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GLUTEN-FREE LUNCH MENU

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**STARTERS**

COLOSSAL SHRIMP COCKTAIL 19.95

*Horseradish Cocktail Sauce*

GRILLED OCTOPUS 15.95

*Roasted Yukon Potatoes, Fresno Chiles, Watercress, Olive Oil*

**HOLY COW!® BURGER BAR**

*Choose Burger, Preparation and Toppings | Served with Lettuce, Tomato,  
Sliced Pickles and Mixed Baby Greens | Add Gluten Free Bun 1.00*

**BURGER**

Sirloin 10.95 | Grass-Fed Tallgrass Beef 11.95

Wagyu Beef 12.95 | Chicken Breast 9.95

Beyond Burger® 10.95

**PREPARATION**

Char Broiled | Cajun Spiced .50 | Peppercorn Crusted .50

**CHEESES**

American 1.00 | Cheddar 1.00 | Fresh Mozzarella 2.00

Swiss 1.00 | Gorgonzola 1.25 | Smoked Gouda 2.50

**VEGGIES**

Sautéed Onions .75 | Sautéed Mushrooms 1.50

Arugula 1.00 | Avocado 2.50 | Giardiniera .75

**MEATS & SAUCES**

Applewood Smoked Bacon 2.50 | BBQ Sauce 1.00

Candied Bacon 3.00

**PASTA**

*All options are made with gluten free pasta*

MARINARA 15.95

*Italian Sausage*

ARUGULA PESTO 14.95

*Shiitake Mushrooms, Sun Dried Tomatoes, Asparagus (Vegan)*

ITALIAN SAUSAGE 16.95

*Field Mushrooms, Spinach, Red Onion,  
Porcini Cream, Parmigiano-Reggiano*

**SHAREABLE SIDES**

Sweet Corn Bruleé 8.95

Sautéed Wild Mushrooms 9.95

Spinach with Garlic and Oil 7.95

**ENTRÉE SALADS**

KALE 8.95

*Tuscan Kale, Apples, Currants, Toasted Pine Nuts,  
Pecorino Toscano, Lemon Basil Vinaigrette*

Add Grilled Chicken 4.00 | Add Grilled Salmon 6.00

CHICKEN CHOPPED 15.95

*Mixed Greens, Avocado, Green Onions, Tomatoes,  
Pancetta, Gorgonzola, Sweet Herb Vinaigrette*

GRILLED CHICKEN 16.95

*Arugula, Cucumbers, Shaved Fennel, Tomatoes,  
Red Onion, Red Wine Vinaigrette, Parmigiano Reggiano*

SEAFOOD COBB 21.95

*Chopped Greens, Jumbo Lump Crab, Jumbo Shrimp,  
Applewood Smoked Bacon, Grape Tomatoes, Avocado,  
Sliced Egg, Gorgonzola, Scallions, Citrus Poppyseed Dressing*

SANTA FE STEAK SALAD 18.95

*Sliced Tenderloin, Mixed Greens, Pico de Gallo, Avocado,  
Roasted Corn, Chihuahua Cheese, Cilantro-Jalapeño Dressing*

TUSCAN 12.95

*Mixed Greens, Hearts of Palm, Artichoke Hearts, Tomatoes,  
Fresh Mozzarella, Roasted Red Peppers, Red Onions,  
Cucumbers, Pepperoncini, Kalamata Olives,  
Garbanzo Beans, Balsamic Vinaigrette  
Add Grilled Chicken 4.00*

**ENTRÉES**

HARRY'S CHICKEN VESUVIO 18.95

Half Chicken or Boneless Breast

*Sweet Peas, Garlic, White Wine,  
Herb Roasted Yukon Potatoes*

FAROE ISLAND SALMON 22.95

*Pistachio Caper Pesto, Baby Spinach,  
Fennel Marmalade*

BAJA TACOS 16.95

*Blackened Tilapia or Charred Vegetables,  
Shredded Cabbage, Avocado, Chipotle Ranch,  
Queso Fresco, Corn and Black Bean Salsa, Corn Tortillas*

**BEER & VODKA**

Two Brothers Prairie Path 8.00

Angry Orchard Crisp Apple 6.00

Virtue Cider Michigan Harvest 7.50

Tito's Vodka

Stoli Gluten-Free Vodka

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*Gluten-Free items are prepared in a kitchen with the risk of gluten exposure.*