

TABLE

32

GLUTEN FREE DINNER MENU

STARTERS

CHARRED WINGS 16
buffalo or soy & cilantro

CHEF'S BOARD 18
meats & cheeses or artisan cheeses

SMALL PLATES

LAMB & FETA MEATBALLS 18
lemon, tzatziki, tabbouleh

BANG BANG SHRIMP 16
sauteed shrimp, honey sriracha glaze, basil aioli

BLACK 'N BLUE CHISLIC 14
1/2 lb cubed steak, Cajun seasoning, Gorgonzola, mushrooms, creamy horseradish

SOUPS & SALADS

Add chicken 5, shrimp 6, steak 7, salmon 8

SIDE SALAD/ CAESAR 5

CRANBERRY CHICKEN 15
mixed greens, tomato, red onion, feta, cashew, apple, balsamic vinaigrette

FARM HOUSE WEDGE 10
iceberg, sweet corn, Gorgonzola, candied walnut, tomato, red onion, bacon lardon, blue cheese

COBB 15
avocado, chicken, bacon, tomato, red onion, Gorgonzola, egg

CAESAR 10
romaine, shaved asiago, house caesar, crouton, anchovy upon request (add \$1)

Dressings: ranch, blue cheese, raspberry vinaigrette, caesar, balsamic vinaigrette, peppadew vinaigrette, mustard vinaigrette, Russian

PASTAS & BOWLS

BALSAMIC MUSHROOM CHICKEN 22
balsamic cream, garlic, rice noodle, parmesan

SEAFOOD MAC & CHEESE 28
lobster, shrimp, crab, spinach, sun-dried tomato, gruyere, fontina, rice noodle, lobster cream

PAD THAI 22 | 24 | 26
(chicken, shrimp or ahi tuna) sesame seed, rice noodle, carrot, bell pepper, onion, egg, eel sauce

*POKE BOWL 22
ahi tuna, sesame seed, scallion, house marinade, spring mix, rice noodle

MEDITERRANEAN PASTA 24 | 26
chicken or shrimp, Kalamata olive, spinach, sundried tomato, red onion, cherry tomato, feta, rice noodle, herbed lemon cream

ENTREES

OSSO BUCCO 32
braised pork shank slow roasted and served on a bed of garlic smashed potatoes, topped with a rich, Glace de Porc

*SEARED DUCK BREAST 28
Maple Leaf Farms duck, roasted figs, honey orange soy pan sauce, risotto

SEA BASS 38
lemon caper beurre blanc, parmesan risotto, asparagus

MANHATTAN PORK TENDERLOIN 24
Chairman's Reserve Prime pork, bourbon cherry demi, mashed sweet potato, roasted cauliflower

PRIME PORK CHOP 26
Chairman's Reserve Prime bone-in chop, pineapple mustard glaze, mashed sweet potato, roasted cauliflower

JUMBO SHRIMP 28
1/2 lb seasoned gulf shrimp, tomato mushroom risotto, asparagus

LAMB CHOPS 36
baked potato, asparagus, port demi

CHILI SEARED SALMON 28
avocado salsa, risotto

*STEAKS

our hand cut Angus beef is premium-quality and sourced locally, all our steaks are served with garlic smashed potatoes & asparagus.

7 OZ FILET MIGNON 36
12 OZ NY STRIP 34
14 OZ RIBEYE 38

TOPPERS

PORT DEMI 5
port wine reduction, beef demi-glaze

CLOBSTER 15
lobster,crab, scallions & drawn butter

SMOTHERED 5
caramelized onions & mushrooms

KOREAN BBQ 5
house dry rub, eel sauce, scallion

BLUE CHEESE 5
melted blue cheese crumbles

SANDWICHES

Served with fries, waffle sweet fries or homemade chips

*THE ANIMAL 16
1/2 lb burger, basil aioli, caramelized onion, mushroom, white cheddar, bacon, egg, tomato and arugula

CHICKEN MARGHERITA 14
grilled chicken, fresh mozzarella, tomato marmalade, olive oil, arugula, gluten free bread

DESSERTS

DOUBLE CHOCOLATE TORTE 10
Ghirardelli dark chocolate flourless cake, chocolate buttercream frosting, fresh double cream, shaved chocolate

SALTED CARAMEL CREME BRULEE 10
caramel custard, sugar in the raw, sea salt

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. Sioux/and District Health {Iowa Code Section 137F.2(10)}