

GLUTEN FREE MENU

Please note that we do everything we can to accommodate our gluten free customers but we are not a gluten free kitchen. Please always inform your server of any and all allergies even when ordering off a gluten free menu.

*Our Fryer items are prepared in the same oil as our regular menu items. Some of our gluten free guests are fine with that but others are not.

FIRST TEE

Crispy Shrimp*	19
Creamy Thai Chili Sauce	
Chicken Wings (1lb)	20
Unbreaded/ Tossed or Naked/ BBQ, Hot or Jerk Sauce add Blue Cheese or Ranch \$2	
Whipped Feta & Cherry Tomato Dip* NEW!	21
Corn Tortilla Chips	
Quesadilla	18
Avocado/ Cheese/ Cilantro/ Tomato/ Caramelized Onions/ Corn Tortilla add Chicken \$8	
Chorizo Nacho NEW!	24
Conr Tortilla Chips*/ Jack & Cheddar Cheese/ Pico de Gallo/ Poblano Avocado Crema	
Crispy Ribs NEW!	20
Sweet & Sour Glaze/ Sesame Peanut Crumble	
Mussels (1lbs) NEW!	22
Half Cut Tickle Fight/ Herb Garlic Butter/ White Wine	

ON THE SIDE

Sweet Potato Fries*	8
Sea Salt/ Curry & Cilantro Aioli	
Potato Wedges	8
Thyme/ Oregano/ Smoked Paprika	
Loaded Wedges*	12
Jack Cheese/ Bacon/ Sour Cream/ Green Onion	
Garden Salad	12
Garden Greens/ Tomato/ Red Onion/ Cucumber/ Radish	
Kale Caesar Salad	12
Classic Dressing/ Croutons/ Parmesan	
Toasted Mexican Rice Pilaf	4
Long Grain Rice/ Tomato/ Green Peas/ Corn/ Paprika/ Cumin	
Pico & Chips*	15
Fresh Pico de Gallo/ Corn Tortilla Chips	

FROM OUR WOOD FIRED GRILL

We are very fortunate to finish many of our products on our New Brunswick Wood Fired Grill

THE CITY'S BEST BURGERS

Served on a Gluten Free Bun with Hand Cut French Fries*. Substitute for an additional \$4 Sweet Potato Fries*.

Sam's Burger	22.5
Hand Made All Beef Patty/ Burger Sauce/ Lettuce/ Tomato/ Red Onion	
Wagyu Burger "Mac"	34.5
Two Bird's Hill Farm Patties/ Burger Sauce/ Lettuce/ Onion/ Pickle/ Cheddar Cheese	
BBQ Chicken Burger	22.5
Grilled Chicken Breast/ BBQ Glaze/ Burger Sauce/ Dill Havarti	
Add Dairy Free Cheese.....	\$2.5
Additional Toppings \$2.5 each	
Cheese/ Brown Sugar Bacon/ Sautéed Mushrooms/ Sautéed Onions/ Roasted Red Peppers/ Pickles/ Jalapeño Peppers/ Avocado	

THE EXECUTIVE COURSE

THE BUNKER

Served with Gluten Free Pasta

Oak Grilled Chicken Fettucine	24	Creamy Wild Mushroom & Spinach Penne	24
Red Pepper Cream Sauce/ Bacon/ Green Onion		Garlic Parmesan Cream Sauce/ Sautéed Mushrooms/ Wilted Spinach	
Seafood Fettucine Marinara NEW!	26		
Mussels & Jumbo Shrimp/ Tomato Marinara/ Parmesan			

Classic Baja Fish Tacos	20
Grilled Haddock/ Shredded Cabbage/ Cilantro/ Pickled Onion/ Jalapeño Lime Yogurt/ Corn Tortilla/ Choice of Side	
Spiced Cauliflower Bowl NEW!	24
Mexican Rice Pilaf/ Maple Yogurt/ Tomato/ Almonds	

STEAKS

[WE SUPPORT LOCAL AAA ABP BEEF]

Served with Inspired Seasonal Vegetables/ Mashed Potatoes, Wedge Potatoes or Hand Cut French Fries*.

8oz Striploin	44	Add Ons	Peppercorn Steak Sauce	5
			Grilled Jumbo Shrimp	8
8oz Top Sirlon	34		Mushrooms	5
			Onions	5
			Mushroom & Onion Combo	5

THE SIGNATURE COURSE

Served with Inspired Seasonal Vegetables/ Mashed Potatoes, Wedge Potatoes or Hand Cut French Fries*.

Smoked Baby Back Ribs	Half / Full	28 / 38
BBQ Glaze/ Coleslaw		
Grilled Chicken Breast Caprese		32
Mozzarella/ Grilled Tomato/ Pesto/ Balsamic		

THE GREENS

Our greens are provided by Sunden Farms

Classic Cobb	25
Chicken/ Bacon/ Tomato/ Avocado/ Egg/ Cheddar Cheese/ Blue Cheese	
Oak Grilled Chicken, Cheese & Nut Salad	20
Tomato/ Jack & Cheddar Cheese/ Honey Mustard Dressing	
*Substitute Chick Peas for Chicken	
Oak Grilled Salmon Salad	29
Candied Pecans/ Goat's Cheese/ Tomato/ Balsamic Reduction	
Grilled Taco Salad NEW!	24
Baby Gem Romaine/ Chorizo/ Pico de Gallo/ Mozza/ Avocado Dressing	

HOUSE MADE SALAD DRESSINGS

Blue Cheese/ Southwest Ranch/ Green Goddess/ Balsamic Vinaigrette/
Honey Mustard

PLEASE NOTE: We use nuts and seafood extensively in our kitchen. Please advise your server if you have any allergies and we will do everything we can to accommodate you.

Vegetarian
 Vegan