

STARTERS

HUMMUS PLATE— GARLIC HUMMUS WITH OLIVE OIL & SERVED WITH GLUTEN FREE BREAD, & VEGETABLES. \$7.95

CHEF'S CHEESE PLATE — SELECTIONS OF BLUE CHEESE, SMOKED GOUDA, DILL HAVARTI, & AGED SHARP CHEDDAR, SERVED WITH SEASONAL FRESH FRUITS & GLUTEN FREE BREAD. \$9.95

TOTES MA GOATS — SLICES OF HEIRLOOM TOMATOES WITH GOAT CHEESE MEDALLIONS TOPPED WITH FRESH BASIL & DRIZZLED WITH A BALSAMIC GLAZE. \$11.95

SALADS

ALL BLUE CHEESE USED IN THIS RESTAURANT IS 100% GLUTEN FREE

DAWLEY HOUSE SALAD — CRISP ROMAINE LETTUCE WITH RED ONION, TOMATO, & CUCUMBER. YOUR CHOICE OF DRESSING; BLUE CHEESE, RED WINE VINAIGRETTE, RANCH, OR BOETJES & HONEY DRESSING. \$9.50 FULL, \$5.50 HALF

SALMON SALAD — GRILLED FILET OF ATLANTIC SALMON ON MIXED GREENS TOSSED WITH A BOETJES & HONEY DRESSING. \$13.95 FULL, \$9.95 HALF

STEAK & BLUE SALAD — MIXED GREENS, BLUE CHEESE CRUMBLES, RADISH SLICES, RED ONIONS, & SLICES OF SIRLOIN STEAK TOSSED WITH A SWEET RED WINE VINAIGRETTE. \$13.95 FULL, \$9.95 HALF

CALIFORNIA COBB - CRISP ROMAINE LETTUCE TOPPED WITH A BLACKENED CHICKEN BREAST, AVOCADO, BLUE CHEESE CRUMBLES, HARD BOILED EGG, CUCUMBER, & A BLACK BEAN & CORN PICO. YOUR CHOICE OF HOME-MADE DRESSING; BLUE CHEESE, RED WINE VINAIGRETTE, RANCH, OR BOETJES & HONEY DRESSING. \$13.95 FULL, \$9.95 HALF

SANDWICHES

WITH CHOICE OF SANDWICH SIDE,
SANDWICH SPLIT PLATE CHARGE \$2

BEEF TENDERLOIN SANDWICH — THIN STRIPS OF PRIME ANGUS BEEF TENDERLOIN, TOPPED WITH MONTEREY JACK, SAUTEED RED ONIONS, ARUGULA, & TOMATO, WITH A HORSERADISH MAYO ON GLUTEN FREE BREAD. \$14

ASPARAGUS SANDWICH — ASPARAGUS SPEARS, ROASTED RED PEPPERS, ARUGULA, & CREAM CHEESE ON GLUTEN FREE BREAD WITH LEMON AIOLI. \$11
ADD BACON \$1

CHICKEN SALAD SANDWICH — DICED CHICKEN WITH ALMONDS, CRANBERRIES, BACON, ONION, & CELERY IN A CREAMY DRESSING SERVED ON GLUTEN FREE BREAD. \$12

MIDSHIPMAN — SLICES OF FRESH AVOCADO, CUCUMBER, MIXED GREENS, RED ONION, & TOMATOES, DRIZZLED WITH A SWEET THAI GLAZE, SERVED ON GLUTEN FREE BREAD. \$11.95

CHEF'S BURGER — 1/2 LB PATTY OF BLACK ANGUS BEEF SEASONED WITH CHEF'S SPECIAL BLEND, TOPPED WITH PANCETTA, GOAT CHEESE, & TOMATO, SERVED ON A GLUTEN FREE BREAD. \$13.95

CLASSIC CHEESE BURGER - 1/2 LB PATTY OF BLACK ANGUS BEEF SEASONED WITH CHEF'S SPECIAL BLEND, WITH YOUR CHOICE OF MONTEREY JACK

CHEESE OR CHEDDAR CHEESE, TOPPED WITH LETTUCE, TOMATO, ONION, AND MAYONNAISE, SERVED ON GLUTEN FREE BREAD. \$12.95

SANDWICH SIDES

QUINOA SALAD, RICE PILAF, GOAT CHEESE SMASHED POTATOES, SAFFRON RISOTTO, OR KETTLE CHIPS.

SUPPERS

SERVED ALL DAY LONG! SUPPER SPLIT PLATE CHARGE \$5

HANGER STEAK – THIS STEAK IS SOMETIMES REFERRED TO AS THE BUTCHERS STEAK, BECAUSE THE BUTCHER WOULD KEEP THIS FLAVORFUL CUT FOR HIMSELF. CHEF IS SMOTHERING THIS HANGER WITH SAUTEED MARSALA MUSHROOMS, ONIONS, & MELTED MONTERAY JACK CHEESE, SERVED WITH SEASONAL VEGETABLES, GOAT CHEESE SMASHED POTATOES. \$26.95

FILET OF BEEF TENDERLOIN – 7OZ MELT IN YOUR MOUTH, TENDER, FLAVORFUL STEAK WRAPPED IN HICKORY SMOKED BACON, GRILLED TO ORDER & SERVED WITH GRILLED ASPARAGUS, GOAT CHEESE SMASHED POTATOES. \$28.95

PECAN CRUSTED SALMON – 10 OZ CUT OF ATLANTIC SALMON BAKED WITH A CRUNCHY PECAN CRUST, TOPPED WITH A BLUEBERRY COMPOTE, SERVED WITH SAFFRON RISOTTO, & SAUTEED FRESH VEGETABLES. \$18.95

DUCK – MAPLE LEAF FARMS DUCK BREAST PAN SEARED, TOPPED WITH A CHERRY DEMI-GLACE, SERVED WITH GOAT CHEESE SMASHED POTATOES, & VEGETABLES. \$18.95

CHEF'S VEGAN ENTREE

GARDEN CAULIFLOWER & PENNE – VEGAN PENNE PASTA IN A CREAMY CAULIFLOWER SAUCE WITH SEASONAL VEGETABLES. \$13.95

PASTAS

PASTA SPLIT PLATE CHARGE \$3

LOBSTER MAC & CHEESE - GLUTEN FREE PENNE, LOBSTER MEAT, CREMINI MUSHROOMS, & RED PEPPERS IN A SMOKED GOUDA & CHEDDAR CHEESE SAUCE, BAKED UNTIL BUBBLY. \$19.95

PESTO SHRIMP PASTA – GLUTEN FREE PENNE TOSSED IN OUR FRESH BASIL, ROASTED CASHEW, & MINT PESTO, GARLIC & WHITE WINE SAUCE, WITH SUN-DRIED TOMATOES, FRESH SPINACH, & SAUTEED SHRIMP. \$19.95

SWEETS

HOMEMADE ICE CREAM – ASK ABOUT TODAY'S FLAVORS. \$4/SCOOP

WE WORK HARD TO GUARANTEE YOUR SAFETY, AND MAKE SURE THAT YOUR MEAL IS 100% GLUTEN FREE. PLEASE MAKE SURE YOU COMMUNICATE CLEARLY TO YOUR SERVER THAT YOU NEED THE GLUTEN FREE PREPARATION OF YOUR MEAL. WE HAVE ALSO BEEN ABLE TO GREATLY EXPAND OUR GLUTEN FREE OFFERINGS WITH YOUR TIPS & SUGGESTIONS. THANK YOU.