

GF- Gluten Free

GFR- Gluten Free Upon

Request

VG- Vegan

VGR- Vegan upon request

V- Vegetarian

VR- Vegetarian Upon Request

ND- Non-Dairy



# Specialty Menu

## Allergy Information

Please be sure to alert your server of any food allergies, so

that we can prepare and/or separate cooking surfaces.

Peanuts- Thai peanut wrap or Thai stir fry, thai dressing, spring roll dipping sauce.

Pine nuts- Honey Pesto Flatbread, grown up grilled cheese, and often the pasta dinners

Walnuts- Walnut wild rice burger

Soy- Thai peanut wrap or Thai stir fry, thai dressing, spring roll dipping sauce., walnut wild rice burger, thousand island dressing, our fryer and cooking oil blends contain soybean oil, tofu.

## Gluten Free Options

### Appetizers

**GFR Baked Bruschetta** Creamy, garlicky, right from the oven. Sub pita for gluten free toast. 9

**Fresh Spring Rolls** Rolled to order, house made Thai Peanut Sauce 9 Add Shrimp. 2

**Hand Cut Fries\*** Our hand cut Yukon Gold fries 5 or our specialty sweet potato fries. 6

**Chips and dips\*** House made tortilla chips with any two GF dips- Beer Cheese, Salsa or Black Bean Corn Pico. 7

**Wings** Naked, Thai Peanut or Teriyaki. 11

*\*Note to Celiac and high gluten sensitivity customers. we do not have a dedicated gluten free fryer, so although our tortilla chips and hand cut fries do not contain gluten there may be traces from the fryer.*

### Sandwiches

*Substituting our gluten free panini bread or lettuce wrap makes any of the following sandwiches and burgers GF.*

**Brisket Rueben** 13

**Grown Up Grilled Cheese** 10

**Bruschetta B.L.T.** 12

**Steakhouse Cheeseburger** 11 Add bacon or beer cheese. 2

**Smoke and Fire Burger** 12

**Kimchi Burger** 12

**The Local** 15

## Gluten Free Salads

**Spring Roll Salad** Greens, cucumbers, carrots, cilantro, crumbled peanuts. Choose grilled chicken or tofu. Served with our Thai peanut dressing. 11

**Wild Rice Dragon Bowl** Wild rice, rainbow slaw, mixed greens, toasted walnuts, apple, smoked salmon. 12

**Black & Blue Salad** Mixed greens and blackened chicken breast with grape tomatoes, strawberries, blue cheese crumbles. 12

**Southwest Salad** Mixed Greens black bean pico, avocado mash, grilled chicken, cheddar cheese and tortilla chips with chipotle ranch dressing. 12

## And Also

**GF Street Tacos** Three Walleye, Grilled chicken, or Black bean tacos. Grilled corn tortilla, Topped fresh, Served with chips and salsa. 12

## Gluten Free Dinners

**Broiled Walleye dinner** Served with soup or salad, plus loaded mashed potatoes and buttered fresh green beans. 22

**Flat Iron Steak** 8oz steak grilled to your liking. Served with house made steak sauce, served with soup or salad, plus smashed potato and stir fried green beans. 24

**Shrimp Scampi Skewer** Five grilled jumbo shrimp on a skewer with garlic scampi butter. served with soup or salad, plus smashed potato and stir fried green beans. 18

**Surf and Turf** Three jumbo shrimp with garlic scampi butter and an 8 oz flat iron steak cooked to your liking. served with salad, smashed potato, and stir fried green beans. 27

**Thai Peanut Noodle Stir Fry** Chicken or tofu, farm egg and veggies, and peanuts in our Thai peanut sauce. Served with brown Basmati rice and a spring roll. 16

**Zucchini Noodle Pasta** Ribbon sliced and stir fried zucchini with marinara or creamy pesto with grilled chicken. (meatballs and garlic bread are not gluten free). 16

The following contain wheat ingredients- chicken wild rice soup, muhammara, bison meatballs, walleye burger, meatloaf, walnut wild rice burger. While tortilla chips are gluten free, we make them in house and do not have a dedicated gluten free fryer.

