



# Gluten Sensitive Menu

We offer gluten-free buns and flatbreads as well as modifications to many menu items for guests looking to reduce gluten in their diets.

Note that while we offer gluten-free products, we are not a gluten-free environment. Our kitchens do not have a separate prep surface, cook tops or equipment to ensure gluten particles do not come in contact with gluten-sensitive dishes. Chefs prep and cook to order in common areas, and menu items may come in contact with other food products.

## STARTERS

LOADED GUACAMOLE topped with cotija cheese (cal 790)  
HOUSE SALAD bacon, corn, croutons, choice of bleu cheese or cheddar. **Request this item without croutons** (cal: undressed 235, dressing +140 - 315)

CAESAR SALAD chopped romaine, garlic herb croutons, parmesan cheese. **Request this item without garlic croutons** (cal 355)

## SOUPS

CHICKEN TORTILLA SOUP with naturally lean chicken & anaheim chiles (cal 255)

## FLATBREAD *Sub a gluten-free crust for an upcharge*

MARGHERITA FLATBREAD<sup>†</sup> tomatoes, basil, fresh mozzarella, marinara. **Request this item with a gluten-free crust** (cal 810)

BBQ CHICKEN FLATBREAD red onions, cilantro, pepper jack, parmesan and cheddar cheese, sour cream drizzle. **Request this item with a gluten-free crust** (cal 720)

## HANDHELDS *Sub a gluten-free bun for an upcharge*

HOULIHAN'S BURGER\* crisp lettuce, tomato & red onion on a toasted bun with choice of side. **Request this item without the bun or with a gluten-free bun** (cal 740)

HOUSEMADE VEGGIE BURGER black and tuscan beans, brown rice, sweet potato, jalapeños, garlic ranch dressed greens, tomato, choice of side. **Request this item without the bun or with a gluten-free bun** (cal 520)

BRENTWOOD CHICKEN SANDWICH applewood smoked bacon, gouda cheese, dijon mayo, baby greens, tomato & red onion on a buttered, toasted bun with choice of side. **Request this item without the bun or with a gluten-free bun** (cal 1430)

## ENTRÉE SALADS

KALE + SPINACH SALAD<sup>†</sup> organic greens, blueberries, blackberries, strawberries, toasted almonds, goat cheese, poppyseed dressing. Add grilled chicken or salmon for an upcharge. (cal: undressed 220 | dressing +300) with grilled chicken (cal +300) | with grilled salmon (cal +285)

HEARTLAND GRILLED CHICKEN SALAD<sup>†</sup> bacon, cheddar, spicy pecans, red onions, red peppers, garlic ranch. Add salmon for an upcharge. **Request this item without croutons** (cal: undressed 725 | dressing +280 | with grilled salmon +285)

## ENTRÉES

SEARED GEORGES BANK SCALLOPS wild-caught sea scallops, lemon-asparagus risotto, baby arugula, basil-infused olive oil (cal 500)

BAVETTE STEAK the flank's lesser known sibling: it's thicker, and more flavorful. 8oz cut served with chimichurri, cauliflower mash, cotija cheese, roasted cauliflower (cal 755)

SEARED SALMON PESTO spaghetti squash 'noodles,' chive pesto, crushed tomatoes, cotija cheese, balsamic glaze (cal 460)

GRILLED ATLANTIC SALMON (5oz.) basted with lemon-dill butter and served with honest gold mashers and choice of vegetable (cal 775)

## PREMIUM STEAKS\*

12 OZ. KANSAS CITY STRIP (cal 860)

5 OZ. USDA TOP SIRLOIN (cal 340)

4 OZ. PETITE CENTER-CUT FILET MIGNON (cal 325)

6 OZ. CENTER-CUT FILET MIGNON (cal 490)

## SIDES

TORTILLA CHIPS & HOUSEMADE SALSA (cal 120)

GARLIC GREEN BEANS (cal 65)

HONEST GOLD MASHED POTATOES (cal 330)

FRESH FRUIT (cal 75) • LOADED BAKED POTATO (cal 720)

SWEET POTATO FRIES with creamy horseradish (cal 565)

CAULIFLOWER MASH (cal 310)

## DESSERT

HOUSEMADE VANILLA BEAN CRÈME BRULEE

French-style custard topped with caramelized sugar (cal 630)

† We use nuts and nut based oils in these menu items. If you are allergic to nuts or any other foods, please let us know.

\* Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.