



# GLUTEN-FREE MENU

Ⓜ Request the notated GF modification when ordering.  
▲ Fried in oil that is NOT exclusively used for GF foods.  
🍴 Entrée under 600 calories.

## STARTERS

- ASIAGO CRAB DIP** Ⓜ ▲ 12.99  
Fresh crab, Asiago, cream cheese, mozzarella and red peppers. Substitute tortilla chips for wontons.
- FIRE ROASTED SALSA AND CHIPS** ▲ 7.99  
Roasted tomatoes, poblanos, jalapeños, garlic, onion and cilantro served with homemade tortilla chips.

## SALADS

GF DRESSINGS | Red Wine Vinaigrette, Caesar, Chipotle Ranch, Bleu Cheese, Green Goddess

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|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>STEAK SALAD</b> Ⓜ 🍴 <span style="float: right;">13.99</span><br>Grilled sirloin, roasted red potatoes, bleu cheese, Romas, red onions with red wine vinaigrette. SUB HICKORY-GRILLED PORTABELLAS <b>10.99</b> . Omit croutons. | <b>HOUSE SALAD</b> 🍴 <span style="float: right;">5.99</span><br>Mixed greens with roasted garbanzo beans, corn, grilled zucchini, red onion and your choice of dressing. |
| <b>CAESAR SALAD</b> Ⓜ 🍴 <span style="float: right;">8.99</span><br>Romaine and romas with citrus caesar dressing. Omit croutons.                                                                                                  | <b>HOUSE CAESAR</b> Ⓜ 🍴 <span style="float: right;">5.99</span><br>Tomatoes and parmesan tossed in our Caesar dressing. Omit croutons.                                   |

## SANDWICHES & BURGERS

Served with one side dish.

- PHILLY CHEESE STEAK** Ⓜ 13.99  
Shaved petite filet and pepper jack with sautéed onions and peppers. Omit hoagie and cheese sauce. Add an Udi's GF bun +2.00.
- ROTISSERIE CHICKEN SALAD** Ⓜ 11.49  
Rotisserie chicken, mayo, pineapple, celery and sliced almonds with lettuce and tomato. Omit bread or add an Udi's GF bun +2.00.
- BEEF BRISKET SANDWICH** Ⓜ 11.99  
With melted cheddar and caramelized red onions on a toasted onion bun with your choice of homemade bbq sauce. Omit bun or add an Udi's GF bun +2.00.
- CHEESEBURGER** Ⓜ 🍴 11.19  
Choice of: American, cheddar, provolone, monterey or pepper jack. Served with lettuce, tomato and onion. Omit bun or add an Udi's GF bun +2.00.
- BACON APPLE WHISKEY BURGER** Ⓜ 11.19  
Bacon, Granny Smith apple and Jack Daniel's jam with pepper jack and jalapeños. Omit bun or add an Udi's GF bun +2.00.

# LEGENDS

Served with two GF sides of choice.

**BACKDRAFT BRISKET** 🍴 **15.99** Dry-rubbed and slow-cooked, served with bbq sauce.

**BABY BACK RIBS 19.49**  
Pork ribs, dry-rubbed and hickory-grilled, served with bbq sauce.

# WOOD-FIRED ROTISSERIE

Served with two GF sides of choice.  
Add HOUSE or CAESAR SALAD for 3.99 (no croutons).

**ROTISSERIE CHICKEN** 🍴 **14.89**  
Wood-fired rotisserie chicken seasoned and slowly roasted.

**CHIMICHURRI CHICKEN 15.85**  
Wood-fired rotisserie chicken brushed with chimichurri sauce.

# STEAKS

Served with two sides.

**TOP SIRLOIN** 🍴 8oz **20.49**

**FILET MIGNON** 🍴 7oz **29.99**

**NEW YORK STRIP** 12oz **30.99**

**RIBEYE** 14oz **31.99**

**ROTISSERIE PRIME RIB** AFTER 4 P.M. Slow-roasted on our wood-fired rotisserie. Comes with au jus. Served with two side dishes. Limited quantity.  
8oz **24.99** | 12oz **28.99** | 16oz **33.99** | BLACKENED +1.49

# FROM-SCRATCH SIDES

sautéed broccoli, cole slaw, baked potato, smashed potatoes, white rice or french fries ▲

While it is our intent to use gluten-free (GF) products, utensils and procedures when requested by customers, we cannot guarantee that we will always be 100% successful. Kindly let us know your assessment of our success.  
Thank you.

# SWEETNESS

**MAPLE PECAN CAKE** 6.99  
Maple-vanilla sponge cake with pecan praline mousse and caramel.

**SPICED PEACH CRÈME BRÛLÉE** 6.99  
Traditional cream custard infused with spiced peach purée, topped with caramelized raw sugar.

**VANILLA ICE CREAM** 2.76  
Add hot fudge, caramel or strawberry topping +50¢

**MILKSHAKE** 3.99  
Strawberry, chocolate or vanilla.