GLUTEN SENSITIVE DINNER 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.

FRESH SALADS

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

Traditional Caesar...romaine & baby greens with Reggiano parmesan...10

Iceberg Wedge... bacon, tomatoes, onion & blue cheese dressing...10

Chopped Salad...mixed greens, fresh corn, tomatoes, scallions, Tillamook white cheddar & buttermilk herb dressing...11, bacon, add $1

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

Mango Chicken & Spiced Pecans...mixed greens, red grapes, mint, sun dried cranberries & toasted almonds with ginger vinaigrette...20

Roasted Chicken...field greens, fresh corn off the cob, sun dried cranberries, grape tomatoes, pine nuts, dates, Laura Chenel goat cheese & champagne vinaigrette...20

Grilled Tuna & Field Greens*...sesame crusted tuna drizzled with cilantro ginger sauce over field greens, tomatoes, sun dried cranberries, dates, new potatoes, pine nuts & champagne vinaigrette...28

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

NAKED SANDWICHES...Gluten free bread available, add $1.50

Grilled Chicken & Havarti Cheese...arugula, roasted peppers & mustard mayo & fries...18

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

Hickory BBQ Burger*...CAB®, Tillamook cheddar, Havarti, hickory sauce & fries...19

Bacon Cheeseburger*...Certified Angus Beef®, applewood smoked bacon, American cheese, wicked sauce & fries...20

SIDES

Mashed Potatoes...6 | **Great American Shoestring Fries**...6 | **Jumbo Asparagus** ...7
Sweet Potato Fries...7 | **Sauteed Spinach**...6 | **Grilled Broccolini**...7
Loaded Idaho Baked Potato...8 | **Brussels Sprouts w. Bacon & Spiced Pecans**...7

*This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness...Written information is available upon request regarding these items.

120825-05D

GLUTEN SENSITIVE DINNER MENU

FRESH SEAFOOD, CHICKEN & PASTA

Simply Grilled, Absolutely Fresh Fish...the best available, hand filleted in house daily...
with jumbo asparagus & mashed potatoes...market

Jambalaya Pasta...with sauteed shrimp, chicken, andouille sausage, tomato, scallions and
gluten free penne pasta in a spicy creole cream sauce...27

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

HICKORY GRILLED BEEF & RIBS

Filet Mignon & Bearnaise*...with loaded baked potato &
a field greens salad...8 oz...55, 6 oz...48

BBQ Baby Back Ribs...with fries & creamy cole slaw...34

Tuesday & Wednesday only...Low Country Beef Back Ribs*...hickory smoked,
mustard bbq sauce, fries & cole slaw...34

Thursday, Friday, & Saturday only...Blackened Prime Rib*...5 Star® Reserve...
served on the bone with loaded baked potato...58

KIDS UNDER 12...served w. milk, fountain soda, juice or lemonade

Cheeseburger...on a gluten free bun with choice of fries, unsweetened applesauce
or carrots...7

Gluten Free Penne Pasta & Red Sauce...choice of fries, unsweetened applesauce
or carrots...6

DESSERTS

Billy's Homemade Ice Cream...5

Warm Flourless Chocolate Waffle...with homemade vanilla ice cream
and almond cookie...10

Hot Fudge Sundae...homemade vanilla ice cream & candied pecans...11

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.
120825-05D