

# GLUTEN-SENSITIVE

This menu was created with gluten sensitivity in mind; however, we are not a gluten-free environment. Our food is prepared from scratch, therefore the chance of our ingredients coming in contact with wheat-based products is a possibility. We are unable to guarantee that any menu offering can be completely free of allergens. Our management team would love to answer any questions or offer suggestions.

## STARTERS

### CITY WINGS

One pound of bone-in jumbo chicken wings tossed in your choice of Fiery Buffalo, Mango Habanero BBQ, Agave Chili, or Old Bay Dry Rub. 9.95

## SALADS

### WEDGE SALAD

Iceberg lettuce wedge topped with bleu cheese dressing, cherry tomatoes, red onion, and crispy bacon. 6.95

### HOUSE SALAD

Arcadian blend greens, red onions, grape tomatoes, cucumbers, bleu cheese, and candied pecans tossed in a citrus vinaigrette dressing. 4.95

### BLACKENED SALMON SALAD

Fresh Arcadian blend greens, red onions, cherry tomatoes, cucumber, bleu cheese, and candied pecans, tossed in a citrus vinaigrette. Topped with hand-cut fresh blackened Atlantic salmon. 14.95

### STEAK SALAD

Grilled top sirloin, Arcadian blend greens, grape tomatoes, red onions, roasted ancient grains, and roasted portabella mushrooms tossed in creamy horseradish dressing, and drizzled with balsamic glaze. 14.95



## BURGERS

All burgers served on a gluten-free bun.

### BEDDA CHEDDA BACON BURGER

Our specialty GC burger brushed with our handcrafted BBQ sauce. Topped with shredded Cheddar cheese and crispy bacon. 11.69

### GC CLASSIC CHEESEBURGER

Our specialty GC burger charbroiled to perfection with American cheese. Served with lettuce, tomato, onion, and pickles. 10.45

### BISON BURGER

Lean bison burger topped with Pepper Jack cheese and tarragon mayo. Served with lettuce, tomato, onion, and pickles. 13.95

 **Consumer Advisories:** Thoroughly cooked 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.



## CHEF'S CLASSICS

Add a house salad for 3.95

### MEDITERRANEAN CHICKEN

Grilled marinated chicken breasts served with Chef Will's Potatoes, sautéed broccolini, bruschetta tomatoes and a balsamic glaze. 13.95

### PONZU GLAZED SALMON ↻

Pan-seared Atlantic salmon served on a bed of sticky rice, stir-fried vegetables and a Ponzu sauce. 19.95

## PASTA

### VEGETABLE PRIMAVERA BOWL

Our chef's healthy spin on a classic pasta dish. Fresh seasonal julienne vegetables and topped with our house-made marinara, Parmesan cheese and fresh basil. 11.95

Add chicken 4.95 | Add Shrimp 5.95

## GLUTEN-FREE SIDE OPTIONS

Petite green beans  
Sticky rice  
Stir-fry vegetables  
Mashed potatoes  
Coleslaw  
Kettle chips

## STEAKS

Served with asparagus and Chef Will's Potatoes.

### GRILLED RIBEYE ↻

14 oz. Center cut USDA Choice Ribeye served with sautéed petite green beans with almonds and Chef Will's Potatoes. 26.95

### TOP SIRLOIN ↻

10 oz. center-cut, Certified Angus Beef® Sirloin Steak. 19.95

### CENTER-CUT CHOICE FILET ↻

A tender 8 oz. USDA Choice filet. 32.95

## STEAK TOPPINGS

Portabella Mushrooms 1.95  
Caramelized Onions 1.95  
Blue Cheese Smothered 1.95  
Oscar Style 5.95

## SIGNATURE SIDES

Upgrade from side for 1.69  
Broccolini  
Asparagus  
Chef Will's Potatoes

## DESSERTS

**MINI SEASONAL SORBET** 2.79

**MINI FRESH VANILLA BEAN CRÈME BRÛLÉE** 2.79



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