



Gluten Friendly Menu

Daily Soups -Please ask if today's soups are gluten free	Cup 3.75	Bowl 5.50
Made fresh in house		
Edamame		7.75
Steamed, toasted black sesame honey glaze		
Baked Spinach and Artichoke Dip		11.95
With tri colour tortilla chips		
Baked Chicken Wings		13.25
Firecracker, lemon pepper, orange Sriracha marmalade, tequila lime, salt & pepper, roasted garlic Serrano suicide		
Sticks & Dip		2.50
Carrot & celery, house made peppercorn ranch		
Nachos		20.95
Three cheeses, tri colour corn chips, onions, tomatoes, bell peppers, sour cream & salsa		
Extra cheese or Guacamole 3.00		
Caesar Salad		10.25
Crisp romaine, Asiago, Caesar dressing		
Autumn Greens		12.95
Field greens, local apples, red onions, sundried cranberries, pumpkin seeds, sunflower seeds, pearl Bocconcini, white balsamic honey vinaigrette		
Southwest Chicken Salad		14.25
Cajun spiced chicken, field greens, sweet corn, chickpeas, tomatoes, red onions, buttermilk- avocado dressing and corn chips		
Salad Adds		
Spiced Chicken breast		4.75
Grilled 5oz Sirloin		8.25
Rose's Extreme Pizza- Gluten free crust please allow for extra preparation time		20.95
Ham, pepperoni, onions, mushrooms, peppers, black olives, sliced fresh tomatoes & double cheese		
Mediterranean Veggie Pizza- Gluten free crust please allow for extra preparation time		19.95
Spinach, artichokes, banana peppers, feta cheese, roasted red peppers and fresh tomatoes		
Mussels		17.95
East coast mussels, classic marinara sauce, white wine, rosemary		
Baby Back Ribs	½ Rack 14.25	Full 19.95
Slow cooked; house made smokey Tennessee bourbon bbq sauce, roast potato, seasonal vegetables		
Sirloin Steak		16.95
Grilled 5oz Sirloin, roasted rosemary potatoes, seasonal vegetables		

**All items on this menu do not contain gluten,
We do have gluten present in our kitchen and cannot certify gluten free**