

GLUTEN FREE MENU

Starters

Grilled Shrimp

Grilled shrimp basted in garlic and parmesan and served with chimichuri sauce - 9.95

Creamy Spinach Dip

Cream cheese, sour cream, spinach, and spices melted until creamy and served with sliced carrots and toasted bread- 10.45

Hummus Duo

Roasted red pepper and garlic hummus and zesty avocado hummus served with sliced carrots and cucumbers - 9.95

Flatbreads

Served on cauliflower flatbread

Mediterranean

Chicken, feta cheese, fresh basil, tomatoes, roasted garlic, and mozzarella and provolone cheese blend - 11.45

Truffle Mushroom

White truffle oil, sauteed mushrooms, roasted garlic, and mozzarella and provolone cheese blend - 11.45

BBQ Chicken

Big Rick's BBQ sauce, chicken, caramelized onions, cilantro, and a mozzarella and provolone cheese blend - 11.45

Classic Italian

Sliced pepperoni, marinara, fresh basil, italian seasonings, and a mozzarella and provolone cheese blend - 11.45

Creamy Steak Fajita

Chipotle cream cheese, mexican seasoned steak, caramelized red onions and red peppers, cilantro, and a mozzarella and provolone cheese blend - 11.95

Entrees

Add a side house salad or greek salad - 3.95
Add a shrimp skewer - 3.00

Chicken Marsala

Grilled chicken topped with our flavorful marsala mushroom gravy. Served with your choice of two sides - 14.95

Jamaican Jerk Pork Kabobs

Authentic jerk marinated pork skewered and grilled to perfection. Served with your choice of two sides - 13.95

Mustard Grilled Pork Chop

12 oz bone in french cut pork chop marinated in dijon and fresh thyme, grilled, and topped with caramelized red onions. Served with your choice of two sides - 18.95

Hawaiian Ribeye

A 12 oz wet aged hand cut in house ribeye glazed with pineapple, brown sugar, and garlic and grilled to the temperature of your choice. Served with your choice of two sides - 24.95

Half Pound Burgers

All burgers are cooked to medium-well unless otherwise specified. All are served with lettuce and tomato on a gluten free bun. Your choice of one side.

Ale House Burger

Gluten free beer braised onions and cheddar cheese. - 11.95

Southern Coffee Burger

Seasoned with coffee and spices and topped with cheddar cheese, Big Rick's BBQ sauce, and sweet pepper bacon. - 12.45

White Truffle Burger

Brushed with a white truffle and port wine glaze and topped with provolone cheese, mushrooms, and white truffle aioli. - 12.45

Peanut Butter and Jalapeno Jelly Burger

Cheddar cheese, sweet pepper bacon, creamy peanut butter, and jalapeno jelly. - 12.45

The Beyond Burger

100% vegan burger patty made entirely from plants! Looks and tastes like a real beef burger! Choose your style: Ale House, Southern Coffee (no bacon), White Truffle, or smothered with onions, provolone, and marsala gravy. Served on a gluten free bun - 12.95

Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of foodborne illness

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Sandwiches

All sandwiches are served with your choice of one side

Chipotle Chicken Melt

Diced grilled chicken, aged cheddar and provolone cheese, sweet pepper bacon, and chipotle cream sauce on gluten free bread - 10.95

Louisiana Crawfish and Andouille Melt

Cajun seasoned crawfish and andouille cooked sausage with white cheddar and jack cheese, creole mustard, and spices folded into toasted gluten free bread - 11.45

Tabard's Club

Sliced gluten free bread with smoked ham and turkey, provolone and cheddar cheese, sweet pepper bacon, lettuce, and tomato. Your choice of sauce: honey mustard, chipotle cream sauce, or Big Rick's BBQ sauce - 11.45

Cajun Chicken Sandwich

Cajun grilled chicken breast, lettuce, tomatoes, pickles, provolone cheese, sweet pepper bacon, and chipotle cream sauce on a gluten free bun - 11.95

Glazed Veggie Sandwich

Grilled zucchini and squash with arugula, sauteed mushrooms, onions, red peppers, and chimichuri sauce. Drizzled with balsamic glaze. Served on a toasted gluten free bun with provolone cheese - 11.45

Bourbon Barrel Steak Sandwich

Bourbon marinated steak, caramelized onions, and red peppers on a gluten free bun with provolone cheese - 12.45

Soups and Salads

Substitute dressings: Garlic ranch, avocado ranch, blue cheese, honey mustard, asian sesame, or greek.

Spicy Chicken Tortilla Soup (no tortilla)

Chicken and rice in a spicy seasoned chicken broth topped with fresh avocado - 5.95

French Onion Soup

Onions caramelized with a dry white wine and tossed in a beef broth seasoned with fresh herbs and spices. Topped with provolone and mozzarella cheese - 6.50

Asian Sesame Chicken Salad

Lettuce mix, mandarin oranges, sliced roasted almonds, chicken, cilantro, cucumbers, and carrots. Served with an asian sesame dressing - 13.45

Mexican Taco Salad (no shell)

Lettuce mix, toasted corn, black beans, tomatoes, cheddar and jack cheese, sour cream, and avocado. Served with avocado ranch dressing and roasted salsa.

Grilled Chicken - 12.95 Grilled Steak - 13.95

Cobb Salad

Lettuce mix, grilled chicken, bacon, eggs, avocado, cheddar and jack cheese, and tomatoes. Served with garlic ranch dressing - 13.45

Wedge Salad

A wedge of iceberg lettuce with blue cheese dressing, bacon, tomatoes, and balsamic glaze - 7.45
Add grilled chicken - 3.95

Greek Salad

Lettuce mix, cucumbers, tomatoes, caramelized onions, kalamata olives, and feta cheese. Served with greek dressing - 9.95
Add grilled chicken - 3.95

House Salad

Lettuce mix, feta cheese, tomatoes, and red onions. Choice of dressing - 5.95

Sides

Grilled Asparagus
Grilled Corn on the Cob
Cilantro Lime Rice
Roasted Garlic Mashed Potatoes
Mexican Black Beans
Grilled Vegetables

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