# Vegan and Vegetarian Specialties

## Appetizers

**Baked Bruschetta** V Creamy, garlicky, right from the oven served with toast. 9

**Fresh Spring Rolls** VG Rolled to order, house made Thai Peanut Sauce 9 Add Shrimp 2

**Beer Cheese Pretzel** V Homemade soft pretzel with our Roundhouse Cream Ale beer cheese. 5

**Hand Cut Fries** VG Our hand cut Yukon Gold fries 5 or our specialty sweet potato fries. (shared fryer). 6

**Chips and Muhammara** VG House made tortilla chips with our signature roasted red pepper and walnut dip. 7

**Veggie Street Tacos** V, VGR Three tacos. Hearty taco filling made with our crumbled veggie burger and black beans. Topped fresh, Served with chips and salsa. 12

## Salads

**Tofu Spring Roll Salad** Greens, cucumbers, carrots, cilantro, crumbled peanuts. Served with our Thai peanut dressing. 11

**Tofu Wild Rice Dragon Bowl** Wild rice, rainbow slaw, mixed greens, toasted walnuts, apple, smoked salmon. 12

**Tofu Black & Blue Salad** Mixed greens and blackened tofu with grape tomatoes, strawberries, blue cheese crumbles and creamy balsamic. 12

**Southwest Salad** Mixed greens. black bean and corn pico, cheddar cheese, avocado, with Muhammara and house chipotle ranch. 12

\*ND- Dressing choices are Thai Peanut and Balsamic Vinaigrette

## Sandwiches

**Walnut Wild Rice Burger** V, VGR Our signature veggie burger, house made with walnuts, lentils, wild rice and veggies. Served with lettuce, tomato and steak sauce. 11 add cheese .50

**Smoke and Fire, Kimchi, or Athena Burgers** All can be made vegetarian by subbing our house made walnut wild rice burger at no additional charge! 12

**Veggie Reuben** V Sauerkraut, thousand island, swiss cheese, grilled rye bread top our walnut wild rice burger. 13

**Grown Up Grilled Cheese** V Cheddar, smoked gouda, garlic, thin tomato and basil. 10

## Vegan and Vegetarian Dinners

**Creamy Pesto Tortellini with Mushroom** V Cheese tortellini, with sautéed locally grown oyster mushrooms and topped with creamy pesto and bruschetta. Served with green salad and garlic bread. 16

**Zucchini Noodle Pasta with Mushrooms** V Spiralized zucchini sautéed locally grown oyster mushrooms and topped with creamy pesto (V) or marinara (VG) served with green salad and garlic bread. 16

**Tofu Thai Peanut Noodle Stir Fry** V, VGR Tofu, fresh veggies and peanuts stir fried with a farm egg in our Thai peanut sauce. Served with brown basmati rice and a spring roll. Leaving off the farm egg makes this vegan. 16

## Low Carb and Keto Selections

**Appetizers- Good choices are- Baked Bruschetta** (Request tortilla chips or carrots to spread on for fewer carbs.) or **Fresh Spring Rolls**

**Sandwiches and Burgers-** Most all can be made with a lettuce wrap instead of bread at no charge, choose a green salad or slaw for lower carb sides.

**Salads-** Skip the toasted flatbread with any salad.

**Dinners-** Rainbow slaw can be substituted for smashed potato, making any of the following dinners a low carb choice.

**Zucchini Noodle Pasta-** Spiralized zucchini sautéed and topped with creamy pesto, grilled chicken and bruschetta tomatoes, or marinara meatballs served with green salad. 16

**Broiled Walleye dinner- Flat Iron Steak- Shrimp Scampi Skewer- and Philly Stuffed Meatloaf**