



Gluten Free Menu

Starters

Smoked Trout Mousse - Flaked Washington state smoked trout whipped into a light and fluffy spread with ricotta cheese, fresh horseradish, scallions, and dill, served with cucumbers, and fresh lemon wedges. \$6

Hummus - A generous portion of our “made from scratch” garlic hummus, drizzled with extra virgin olive oil and served with fresh vegetables. \$6

Thai Corn Fritters - Sweet corn kernels pan fried in a red curry paste served with a sweet chili dipping sauce. \$6

Stuffed Dates - Our dates are stuffed with a mixture of toasted almonds, tart cranberries, and creamy chevre, then gently warmed through. \$5

Salads

Homemade dressings- Ranch, Blue Cheese, Balsamic Vinaigrette, Italian Vinaigrette, Russian

House Salad - Romaine lettuce, red and green pepper, red onions, radishes, and fresh mozzarella. Your choice of dressing. \$5

Kris's Cranberry Salad - Romaine lettuce, blue cheese crumbles, red onion, pecans and cranberries all tossed with a light cranberry vinaigrette. \$8

Cobb Salad - Crisp romaine lettuce topped with hard boiled egg, blue cheese crumbles, crispy real bacon bits, avocado, tomato, and chicken. Your choice of dressing. \$9

Greek Salad - Crisp romaine lettuce, feta cheese, cucumbers, tomatoes, red onions, and kalamata olives, with a light vinaigrette, topped with a grilled chicken breast \$9

Suppers

Port of LeClaire - Grilled chicken breast in our scrumptious tawny port & garlic cream sauce served with horseradish smashed potatoes and sauteed vegetables. You will want to lick this plate clean! \$16

Simple Chicken Breast - Grilled chicken breast served with horseradish smashed potatoes and sauteed vegetables. \$13

Naked Steak - Juicy 6oz Angus center cut sirloin grilled to order served with horseradish smashed potatoes and sauteed vegetables. \$16

Catch of the Day - Ask about today's fresh fish. \$14

Sweet

Homemade Ice Cream* - Ask about today's flavors. \$4/scoop