

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/ BBQ or Hot Sauce or Honey Garlic	
add Blue Cheese or Ranch \$2	
Four Cheese Spinach & Artichoke Skillet*	21
Corn Tortilla Chips	
Quesadilla	18
Avocado/ Cheese/ Cilantro/ Tomato/ Caramelized Onions/ Corn Tortilla	
add Chicken \$8	
Braised Beef Nachos NEW!	28
Braised Beef/ Tomato/ Pickled Jalapeño/ Onion/ Pickles/ Mixed Cheese/ Feta/ BBQ Sauce	

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/ Parmesan	
Basmati Rice Pilaf	4
Basmati Rice/ Onions/ Garlic	

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	
BBQ Chicken Burger	24.5
Grilled Chicken Breast/ BBQ Glaze/ Burger Sauce/ Dill Havarti	
Add Dairy Free Cheese.....\$2.5	
Additional Toppings \$2.5 each	
Cheese/ Bacon/ Sautéed Mushrooms/ Sautéed Onions/ Roasted Red Peppers/ Pickles/ Jalapeño Peppers/ Avocado	

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	2.5
			Grilled Jumbo Shrimp	8
			Mushrooms	5
8oz Butchers	38		Onions	5
Cut Teres Major			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		
Maple Ginger Salmon NEW!		36
Maple Ginger Sauce/ Matchstick Wontons Crisps		

THE EXECUTIVE COURSE

Classic Baja Fish Tacos	20
Grilled Haddock/ Shredded Cabbage/ Cilantro/ Pickled Onion/ Jalapeño Lime Yogurt/ Corn Tortilla/ Choice of Side	

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 Pappardelle Alfredo NEW!	30	add Chicken or Shrimp \$8	
Mussel/ Shrimp/ Pappardelle/ Cherry Tomatoes/ Red Onions/ Cream/ Arugula			
Maple Ginger Noodle Bowl with Crispy Beef NEW!	26		
Chinese Rice Vermicelli/ Maple Ginger Sauce/ Julienne Vegetable/ Broccoli/ Sesame			
substitute Chicken or Shrimp add Salmon or Steak \$15			

THE GREENS

Classic Cobb	25
Chicken/ Bacon/ Tomato/ Avocado/ Egg/ Cheddar Cheese/ Blue Cheese	
Oak Grilled Chicken, Cheese & Nut Salad	23
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	
HOUSE MADE SALAD DRESSINGS	
Blue Cheese/ Southwest Ranch/ 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