

# ***A Menu for the Gluten Free Enthusiast***

**Gluten:** Gluten is a general name for the proteins found in wheat, rye and barley. Gluten is an elastic substance that gives cohesiveness to dough and foods.

*Please know that we are not a gluten free restaurant. Flour, breads and cakes live in our kitchen. Beware of crutons on the salads, avoid cream soups, french fries or pastas.*

## ***GF APPETIZERS***

### ***Oysters Rockefeller***

Baked hot on the half shell with prepared spinach and a Hollandaise sauce

### ***Blue Point Oysters***

### ***Shrimp Cocktail***

### ***Ahi Tuna Tatare with Avocado***

**ORDER WITHOUT TOASTS**

### ***Seafood Tower***

Lobster Tail • Prawns

Blue Point Oysters • Ahi Tuna Tatare

Chilled on Ice with Sauces • Medium or Large

## ***LOVELY GF SALADS***

*Please remember to order your salads without crutons.*

### ***Classic Wedge Salad***

Iceberg lettuce with tomato, bacon and Wisconsin Bleu cheese dressing.

### ***Cajun Chicken Caesar Salad***

Romaine lettuce, fresh grated Parmesan cheese, garlic crutons and creamy classic Caesar dressing topped with a sliced, hot blackened chicken breast.

### ***Classic "Cobb" Salad***

Wisconsin bleu cheese, avocado, tomato, egg, scallion and applewood smoked bacon on Romaine lettuce  
with chicken breast  
with 7oz lobster tail

Please choose one of our many salad dressings

### ***Steak Salad***

Sliced filet mignon on a bed of exotic mixed greens with plum tomato, onion, avocado, cucumber, fresh basil, apple, grapes and walnuts tossed in a honey lemon balsamic dressing sprinkled with Wisconsin bleu cheese.

# **GLUTEN FREE DINNER OPTIONS**

## **Flaming Duck**

Well seasoned and slow roasted succulent one half duckling with orange sauce, wilted spinach and Chef's side dish.

## **Rack of Lamb**

Two delicious double chops chargrilled with E.V.O.O., lemon and herbs completed with Italian vegetables and Chef's side dish.

## **Chicken Paillard Buerre Blanc**

Boneless skinless chicken breast pounded thin with a light lemon shallot butter over green beans and mushrooms finished with a roasted tomato and a sprinkle of capers.

## **Roast Chicken**

Lemon and herb one-half chicken with Chef's side dish and fire grilled garden vegetables.

## **Center Cut Pork Loin**

### **Baby Back Ribs**

One full slab with a zesty sweet sauce..

## **Vegetable Heaven**

One magnificent vegetable presentation with Chef's side dish.

## **Lobster Single, Twin or Trio**

South African cold water 7 oz. tails baked in a water bath served with drawn Wisconsin butter.

🐟 *We would love to alter a fish special to suit you* 🐟

# **St. Charles Place Prime Steak House**

## **Steak Au Poivre *Divine!***

Our number 1 special !  
Encrusted with black pepper finished in a fine cognac sauce with asparagus and Chef's side dish.  
Filet Mignon Medallions  
Center cut New York Strip

## **Filet Mignon**

The ultimate in tender and lean!  
An 11 ounce cut from the very center with mushrooms.

## **Petite Filet Mignon**

Quite the perfect little steak.  
A 7 ounce cut with mushrooms.

## **New York Strip**

A 16 ounce rich and highly flavorful Center cut with mushrooms.

## **CHARGRILLED *Rib Eye***

Most excellent flavor !  
A 32-ounce steak on the bone marinated and fire grilled with mushrooms  
*Please know that we are unable to finish this steak at well done temperatures ...and strongly suggest never rare!*

## **Roast Prime Rib Au Jus**

Well seasoned and slow roasted for the most delicious slice of roast beast.  
22-ounce St. Charles cut  
16-ounce regular cut  
10-ounce skinny cut