



GLUTEN-FREE MENU

Our fryer oil comes in contact with items which are coated in flour

SMALL PLATES

TRADITIONAL MUSSELS

*PEI mussels, White wine, Garlic, Parsley, Red Pepper Flakes,
Toasted Sesame Ginger, French Fries*

\$14

HUMMUS (NO PITA)

Olive Oil, Celery, Carrots, & Red Peppers

\$9

CHEESY DEVILS ON HORSEBACK

Medjool Dates stuffed with Gorgonzola and Wrapped in Bacon

\$7

SESAME CRUSTED AHI TUNA

Asian Slaw, Sesame Seeds, Sriracha Aioli

No Citrus Ponzu Sauce or Wontons

\$14

GREENS

CHOPPED SALAD*

*Iceberg, Applewood Smoked Bacon, Gorgonzola, Tomatoes,
Red onions, Cucumbers, Scallions, Herb Parmesan Vinaigrette*

\$10

ALSATIAN CHICKEN SALAD

*Grilled Chicken Breast, Field Greens, Sautéed Apples, Gorgonzola,
Candied Walnuts, Cider Vinaigrette*

\$14

GRILLED SALMON SALAD

*Soy-glazed Grilled Salmon w/ plum Chili Sauce, Field Greens,
Cucumber, Tomatoes, Scallions, Red Onions, Bell Peppers, Sesame Dijon Dressing*

\$17

GREEN GODDESS SALAD

*Grilled Chicken, Arugula Mixed Greens, Avocado, Pancetta, Hard-boiled Egg,
Cucumber, Tomato, Red Onion, House Made Green Goddess Dressing*
\$17

MEDITERRAEAN SALAD*

*Mixed Greens, Sliced Cherry Tomato, Red Onion, Kalamata Olives, Diced Cucumber,
Feta Cheese, Pepperoncini, Red Wine Vinaigrette*
\$13

ADD CHICKEN \$5, SALMON \$7, SHRIMP \$7

**BURGERS & SANDWICHES
(NO BUN)**

GLUTEN FREE BUN + \$3

BIG ALE PRIME BURGER*

8 oz. Prime Beef, Ale Onions, Melted Irish Stout Cheddar, Ale Mustard, Lettuce and Tomato
\$16

ALL-AMERICAN CHEESEBURGER*

*8 oz. Angus Beef, **Choice of:** American, Emmental Swiss, Smoked Gouda, Pepper Jack,
Monterey Jack, or Sharp Cheddar, Lettuce and Tomato*
\$13

SOUTHWEST CHICKEN BURGER

*Ground Chicken, Chipotle Aioli, Corn Chips, Pickled Jalapeño, Shredded Lettuce, American
cheese*
\$13

HONEY MUSTARD CHICKEN

Grilled Chicken Breast, with Applewood Smoked Bacon, Monterey Jack Cheese, Honey Mustard
\$12

LARGE PLATES

VEGETARIAN CHILI AND SALAD

Garden Vegetables, Legumes, Tomato Sauce, Rice Medley, Parmesan, Tavern Salad
\$11

CEDAR PLANK SALMON*

*Oven-Roasted on a Cedar Plank, Fresh Thyme, Wine Butter Sauce,
Roasted Red Potatoes and Green Beans*
\$22

NEW YORK STRIP STEAK*

12 oz. Center Cut USDA Choice, Herb Butter, with Mashed Potatoes and Choice of Garden
\$30

GRILLED HANGER STEAK*

*Char-Grilled 10 oz. USDA Prime Hanger Steak topped with Herb Butter,
French Fries and Grilled Asparagus*
\$27

FISH TACOS

Blackened Fish, Shredded Cabbage, Pico de Gallo, and Avocado Crema in a Lettuce Wrap
\$16

SLOW ROASTED BABY BACK RIBS

Dry Rubbed or Basted with House Made BBQ Sauce, French Fries and Coleslaw
Full Rack \$25 - Half Rack \$16

PAN SEARED GROUPEL

Herb Seared, Tomato Kalamata Olive Bruschetta, Arugula, Balsamic Glaze, Parmesan Crisp
\$23

DRESSINGS

*BALSAMIC VINAIGRETTE
CIDER VINAIGRETTE
HERB PARMESAN VINAIGRETTE
RASPBERRY VINAIGRETTE*

GARDENS

*TAVERN SALAD
MASHED POTATOES
GRILLED ASPARAGUS
SAUTÉED GREEN BEANS
CRISPY BRUSSELS SPROUTS & BACON*