

GLUTEN SENSITIVE LUNCH MENU

These menu options are based on the most current ingredient information from our suppliers. During normal operations involving shared cooking and preparation areas the possibility exists for food items containing gluten to come into contact with other food products. We are unable to guarantee that any menu items can be completely gluten free.

Please let us know the level of your gluten sensitivity and a manager will consult with you to ensure your exceptional dining experience.

Starters & Mighty Fine Sushi

Deviled Eggs w. Spiced Pecans & Sugar Cured Bacon...13

Tuna Poke 2.0*...ahi tuna, guacamole, ginger, cilantro & spicy mayo on crispy nori chips...18
Crunchy Shrimp & Macadamia Roll...17 | Spicy Tuna Roll*...18

Salads

Field Greens...sun dried cranberries, grape tomatoes, scallions & champagne vinaigrette...9, blue cheese or Laura Chenel goat cheese, add \$1

Caesar...mildly spicy w. romaine hearts & baby greens, capers & Reggiano parmesan...10

Billy's Chop House Salad...mixed greens, fresh corn off the cob, tomatoes, scallions, Tillamook white cheddar & buttermilk herb dressing...11, with bacon, add \$1

Goat Cheese & Spiced Pecan Salad...field greens, scallions, sun dried cranberries, grape tomatoes and champagne vinaigrette...12

Roast Chicken Salad...baby spinach & baby kale, walnuts, apples, avocado, bacon, blue cheese w. Pommery mustard vinaigrette & a deviled egg with pecans...20

Chicken, Avocado & Beet Salad...fresh roasted beets, pine nuts, Laura Chenel goat cheese & red grape tomatoes w. mixed greens and citrus vinaigrette...21

Sesame Crusted Tuna Salad*...drizzled w. cilantro ginger sauce...roasted beets, avocado, red grape tomatoes w. mixed greens & citrus vinaigrette...28

Waldorf Steak Salad*...grilled filet tips, blue cheese, walnuts, apples, celery & dried cranberries w. field greens & champagne vinaigrette...30

Lobster Club Salad...lobster salad from a fresh Maine lobster...with field greens, tomatoes, avocado, fresh corn off the cob, sugar cured bacon, a deviled egg & champagne vinaigrette... market

Naked Sandwiches...Gluten free bread available, add \$1.50

Veggie Burger Wrap...brown rice, rainbow quinoa, beet & black bean burger with tzatziki sauce & crisp romaine leaves for wrapping...with cucumber, tomato & corn salad...17

Grilled Chicken & Havarti Cheese...roasted peppers & citrus mayo with hand cut fries...18

Cheddar Cheeseburger*...CAB®, cheddar, mustard mayo, ketchup, pickle & fries...19

Bacon Cheeseburger*...Certified Angus Beef®, pecanwood smoked bacon, American cheese, wicked sauce & fresh, hand cut fries...20

Sides

Rainbow Quinoa w. Pecans & Walnuts...6 | Cucumber, Tomato & Corn Salad...6 | Hand Cut Fresh Fries...6 | Sauteed Butter Spinach...6 | Grilled Broccolini...7 | Crispy Brussels Sprouts w. Bacon & Spiced Pecans...7



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Fresh Seafood

Hickory Grilled Absolutely Fresh Fish*...hand filleted in house daily...cucumber, tomato & corn salad & grilled broccolini...market

Crispy Fish Tacos...habanero slaw & corn tortillas with fresh, hand cut fries... three...20, two...15

Beef

Steak Frites*...hickory grilled, marinated CAB® hanger steak...fresh fries...30 Wood Grilled Filet Mignon*...with hand cut fries......8 oz...49, 6 oz...42 5 Star® Reserve Rib Eye Steak*...with fresh, hand cut fries....48

Chicken, Pasta & Vegs

Louisiana Pasta...chicken, andouille sausage, tomato, scallions & penne in a spicy creole cream sauce......23, add shrimp...\$4

Ozzie's Brick Chicken...wood grilled chicken breast w. lemon rosemary sauce & grilled broccolini...21

Penne Primavera...broccolini, mushrooms, asparagus, tomatoes, baby kale, basil, garlic, olive oil & Reggiano parmesan...20, add chicken...\$4, add shrimp...\$4, add both...\$7

Billy's Kids Under 12

Served w. milk, fountain soda, juice or lemonade & fries, unsweetened applesauce or carrots

Cheeseburger...7 Tenderloin Steak...while it lasts...12

Desserts

Warm Flourless Chocolate Waffle...& vanilla ice cream...10

All Food is Available To Go

Please let us know the level of your gluten sensitivity and a manager will consult with you to ensure your exceptional dining experience. Our staff and loved ones also have varying degrees of gluten sensitivity. We will continue to modify recipes to expand the items on this menu.

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