

TABLE 32

GLUTEN FREE MENU

SALADS

Add chicken 4, shrimp 6, steak 6, salmon 7

POACHED PEAR & GORGONZOLA 12
prosciutto, arugula, pistachio, pear vinaigrette

CRANBERRY CHICKEN 12
mixed greens, tomato, red onion, fontina, cashew, apple, balsamic vinaigrette

COBB 12
avocado, chicken, bacon, tomato, red onion, Gorgonzola, egg

32 HOUSE 9
mixed greens, roasted mushroom, bacon lardons, warm potato crouton, mustard vinaigrette

CAESAR 8
romaine, shaved asiago, house Caesar, anchovy upon request (add \$1)

SIDE SALAD / CAESAR 4
without croutons anchovy upon request (add \$1)

FARMHOUSE WEDGE 12
HALF PORTION 7

iceberg, sweet corn, Gorgonzola, candied walnut, tomato, red onion, bacon lardon, blue cheese

SMALL PLATES & CHEF BOARDS

CHARRED WINGS 10
buffalo or salt & vinegar

CURED MEATS 16
rotating charcuterie selections

ARTISAN CHEESE 16
chef's choice with fruit

VEGETABLES 14
seasonal selection, roasted & pickled

COMBINATION 16
chef's choice of meats & cheeses

*gluten free crackers available \$2 substitution

* STEAK

Our hand cut Open Prairie® Natural Angus beef is premium-quality and sourced locally, with no added hormones, antibiotics, or artificial ingredients. all our steaks are served with horseradish smashed potatoes & roasted cauliflower.

7 OZ FILET 30

12 OZ NY STRIP 27

12 OZ RIBEYE 29

TOPPERS

CLOBSTER 14
lobster, crab, scallions & drawn butter

SMOTHERED 4
carmelized onions & mushrooms

PASTA & BOWLS

BALSAMIC MUSHROOM CHICKEN 16
balsamic cream, garlic, rice noodle, parmesan

SPAGHETTI SQUASH PESTO 15
asparagus, tomato, mushroom

NOODLE BOWL 16
chicken or shrimp, red curry, coconut, braised kale, seasonal vegetables, rice noodle

SEAFOOD PASTA 25
shrimp, lobster, crab, calamari, sundried tomato, asparagus, lobster stock, rice noodle, tomato

JAMBALAYA 18
andouille, chicken, shrimp, mussels, peppers, onions, dirty rice

ENTREES

PRIME PORK CHOP 20
Chairman's Reserve Prime bone-in chop, pineapple mustard glaze, mashed sweet potato, brussel sprouts

CHILI SEARED SALMON 22
avocado salsa, risotto

FENNEL DUSTED SCALLOPS 26
Grand Marnier buerre blanc, capers, braised kale, risotto

GRILLED MAHI MAHI 22
tomato, fresh mozzarella, asparagus salad, peppadew vinaigrette, arugula, lobster oil

MANHATTAN PORK TENDERLOIN 18
bourbon cherry demi, mashed sweet potato, brussel sprouts

18% gratuity will be included for parties of 8 or more.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information. Siouxland District Health [Iowa Code Section 137F.2(10)]