

# GLUTEN FREE MENU

## APPETIZERS

### Sausage teaser

two German bratwursts & a weisswurst sausage served with dijon mustard with white wine 9.50

### Swiss cheese fondue

with two bratwurst 8.99

## SALADS

### Bleu wedge salad

crisp iceberg wedge with blue cheese dressing, Danish bleu cheese crumbles, red radish & walnuts 5.25

### Caesar salad

house made dressing with anchovy  
small 4.99, large 7.99 ~ add chicken 3

### House salad

fresh greens, diced tomatoes,  
carrots & daikon radish 3.99

### Rotisserie turkey cobb

turkey, avocado, tomato, egg, bacon, red onion,  
Danish bleu cheese crumbles & bleu cheese dressing  
small 8.75, large 10.75

## ENTREES

### Mushroom schnitzel

grilled chicken breast, portabella mushroom, roasted  
garlic & feta cheese with mashed potatoes 13.99

### Rhineland salmon

on a bed of creamy mashed potatoes 15.99

### Rotisserie pork loin

served with fruit compote, mashed potatoes  
& braised red cabbage 13.49

### Rotisserie chicken

all natural chicken, mashed potatoes & seasonal  
vegetables ~ quarter 11.99, half 13.99

### Rotisserie turkey breast

served with mashed potatoes, cranberry sauce  
& seasonal vegetables 12.99

### Roast duck

with mashed potatoes & braised red cabbage 18.99

### Grilled chicken breast

with mashed potatoes & seasonal vegetables 12.95

### Sausage trio

two German bratwursts & a weisswurst  
sausage, mashed potatoes, sauerkraut  
& braised red cabbage 13.75

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## BEER

St Peter's Sorgham Beer (Gluten Free, 16.9oz), United Kingdom 8.25

## DESSERTS

Chocolate flourless cake 6 | Bavarian crème 5 | Chocolate mousse 5.25

## SIDES

Seasonal vegetables 3.25 | French fries 2.50  
Red cabbage 2.50 | Sauerkraut 2.50 | Tomato cucumber salad 2.50 | Mashed potatoes 2.50