

Milwaukee Grill – Options for Gluten Sensitive Guests

The following items are prepared with gluten free ingredients. Please note that any food served in this restaurant is prepared in a kitchen that uses flour and nuts. We cannot guarantee the absence of gluten or nut contamination.

GF Side Salad - greens, tomatoes, cucumbers, red onions, shredded cheddar & chopped egg. 4.00

Our Chili – ground beef, celery, onions, green peppers, mushrooms, pinto beans, tomatoes, tomato sauce and seasoning. *Ask for it without crackers.* Cup - 3.50, Bowl – 5.00

GF Artichoke Spinach Dip with Celery Sticks & Cukes – artichoke hearts, spinach, garlic and a blend of cheeses. Small Plate – 6.00 Generous Plate – 10.00

Harvest Salad - fresh greens with sliced apples, celery, dried cranberries, bleu cheese, cheddar cheese and spiced walnuts. Served with light cranberry vinaigrette.
Full Salad – 9.50 Half sized salad with cup of chili – 8.00

Root Vegetable Salad - spring mix, oven roasted beets & butternut squash, shaved red onion, Wisconsin goat cheese, roasted almonds and house prepared balsamic vinaigrette.
Full Salad – 10.00 Half sized salad with cup of chili – 8.50

GF Shrimp Tacos - grilled or blackened shrimp served in grilled corn tortillas with shredded cabbage, pico de gallo, fresh avocado & lime and sour cream. 15.00

GF Chicken Quesadillas - chicken breast with cheddar & pepper jack cheeses on grilled corn tortillas. Served with fresh Pico de Gallo and sour cream. 11.00

GF Fusilli with Asiago Cream Sauce - a light cream sauce made with basil, garlic, Asiago and parmesan cheeses, blended with sautéed artichokes, fresh tomatoes and tossed with GF pasta. 11.50
Add grilled or blackened chicken – 3.00 Add grilled or blackened shrimp – 5.50

GF Pasta Pomodoro – GF fusilli tossed with fresh tomatoes, garlic, basil, and a bit of our spicy garlic butter. Finished with shaved Italian cheeses. 10.50
Add grilled or blackened chicken – 3.00 Add grilled or blackened shrimp – 5.50

GF California Burger (deconstructed, no bun) – lean ground beef patty, pepper jack cheese, house prepared guacamole. Served with kettle chips or a cup of chili. 11.00

Fresh Atlantic Salmon - seasoned seared filet topped with orange butter. Served with fresh vegetable and GF side choice. 17.00

Broiled Cod – fillets seasoned with paprika and broiled. Served with drawn butter, GF side choice and Cole slaw. Three Piece – 16.00 Two Piece – 13.50

Asiago Chicken – grilled chicken breast topped with sautéed artichokes, fresh tomatoes and Asiago cream sauce. Served with garlic mashed potatoes and a fresh vegetable. 12.50

GF Top Butt – 8 oz. USDA steak seasoned with GF Montreal Steak Seasoning, grilled to order and finished with garlic butter. Served with GF side salad and GF side choice. 17.00

Gluten free salad dressing choices include Buttermilk Ranch, Blue Cheese, Balsamic Vinaigrette, French and Red Wine Vinaigrette.

Gluten free side choices include, garlic mashed potatoes, wild rice pilaf, baked potato or hash browns.