

GLUTEN SENSITIVE MENU

STARTERS

Hummus

cured olives, garnished with cucumber & tomato, veggie sticks | 8.95

3 dips + Veggie Sticks

with salsa roja, guacamole, salsa fresca | 9.50

Steamed Clams

hand harvested little neck clams steamed in a garlicky white wine & parsley sauce | 10.95

Hot Artichoke + Spinach Dip

veggie sticks | 9.95

◆ add lump crabmeat | 5.25



CAESAR

hearts of romaine tossed with our superb Caesar composed of the finest oils, lemon, asiago cheese, garlic + anchovy | 8.95

Customize your Caesar with:

Grilled Chicken Breast	4.50
Blackened Salmon	4.95
Grilled Steak*	4.95
Spicy Grilled Tuna Steak*	6.50
Blackened Shrimp (3)	6.50

PLANNING A PARTY?

Why not something fun?

A variety of affordable a la carte and buffet packages are available.

Ask your host for details or visit us online.

While we try to ensure the safety of all of our food sensitive and dietary restricted guests, we are not an allergen-free environment. We make every effort to provide complete and current content information, however we cannot make a 100% guarantee regarding the allergen content of any menu item.

SALADS

Harvest Bowl

roasted butternut squash, candied walnuts, bacon, raisins, red onion, frisee, mixed greens, asiago cheese, balsamic vinaigrette | 12.95

Cobb Salad

grilled chicken, bacon, chopped egg, bleu cheese, tomato, olives, chives, avocado, red wine vinaigrette | 12.95

Blackened Salmon + Asparagus Salad

spring greens, mandarin oranges, tomato, red onion, toasted almonds, orange thyme vinaigrette | 14.50

Key West Salad with Spicy Tuna*

seasonal berries, fresh mango salsa, mandarin oranges, candied walnuts, tomatoes, fresh greens, honey lime dressing | 15.50

Chopped Club Salad

chopped greens, diced chicken, bacon, tomato, garbanzo beans, cucumber, red onion, bleu cheese, dijon vinaigrette | 12.25

Crimson + Gold Beet Salad

roasted red & yellow beets, fresh greens, bleu cheese, honeyed walnuts, white balsamic vinaigrette | 11.95
◆ add chicken | 4.50

Wine Country

grilled salmon, fresh spinach, raisins, strawberries, mandarin oranges, toasted sunflower seeds, diced tomato, balsamic vinaigrette | 14.50

Steak, Gorgonzola + Belgian Endive Salad*

grilled steak, mixed greens, tomato, red onion, gorgonzola, red wine vinaigrette | 14.65

Mediterranean

grilled chicken breast, feta, kalamata olives, red onion, tomato, fresh beets, pepperoncini, assorted greens, fresh cucumber dressing | 12.95
◆ scoop of hummus | 2.75

Field Green Salad

gorgonzola, pine nuts, roma tomato, red onion, white balsamic vinaigrette | 8.95
◆ add blackened shrimp | 6.50

McKenzie Wedge

iceberg wedge, diced tomato, applewood smoked bacon, crumbled bleu, cucumber, carrot | 7.95

Make your Entree Salad vegetarian with Hummus

GRILLED BURGERS

lettuce, tomato + red onion, pickle

Certified Hereford Burgers, or Impossible Burger 🌱 (4oz)* | 12.95

your choice of topping:

◆ cheddar + bacon

◆ mushrooms + swiss

◆ onion ring + cheddar + **mckenzie** 27 bbq

◆ buffalo sauce + bleu cheese

◆ caramelized red onion + bleu cheese

◆ salsa + pepper jack

◆ fried egg, cheddar + bacon

◆ pepper jack cheese + smashed avocado

*plant based gluten free, soy free

PUB FAVORITES

Cedar Plank Salmon

salmon fillet infused

with smoked cedar, glazed

with honey + balsamic, mashed potatoes, grilled asparagus | 18.95

Sweet + Smoky Baby Back Ribs

slow smoked, famous **mckenzie** 27 bbq sauce, mashed potatoes, cole slaw

- Full rack | 18.50

- Half rack | 15.50

Queso Pork Enchiladas

braised pork, queso fresco, salsa verde, enchilada sauce, Spanish rice + beans | 14.95

DESSERTS

Fresh Berries

assorted fresh berries topped with whipped cream | 6.75

Crème Brulee L'orange

lightly baked custard scented with orange, flamed and caramelized sugar crust, garnished with fresh berries | 5.35

Ice Cream 4.50