


## GLUTEN FREE MENU

### APPETIZERS

CHEF'S AUTHENTIC FRENCH ONION SOUP 5.95

SAUTÉED SCALLOPS IN A LIGHT & FRAGRANT COCONUT & CURRY SAUCE 8.95

HOUSE SALAD WITH CHOICE OF DRESSING 5.25   
BALSAMIC VINAIGRETTE, BLUE CHEESE, CAESAR, HONEY MUSTARD, ITALIAN, 1000 ISLAND, RANCH

### ENTRÉES

ALL ENTRÉES SERVED WITH CHEF'S SOUP OF THE DAY & A GF DINNER ROLL

#### BEEF & VENISON

PAN FRIED FILET OF VENISON 39.75

6OZ (170g) RED DEER FILET COATED WITH A VELVETY CHOKEBERRY JALAPEÑO  
MEAT SAUCE SERVED WITH POTATO GRATIN & SEASONAL VEGETABLES

HAND CUT GRILLED RIB EYED STEAK 34.95

CHOICE ANGUS 12 OZ (340g) STEAK SERVED WITH BAKED POTATO & SOUR CREAM

FLAT IRON STEAK 29.95

CHOICE ANGUS 8OZ (227g) STEAK SERVED WITH STEAK FRIES & SEASONAL VEGETABLES

#### LAMB & PORK

BRAISED LEG OF LAMB 26.80

SERVED IN A RED WINE SAUCE WITH GOLDEN RAISINS & RICE OR FINGERLING POTATOES

PAN FRIED PORK MEDALLIONS 24.75

LOIN CHOPS SERVED WITH HOME-MADE SAUSAGE GRAVY & RICE OR FINGERLING POTATOES

#### FISH & SEAFOOD

GRILLED SALMON 24.45

SERVED WITH A BACON CHIPOTLE SALSA & A WILD RICE MEDLEY

FILET OF FLOUNDER WITH CRAB 26.75

STUFFED WITH CRAB & SERVED WITH A RICH NEWBURG SAUCE & FINGERLING POTATOES

SAUTÉED FILET OF SALMON 26.75

SERVED ON A BED OF SPINACH WITH HOLLANDAISE SAUCE WITH FINGERLING POTATOES

#### DUCK & CHICKEN

DUCK À L'ORANGE 24.95

SERVED WITH SAUTÉED FINGERLING POTATOES

CHICKEN SCHNITZEL 24.75

GF PANKO COATED CHICKEN BREAST SAUTÉED & SERVED WITH  
ONIONS, LEMONS, CAPERS WITH FINGERLING POTATOES