



# GLUTEN FRIENDLY DINNER

## SHARE PLATES

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**EDAMAME PLATE** 9

Steamed Edamame  
Tamari Aioli  
Marinated Lotus Root  
Sesame Seeds

**ASIAN LETTUCE WRAPS** 11

Seasoned Ground Chicken  
Bibb Lettuce Wraps  
Pickled Carrots & Ginger  
Avocado / Mango / Cilantro  
Black Bean Vinaigrette

**HUMMUS PLATE** 10.5

House Hummus  
Olives / Peppers / Artichokes  
Pickled Red Onion  
Feta Cheese  
Sliced Cucumber

**SEARED TUNA\*** 11.5

Seaweed Salad  
Marinated Lotus Root  
Wasabi  
Tamari Aioli  
Tamari Soy Sauce  
Sesame Seeds

**THAI TACOS** 10

Smoked BBQ Pork  
Asian Cole Slaw  
Sriracha (Spicy)  
Cilantro  
Lettuce Wrap

**LAMB SKEWERS** 12.5

Seasoned Lamb Skewers  
House Hummus  
Kalamata Olives  
Pickled Red Onion  
Dill Crème Fraiche  
Sliced Cucumber

## SIGNATURE SALADS

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Enhance any salad: Chicken 4 / Salmon 5 / Shrimp 5

**SPINACH & STRAWBERRY** 14

Spinach & Arugula  
Strawberries  
Peppered Goat Cheese  
Candied Walnuts  
Shallots  
Pomegranate Vinaigrette

**NOMAD** 13

Mixed Greens  
Sliced Pears  
Dried Cranberries  
Bleu Cheese  
Balsamic & Fig Vinaigrette

**MEDITERRANEAN** 14

Mixed Greens  
Artichokes / Kalamata Olives / Cucumbers  
Pepperoncinis / Red Onions  
Feta Cheese  
Italian Vinaigrette

**COBB** 14

Mixed Greens  
Hickory Smoked Bacon  
Grape Tomatoes  
Avocado  
Bleu Cheese Crumbles  
Red Wine Pickled Egg  
Avocado Dressing

## SOUPS

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**TOMATO SOUP** 5/7

# STEAKS & CHOPS

Add a house wedge dinner salad \$4.5

<p><b>BOURSIN NY STRIP*</b> 34 14 oz. Grilled New York Strip Boursin Herb Cheese White Cheddar Mash Grilled Asparagus</p>	<p><b>GRILLED SIRLOIN*</b> 25 10 oz. Top Sirloin White Cheddar Mash Green Beans</p>	<p><b>LAMB CHOPS*</b> 29 Herb Crusted New Zealand Chops Peach Chipotle Chutney Sweet Potato Mash Green Beans</p>
<p><b>LOADED RIBEYE*</b> 29 12 oz. Grilled Ribeye Bourbon Sautéed Mushrooms &amp; Onions White Cheddar Mash Green Beans</p>	<p><b>GRILLED FILET*</b> 34 8 oz. Grilled Filet White Cheddar Mash Grilled Asparagus</p>	<p><b>IOWA CHOP*</b> 25 Grilled Iowa Pork Chop White Cheddar Mash Sautéed Spinach &amp; Bacon</p>

# SIGNATURE PLATES

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<p><b>SEARED SCALLOPS*</b> 31 Four Fresh Jumbo Scallops Fresh Herbs / Garlic Butter Tomato Marmalade Sweet Potato Mash Sautéed Spinach &amp; Bacon Micro Greens</p>	<p><b>ROASTED CHICKEN</b> 21 Airline Chicken Breast Parmesan Cream Sauce White Cheddar Mash Green Beans</p>	<p><b>BURGER AMERICANA*</b> 14.5 House Seasoned Burger Hickory Smoked Bacon Tomato Marmalade Dijon Aioli White Cheddar Lettuce Wrap Choice of One Side</p>
<p><b>HONEY SRIRACHA SALMON*</b> 25 Seared &amp; Glazed Scottish Salmon Sautéed Zucchini Noodles Spinach / Mushrooms Red Peppers / Fresh Basil Garlic Beurre Blanc</p>	<p><b>MISO ZOODLES*</b> 24 Seared Ahi Tuna Snap Peas / Carrots Peppers / Sesame Seeds Sautéed Zucchini Noodles Tamari Miso Sauce</p>	<p><b>BOURSIN BURGER</b> 15 Black Peppered Burger Herb Boursin Cheese Tomato Bruschetta Sautéed Mushrooms Lettuce Wrap Choice of One Side</p>
	<p><b>BACON WRAPPED MEATLOAF</b> 19 Zesty BBQ Glaze White Cheddar Mash Green Beans</p>	

## SIDES

- Grilled Pineapple
- Sweet Potato Mash
- Cilantro & Lime Jasmine Rice
- Cheddar Mash
- Green Beans
- Grilled Asparagus

Although we are not a gluten free kitchen, all of the ingredients in this menu are gluten free.

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.