



Gluten Free Menu

APPETIZERS

OPAH! HUMMUS

Traditional style hummus topped with kalamata olives, capers, artichoke hearts, feta cheese, pistachios & basil. Served with tortilla chips. | 10.95

BIG BOWL OF BRUSSELS

Brussel sprouts, Granny Smith apples, house cured bacon & cashews with stone ground mustard-maple vinaigrette | 8.95

NINA'S NACHOS

Chicken, pico de gallo, Monterey jack & cheddar
Single 10.95 / Double 14.95
Guacamole - add 1.00 / Jalapeños - add .75

LETTUCE WRAPS

Chicken, oriental vegetables, cashews, sesame seeds & choice of dressing | 10.95

SALADS

Dressings:

Smoked Onion Ranch, Honey Mustard, Greek Feta Vinaigrette, Thousand Island, Ranch, Raspberry Vinaigrette, Balsamic Vinaigrette

MEDITERRANEAN CHICKEN

Grilled chicken, mixed greens, cherry tomatoes, cucumber, red onions, kalamata olives, capers, artichoke hearts, pistachios & feta cheese tossed in Greek feta vinaigrette | 12.95

NAPA VALLEY SPINACH

Baby spinach, Granny Smith apples, cashews, red onion, applewood-smoked bacon, raisins, hard-boiled egg | 10.95

COBB

Romaine, chicken breast, hard-boiled egg, red onion, applewood-smoked bacon, roma tomato, cucumber & smoked onion ranch dressing | 12.95

SOUP

Cup 4.95 / Bowl 6.95

ENTRÉES

Add soup or salad | 3.95

SALMON FILET*

Butternut squash polenta, wild mushrooms, blue cheese crème, balsamic reduction & brown butter with fried sage | 19.95

BACON WRAPPED FILET*

Garlic crusted 6oz. Black Angus beef tenderloin with asparagus, snap peas, brown butter & buttermilk chive whipped potatoes | 23.95

SMOKED BBQ PORK RIBS

House smoked ribs, traditional BBQ or raspberry BBQ, brown sugar-bacon baked beans & coleslaw.
Full Rack 24.95 / Half Rack 17.95

VEGETARIAN

MUSHROOMS WITH POLENTA

Butternut squash polenta, wild mushrooms, blue cheese crème, balsamic reduction & brown butter | 9.95

SANDWICHES

Choice of coleslaw, cottage cheese or apple sauce
Substitute a side salad or cup of soup | 2.50

RUEBEN ROYALE

Corned beef, sauerkraut, Swiss cheese & house sauce on a gluten-free bun | 11.95

BUTTERBALL TURKEY

Turkey breast, Granny Smith apples, applewood-smoked bacon, cheddar cheese & apple butter on a gluten-free bun | 9.95

STOCKYARD STEAK

Char-broiled chuck tender, sautéed mushrooms, onion, provolone cheese, mixed greens & cracked pepper-garlic aioli on a gluten-free bun | 13.95

YELLOWFIN TUNA SALAD

Craisins, pistachios, mixed greens, tomato, pickles & provolone on a gluten-free bun | 9.75

VOODOO CHICKEN

Char-broiled chicken breast, jalapeno, pickles, applewood-smoked bacon, smoked gouda cheese & sriracha mustard sauce on a gluten-free bun | 11.95

CUBAN

Pulled pork, ham, pickles, sautéed onion, smoked gouda cheese, house sauce & basil on a gluten-free bun | 12.95

BURGERS

Choice of coleslaw, cottage cheese or apple sauce.
Substitute a side salad or cup of soup | 2.50

Cheese options – cheddar, Swiss, provolone, smoked gouda

ZEPELIN BURGER*

½ pound beef patty, applewood-smoked bacon, cheddar cheese & BBQ sauce on a gluten-free bun | 11.95

CLASSIC BURGER*

½ pound beef patty, choice of cheese, lettuce, tomato & onion on a gluten-free bun | 10.25

SMOKE HOUSE TURKEY BURGER

Turkey patty, raspberry BBQ sauce, Granny Smith apples, smoked gouda cheese & applewood-smoked bacon on a gluten-free bun | 10.95

DESSERT

PUMPKIN CRÈME BRULEE

Salted caramel-maple pumpkin crème brulee with crispy | 5.95

BEVERAGES

Ask your servers about our gluten-free beers and ciders

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Sierra Mist, Mug Root Beer, Tropicana Lemonade, Lipton's Raspberry Iced Tea, Ice Tea, Coffee, Tazo Hot Tea

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Some items may be cooked using animal fats.