

# GLUTEN FRIENDLY MENU

## START AND SHARE



**NACHOS** 14  
tri-colored corn tortillas, tomato, green onion, black olives and jalapeno peppers, cheddar cheese. served with a side of sour cream, guacamole and salsa.  
add chicken 4



**BUFFALO CHICKEN SKINS** 13  
fried potato skins topped with chicken, buffalo sauce and baked with cheese. served with side sour cream.

## FRESH GREENS



**CAESAR SALAD** 9  
romaine hearts, bacon, garlic caesar dressing. served with gluten-friendly garlic toast.  
add chicken 4



**COBB SALAD** 14½  
mixed greens, sliced turkey, egg, bacon, avocado, tomato, feta cheese. served with gluten-friendly garlic toast.  
\* suggested dressing - poppyseed honey mustard or creamy house



**APPLE ORCHARD CHICKEN** 14½  
mixed greens, grilled chicken, shredded carrots diced apple, candied pecans, feta cheese and tossed in our house made poppyseed honey mustard dressing, served with gluten-friendly garlic toast.



**ASIAN CHICKEN LETTUCE WRAPS** 12  
a special blend of chicken, green and red peppers, carrots, candied pecans, rice pilaf and our ginger soy sauce. served with iceberg lettuce boats on the side.

## BETWEEN BREAD



**CLUBHOUSE** 14  
bacon, turkey, lettuce, tomato, cheddar, mayo, on gluten-friendly toast.



**DENVER** 13  
egg, ham, onion, cheddar cheese between gluten-friendly toast.



**CHICKEN SANTE FE** 14  
grilled chicken breast, bacon, mozza cheese, bbq sauce, lettuce, tomato on a gluten-friendly bun.

## SIDE DISH OPTIONS

baked potato | rice pilaf | tossed salad (with creamy house dressing)

## OR SUBSTITUTE FOR A TOONIE \$2

apple harvest salad



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## HICKORY SMOKED BBQ RIBS



meaty pork back ribs seasoned with red barn seasoning then racked in our hickory wood smoker. slowly baked and smoked until tender. to finish we glaze the ribs with our gluten-friendly whiskey bbq sauce and barbecue on our charbroiler. served with your choice of side dish, coleslaw and gluten-friendly garlic toast.

**BABY BACK RIBS**    **1/2 RACK**    **17**  
**FULL RACK**    **22**

## STEAKS



AAA Canadian beef aged a minimum of 21 days and cut fresh inhouse.

**SIRLOIN**    **8 OZ**    **20**  
**NEW YORK**    **12 OZ**    **24**  
**RIBEYE**    **12 OZ**    **28**

seasoned with gluten-free Montreal steak spice and topped with sauteed garlic mushrooms and served with seasonal vegetable and your choice of side, coleslaw and gluten-friendly garlic toast.  
*add a prawn skewer*    **4**

## CASUAL FAVORITES



**LEMON CHICKEN PLATTER**    **14**  
a grilled, lemon seasoned chicken breast. served with a tossed salad (creamy house dressing), your choice of dinner side dish and gluten-friendly garlic toast.  
*add a chicken breast*    **4**



**MEXICANO CHICKEN**    **16**  
a grilled chicken breast on a bed of crispy corn tortilla strips and buffalo sauce then baked with cheddar and mozza cheese. served with broccoli, rice pilaf and gluten-friendly garlic toast.  
*add a chicken breast*    **4**

## SIDE DISH OPTIONS

baked potato | rice pilaf | tossed salad (with creamy house dressing)

**OR SUBSTITUTE FOR A TOONIE \$2**  
apple harvest salad

