



Gluten Free Menu



APPETIZERS

- Baked Garlic Clams** **\$9.95**
1 lb. of Littleneck Clams baked in White Wine, Garlic and Cilantro. Topped with Parmesan Cheese.
- St. Louis Rack of Ribs** **\$10.50 / \$18.95**
Dusted in our secret "Hog Dust." ½ rack or full rack.
- Hog Fire Shrimp** **\$9.25**
Jalapeño Pepper stuffed with Jumbo Shrimp and Jack Cheese then wrapped in Apple Bacon and smoked. Served with BBQ Ranch. *SPICY!*
- Silly Chili** **\$6.95**
Haus-Ground Beef slow cooked with our special Herbs and Spices. No Beans about it.

FROM THE GARDEN

- Hog Haus Salad** **\$9.95**
Grilled Chicken Breast, Ham, Apple Bacon, Red Onions and Bleu Cheese Crumbles served on a bed of Haus Greens. Your choice of dressing.
- Mandarin Orange & Bleu Cheese Salad** **\$8.95**
Baby Spinach topped with Mandarin Oranges, Bleu Cheese Crumbles, Toasted Almonds and Honey Balsamic Vinaigrette.
- Sirloin Salad** **\$10.95**
Medium Rare Sirloin served with Romain, Avocado, Cucumbers, Red Onions and Tomatoes. Dressed with Red Wine Vinaigrette.
- Simple Salad** **\$6.95**
Haus Greens, Cucumbers and Carrots with your choice of Dressing.
- Smoked Salmon & Spinach Salad** **\$12.95**
Our Haus Smoked Salmon on a bed of Baby Spinach tossed with Stout Mustard Vinaigrette. Topped with Red Onions, Tomatoes and Smoked Gouda.

BURGERS

Half Pound Pattie served with Lettuce, Tomatoes, Onions, Cole Slaw and *NO BUN*.

- Plain Jane Burger** **\$8.50**
What else can we say?
- Hogs Breath Burger** **\$9.25**
Sautéed Onions, Apple Bacon and White Cheddar Cheese.

ENTRÉES

Add small salad • **\$3.50**

- Grilled Albacore Tuna** **\$9.25**
Albacore Tuna Steak, sautéed Onions and Swiss Cheese. Served with our classic Remoulade and Cole Slaw.
- 14 oz. Hand-Cut Ribeye** **\$25.95**
Served with two portions of Chef's Vegetables.
- 8 oz. Rainbow Trout** **\$16.95**
Pan-seared in a Lemon Butter Caper sauce and served with two portions of grilled Asparagus.
- Gouda Baked Salmon** **\$21.95**
Atlantic Salmon Topped with Mushrooms, Onions, and Smoked Gouda Cheese. Baked and served on a bed of Baby Spinach tossed in our Stout Mustard Vinaigrette.
- 8 oz. Center-Cut Beef Filet** **\$29.95**
Grilled to specification and served with two portions of grilled Asparagus.
- 8 oz. Citrus Chicken Breast** **\$16.95**
Served with two portions of Chef's Vegetables.

DESSERT

- Root Beer Float** **\$5.50**

