



DES MOINES, IA

# GLUTEN CONSCIOUS MENU

## APPETIZERS

<b>LOBSTER AND ARTICHOKE DIP</b> Served with corn chips instead of garlic crostinis. (*Chips are fried in a shared fryer with other breaded appetizers.)	\$12
<b>WINGS</b> 10 bone-in wings served with celery and Maytag blue cheese dressing; with your choice of wing sauce (excluding Porter BBQ. *Our wings are fried in a shared fryer with other breaded appetizers).	\$14

## SALADS

<b>SOUTHWEST SALAD</b> Mixed greens, buffalo chicken, pico de gallo, pepper-jack cheese, corn, black beans, tortilla chips, and chipotle ranch (*Tortilla strips are fried in a shared fryer with other breaded appetizers).	\$14
<b>COBB SALAD</b> Romaine lettuce, diced chicken, crumbled bacon, diced egg, avocado, tomato, Maytag blue cheese dressing.	\$14
<b>ASIAN SALAD</b> Mixed greens, grilled chicken breast, red peppers, saifun noodles, carrots, cashews, peanut chili dressing (without wonton strips. *Saifun noodles are fried in a shared fryer with other breaded appetizers).	\$14
<b>CAESAR SALAD</b> Romaine lettuce, grilled chicken breast, parmesan cheese, creamy caesar dressing (without croutons).	\$13

## SANDWICHES

<b>HONEY SRIRACHA CHICKEN</b> Grilled chicken breast topped with honey sriracha sauce, sriracha mayo, asian slaw, and tomato. No bun.	\$13
<b>BACON RANCH CHICKEN</b> Grilled chicken breast, monterey-jack cheese, bacon, ranch, lettuce, and tomato. No bun. +Add avocado for \$1.00	\$13
<b>FRENCH DIP</b> Roast beef with provolone. Served with au jus. No bun. +Add caramelized onions or mushrooms for \$.50 each	\$14
<b>REUBEN</b> Corned beef, swiss cheese, sauerkraut, and kicked up thousand island dressing. No marble rye bread.	\$14
<b>PORK TENDERLOIN (GRILLED)</b> Grilled tenderloin, lettuce, tomato, onion, and pickles. No bun.	\$13

All prices posted are pre-applied cash discount prices. All payments made with a credit or debit card will include a 2.75% fee.

# BURGERS\*\*

<b>ALL AMERICAN</b> Double cheeseburger with lettuce, tomato, onion, mayo, and American cheese. No bun.	\$14
<b>THE MAYTAG</b> House patty, Maytag blue cheese crumbles, honey-pepper bacon, blue cheese mayo, and onion relish. No bun.	\$13
<b>MORNING FARM</b> Blended beef and breakfast sausage patty, cheddar cheese, ham, bacon, fried egg, BBQ mayo, lettuce and tomato. No bun or crispy onions.	\$15
<b>PEANUT BUTTER BURGER</b> House patty, cheddar cheese, honey-pepper bacon, peanut butter, mayo, lettuce, and tomato. No bun.. Add fried egg for \$1.00	\$13
<b>FIESTA MELT</b> House patty, caramelized onion, pepper-jack cheese, and chipotle ranch. No bun, no jalapenos.	\$14
<b>BBQ BURGER</b> House patty, cheddar cheese, bacon, canadian bacon, BBQ sauce, mayo, lettuce, and tomato. No bun.	\$13

# ENTRÉES

<b>BULGOGI TACOS</b> Three corn tortillas filled with a kimchi-style slaw, grilled marinated pork, cucumber sunomono and sweet soy aioli. Choice of one side (our rice is not gluten free).	\$14
<b>IOWA CHOP</b> 10 oz. pan seared pork chop topped with whiskey gravy and mushrooms. Served with Yukon Gold smashed potatoes and sauteed corn with peppers (without seasoned flour on the chop).	\$18
<b>ROASTED VEGGIE PENNE</b> Roasted red peppers, Anaheim peppers, onions, and mushrooms sauteed in garlic butter tossed with ancho cream sauce, gluten-free pasta and fresh spinach topped with parmesan cheese and freshly diced tomatoes.	\$15

## SIDES

- Yukon Gold Smashed Potatoes
  - Cottage Cheese
  - Steamed Broccoli
  - Corn
  - Coleslaw
  - Side Salad\*\* (Without croutons)
  - Side Caesar\*\* (Without croutons)
- \*\*\$3.00 up-charge

# DESSERT

<b>TRIPLE CHOCOLATE MOUSSE CAKE</b> Light and airy layers of white and milk chocolate mousse atop a flourless chocolate cake finished with white chocolate, milk chocolate, caramel drizzle and fresh strawberries.	\$8
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\* **CONSUMER ADVISORY:** Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.