



## GLUTEN FREE MENU

### STARTERS

#### Rotisserie Buffalo Wings

woodfired wings tossed in honey buffalo sauce,  
blue cheese dressing 11.95

#### Artisan Cheese Plate

prairie breeze white cheddar, apricot chutney,  
north fork whiskey washed munster, mustard fruit,  
st pete's blue cheese, pear compote,  
spiced walnuts 12.95

#### Ceviche with Smoked Scallops

shrimp, lime, pico de gallo 11.95

#### Bowl of Soup

ask if gluten free selections are offered today  
5.95 / add to entrée 3.95

#### Mixed Greens

ricotta salata, candied pecans honey-citrus  
vinaigrette 5.95 / add to entrée 3.95

### SALADS

#### Wine Country

mixed greens, oven roasted grapes, rotisserie chicken, candied  
pecans, black river gorgonzola, honey-citrus vinaigrette 13.95

#### Cobb

mixed greens, romaine, rotisserie chicken, applewood  
bacon, tomato, egg, choice of blue cheese or  
vinaigrette dressing 13.95

#### Roasted Butternut

butternut squash, baby greens, spiced walnuts,  
rotisserie chicken, maple vinaigrette 13.50

#### Roasted Beet with Orange

roasted red & golden beets, mixed greens, orange  
segments, lemon-honey dressing, toasted salt & pepper  
almonds 12.50 ...with rotisserie chicken 13.50

#### Toasted Quinoa Chicken Salad

a tower of quinoa, cucumber, red bell pepper, rotisserie  
chicken, corn, arugula, scallion, mint, basil, lime, over  
roma tomatoes in a curry vinaigrette 13.50

### FIELD & FOWL

#### Fire Roasted Rotisserie Chicken

served with rustic vegetables, mashed potatoes 18.95

#### Teres Major with Smoked Tomato Marmalade

8 oz usda choice, southwest rub, garlic herbed red potatoes,  
sautéed spinach, porter creek steak sauce 22.95

#### Tenderloin of Beef \*

8 oz grilled beef tenderloin, grilled asparagus,  
baked potato, sour cream, scallions 32.95

#### Peppered New York Strip \*

14 oz usda choice, roasted red potatoes,  
watercress & radish with gorgonzola 30.95

### FISH & SEAFOOD

#### Salmon with Roasted Corn Sauce

bacon-scallion whipped potatoes,  
balsamic red onion marmalade 22.95

#### Scallops with Sriracha Butter Sauce \*

seared scallops, purple potatoes, broccolini,  
pickled fresno chiles 24.95

#### Mahi Mahi with Squash Cream \*

pan roasted, butternut squash, applewood smoked bacon,  
piquillo peppers, allepo aioli 22.95

#### Seafood Kettle \*

oven baked in a ginger cream sauce with  
chef selected seafood, roasted baby red potatoes,  
crisp vegetables, cilantro 23.95

#### Stone Bass \*

pan seared crispy skin fillet, brussels sprout &  
pancetta red potato gratin, lemon butter 25.95

### DESSERT

#### Ice Cream

a scoop of vanilla-bean ice cream

This menu is intended to guide you in making well-informed decisions. Though we are not a gluten-free kitchen, we have created this menu with the utmost caution, eliminating as many hidden sources of gluten as possible, such as dairy products and preservatives. However, because it is impossible to guarantee that all ingredients used in the menu are completely free from gluten or to eliminate all sources of gluten within a customary restaurant kitchen setting, Porter Creek Hardwood Grill cannot be held responsible for any unintentional exposure to gluten. If you have any questions, please ask to speak to our Chef.