

GLUTEN FREE MENU

STARTERS

Hummus

cured olives, garnished with cucumber & tomato, veggie sticks | 8.75

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 | 4.95

SEASONAL CHILI

creative takes on a classic - always slow simmered & delicious, check with your server for today's offering

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	4.25
Blackened Salmon	4.95
Grilled Steak*	4.75
Grilled Mahi Mahi	6.50
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.

SALADS

Seattle Salad

super green blend of baby lettuces, kale, spinach, tossed with craisins, sunflower seeds, almonds, macadamias, fresh fruits, served with a blackberry vinaigrette | 12.95
◆ add blackened salmon | 4.95

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 | 14.95

Key West Salad with Spicy Tuna*

seasonal berries, fresh mango salsa, mandarin oranges, candied walnuts, tomatoes, fresh greens, honey lime dressing | 15.25

Chopped Club Salad

chopped greens, diced chicken, bacon, tomato, garbanzo beans, cucumber, red onion, bleu cheese, dijon vinaigrette | 11.95

Crimson + Gold Beet Salad

roasted red & yellow beets, fresh greens, bleu cheese, honeyed walnuts, white balsamic vinaigrette | 11.95
◆ add chicken | 4.25

Big Island Grilled Mahi + Pineapple Salad

lightly blackened mahi, mixed greens, tomato, toasted macadamia nuts, mango salsa, honey lime dressing | 14.25

Wine Country

grilled salmon, fresh spinach, craisins, strawberries, mandarin oranges, toasted sunflower seeds, diced tomato, balsamic vinaigrette | 14.25

Steak, Gorgonzola + Belgian Endive Salad*

grilled steak, mixed greens, tomato, red onion, gorgonzola, red wine vinaigrette | 14.25

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 | 7.50

Make your Entree Salad vegetarian with Hummus

GRILLED BURGERS & CHICKEN

served with lettuce, tomato + red onion, pickle, fresh greens with vinaigrette or cole slaw

Certified Hereford Burgers

or Grilled Chicken Breast | 12.50

your choice of topping:

farmhouse cheddar + applewood bacon	buffalo sauce + bleu cheese
shiitakes + swiss	salsa + pepper jack

cheddar + mckenzie 27 bbq
caramelized red onion + bleu cheese

fried egg, cheddar + bacon

(add avocado to any burger or chicken 1.00)

PUB FAVORITES

Cedar Plank Salmon

salmon fillet infused with smoked cedar, glazed with honey + balsamic, mashed potatoes, seasonal vegetables | 19.25

Sweet + Smoky Baby Back Ribs

slow smoked, famous mckenzie 27 bbq sauce, mashed potatoes, cole slaw | 17.95
- Half rack | 14.95

Black + White Sesame Tuna

Ahi tuna lightly coated with sesame seed crust, pan seared, stir fry veggies, mango salsa | 19.95

STEAKS

all flame grilled steaks include side caesar or mckenzie wedge, mashed potatoes, grilled asparagus

Grilled Rib-Eye (12 oz)	24.95
New York Strip Steak (12 oz)	24.95
Filet Mignon (6 oz)	24.95

Brew House Sausage

scratch made in house, fully seasoned, zesty grilled sausages made from a variety of diced meats including lamb, turkey, chicken or pork.

Served with appropriate sides and garnishes, ask your server for today's selection

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

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.