

TABLE

32

GLUTEN FREE DINNER MENU

STARTERS

CHARRED WINGS 16
buffalo

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 12
iceberg, sweet corn, Gorgonzola, candied walnut, tomato, red onion, bacon lardon, blue cheese

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

CAESAR 11
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
42 balsamic cream, garlic, rice noodle, parmesan

SEAFOOD MAC & CHEESE 29
lobster, shrimp, crab, spinach, sun-dried tomato, gruyere, fontina, rice noodle, lobster cream

*POKE BOWL 24
ahi tuna, sesame seed, scallion, house marinade, spring mix, rice noodle

MEDITERRANEAN PASTA 26 | 28
chicken or shrimp, Kalamata olive, spinach, sundried tomato, red onion, cherry tomato, feta, rice noodle, herbed lemon cream

ENTREES

OSSO BUCCO 34
braised pork shank slow roasted and served on a bed of garlic smashed potatoes, topped with a rich, Glace de Porc

*SEARED DUCK BREAST 30
Maple Leaf Farms duck, roasted figs, honey orange soy pan sauce, risotto

SEA BASS 40
lemon caper beurre blanc, parmesan risotto, asparagus

MANHATTAN PORK TENDERLOIN 26
Chairman's Reserve Prime pork, bourbon cherry demi, mashed sweet potato, roasted cauliflower

PRIME PORK CHOP 28
Chairman's Reserve Prime bone-in chop, pineapple mustard glaze, mashed sweet potato, roasted cauliflower

JUMBO SHRIMP 30
1/2 lb seasoned gulf shrimp, tomato mushroom risotto, asparagus

LAMB CHOPS 38
baked potato, asparagus, port demi

CHILI SEARED SALMON 30
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 38
12 OZ NY STRIP 36
14 OZ RIBEYE 40

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 18
1/2 lb burger, basil aioli, caramelized onion, mushroom, white cheddar, bacon, egg, tomato and arugula

CHICKEN MARGHERITA 15
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)}