



## Gluten-Free Menu

**Ground Rounder\***- Half-pound *Certified Angus Beef* patty with lettuce, tomato, pickle, raw onion on our special gluten-free bun...6.99

Add Cheese - .99

Add Applewood smoked bacon and cheese – 1.69

**Boneless Chicken Dinner \*\*** Two flavorful chicken breasts 10.99

**Bruschetta Chicken \*\*** Two flavorful grilled chicken breasts topped with melted Mozzarella cheese and freshly prepared bruschetta 11.99

**Margarita Grilled Chicken \*\*** Margarita marinated grilled chicken breasts drizzled with a zesty lime sauce, then topped with jalapeno jack cheese and pico de gallo. 10.99

**Grilled Salmon \*\*** Savory grilled salmon filet 13.99

***Certified Angus Beef* Chop Steak \*\*** Tender chop steak cooked to your liking 10.99

**Baby Back Ribs\*\*** – A full-rack of our famous, tender barbequed baby back ribs 18.99

Half rack – 13.49

**BBQ Ribs & Chicken\*\*** - A grilled chicken breast smothered in BBQ sauce and a half-rack of succulent baby back ribs 14.99

**BBQ Ribs & Steak\*\***- *Certified Angus Beef* sirloin steak served with a half-rack of our baby back ribs 19.99

**Center Cut Sirloin\*\*** - 10oz *Certified Angus Beef* center-cut sirloin cooked to your liking 16.99

petit cut – 13.99

**New York Strip\*\*** - 12oz *Certified Angus Beef* New York Strip, our signature steak 20.99

**Grilled Chicken Club Salad** – Fresh greens, applewood smoked bacon, cheddar & pepper-jack cheeses, chopped egg and tomato with grilled chicken. Served with honey mustard dressing 8.99

**Grilled Chicken and Spinach Salad** – Baby spinach topped with applewood smoked bacon, roasted red peppers, Gouda cheese and red grapes 9.49

**\* denotes one side item choice**

**\*\* denotes two side item choices from the following**

Side house or Caesar salad, Cole slaw, black beans, broccoli, house vegetable medley, baked potato, mashed potatoes

Salad dressing choices – Bleu cheese, Caesar, Ranch, Honey Mustard, Italian, Thousand Island, Balsamic Vinaigrette

*At the Ground Round, a top priority is always the health and safety of our guests. We have prepared this suggested list of items based on the most current ingredient information from our food suppliers and their stated absence of wheat / gluten within these items. Please be aware that during normal kitchen operations involving shared cooking and preparation areas, the possibility exists for food items to come into contact with other food products. Due to these circumstances, we are unable to guarantee that any menu entrée can be completely free of gluten. Though every effort is made to keep this information current, it is possible that ingredient changes and substitutions may occur due to the differences in suppliers, recipe versions, and preparation techniques. We highly recommend that our guests with food allergies consult with a manager prior to placing an order.*

