



## Gluten-Free Menu

### Appetizers

**Bacon, Lettuce and Tomato Dip. . . . . \$7.95**

A creamy mayonnaise based spread with chopped bacon, served on a bed of shredded lettuce and topped with fresh diced tomatoes. Served with toasted gluten-free crackers.

**Lobster Sensation Spread. . . . . \$9.95**

Chunks of lobster, shrimp and other seafood mixed in a lightly seasoned mayonnaise and sour cream mixture with green onions and radishes. Served with toasted gluten-free crackers.

**Jumbo Shrimp Cocktail . . . . . \$9.75**

Jumbo shrimp served with cocktail sauce and lemon.

### Lunch Entrée

**Lemon-Pepper Talapia**

A lite mid-tasting filet topped with lemon and black pepper. Broiled with butter and served with Minnesota wild rice pilaf.

**Chicken Breast**

Grilled chicken breast with seasonings. Served with steamed vegetables.

### Dinner Entrée

*Includes a garden salad (no croutons) served with your choice of House Ranch or Lite French dressing.*

**Fresh Spinach Salad**

Garden fresh spinach topped with a broiled chicken breast, raisins, candied walnuts, and slices of red apple. Served with maple vinaigrette dressing. (No bleu cheese or croutons)

**Canadian Walleye**

Freshwater Walleye filet, drizzled with butter and lightly seasoned, served with rice pilaf and steamed vegetables.

**Chicken Breast**

Grilled chicken breast with seasonings. Served with steamed vegetables.

**Top Sirloin**

Aged choice top sirloin steak broiled medium rare, medium or medium-well and served with oven-roasted baby red potatoes

*Sauteed mushrooms with your steak, add \$2.95*

*Broiled lemon pepper shrimp with your steak, add \$6.25*

*Top off your meal with our Old Fashioned Pundaes, fresh strawberries or Gluten-Free Fudge Brownie Delight.*

*You'll find them on our dessert menu.*