

GLUTEN FREE OPTIONS

APPETIZERS

HUMMUS PLATTER

FLAVORFUL ROASTED RED PEPPER HUMMUS. SERVED WITH FRESH SPINACH, KALAMATA OLIVES, GRILLED FLAT BREAD, FETA CHEESE, AND PEARL ONION JAM \$13.50

SANDWICHES

SERVED WITH SEASONAL FRUIT.
SUBSTITUTE SIDE SALAD FOR \$2.00

RUTTGER BLT

APPLE SMOKED BACON ON TOASTED GLUTEN-FREE BREAD WITH LETTUCE, TOMATO, AND MAYONNAISE \$13.00

CHICKEN SALAD

HOUSE MADE CHICKEN SALAD WITH TOASTED ALMONDS AND RED GRAPES. SERVED ON TOASTED GLUTEN-FREE BREAD WITH LETTUCE AND TOMATO \$12.50

GRILLED TURKEY

GRILLED TURKEY, BACON, BRIE CHEESE, AND LINGONBERRY JAM ON GLUTEN-FREE BREAD \$13.50

GRILLED CHICKEN MELT

TENDER CHICKEN BREAST TOPPED WITH ARTICHOKE DIP AND PROVOLONE CHEESE. GARNISHED WITH LETTUCE \$12.50

DESSERT

CHOCOLATE LAVA CAKE

FLOURLESS CHOCOLATE LAVA CAKE TOPPED CHOCOLATE SAUCE & WHIPPED CREAM \$5.95

ICE CREAM

CHOCOLATE OR VANILLA

ONE SCOOP \$1.95

TWO SCOOPS \$2.95

CHOICE OF ICE CREAM TOPPINGS:

STRAWBERRY SAUCE, CHOCOLATE SAUCE, CARAMEL SAUCE, WHISKEY CREAM SAUCE, OR RASPBERRY SAUCE

BURGERS

1/3 LB. FRESH, LEAN, & TENDER GROUND CHUCK ON A GLUTEN FREE BUN. SERVED WITH SEASONAL FRUIT.
SUBSTITUTE SIDE SALAD FOR \$2.00

BISON WILD RICE

LEAN BISON MEAT PATTY BLENDED WITH WILD RICE AND DICED PORTOBELLO MUSHROOMS. TOPPED WITH GRILLED ONIONS AND GORGONZOLA CHEESE \$14.50

BBQ BACON

HOUSE MADE BURGER TOPPED WITH SWEET BBQ SAUCE, APPLE SMOKED BACON, AND AMERICAN CHEESE \$13.50

MUSHROOM SWISS

HOUSE MADE BURGER TOPPED WITH SAUTÉED PORTOBELLO MUSHROOMS AND SWISS CHEESE \$12.50

BABE'S BURNER

TENDER BEEF PATTY TOPPED WITH JALAPEÑOS, HABANERO BBQ SAUCE, APPLE SMOKED BACON, AND CHEDDAR CHEESE \$13.00

HAMBURGER/CHEESEBURGER

HOUSE MADE BURGER GARNISHED WITH LETTUCE, TOMATO, AND RED ONION \$11.50
ADD CHEESE FOR 75¢

VEGETARIAN PATTY

WITH LETTUCE, TOMATO, AND RED ONION \$11.50

CHIPOTLE BLACK BEAN PATTY

WITH LETTUCE, TOMATO, AND RED ONION \$11.50

BLUE MOON

HOUSE MADE TENDER BEEF PATTY TOPPED WITH BLEU CHEESE & CREAM CHEESE SPREAD, PROVOLONE CHEESE, LETTUCE, TOMATO & RED ONION \$13.00

THE DOOBER

HOUSE MADE BURGER TOPPED WITH PEANUT BUTTER, JALAPEÑOS, APPLE SMOKED BACON, WHITE SHARP CHEDDAR CHEESE, AND MAYONNAISE \$13.00

RUTTGER'S IS PLEASED TO OFFER A VARIETY OF GLUTEN-FREE OPTIONS. **WE ARE NOT A GLUTEN-FREE RESTAURANT** AND CANNOT ENSURE THAT CROSS CONTAMINATION WILL NEVER OCCUR.

GLUTEN FREE OPTIONS

ENTRÉES

AVAILABLE AFTER 5:00 P.M.

INCLUDES A HOUSE OR SPINACH SALAD WITH HOT BACON DRESSING, SEASONAL VEGETABLE, AND CHOICE OF OUR SIGNATURE MINNESOTA HARVESTED WILD RICE, BAKED POTATO, FRENCH FRIES, SEASONAL FRUIT, OR SOUP

ST LOUIS RIBS

PECAN SMOKED PORK RIBS WITH HOMEMADE APPLE BBQ SAUCE (BLACKBERRY BRANDY ALSO AVAILABLE)

HALF RACK	\$18.00
FULL RACK	\$23.00

RED LAKE WALLEYE (A NORTHWOODS FAVORITE)

LIGHTLY BREADED IN HOUSE. PREPARED OVEN BAKED

ONE FILET	\$19.00
TWO FILETS	\$25.00

8OZ. TUNA STEAK

SASHIMI GRADE TUNA STEAK PAN SEARED TO ORDER.

LIGHTLY SEASONED AND SERVED WITH PICKLED GINGER AND WASABI

\$26.00

8OZ. SALMON FILET

PAN SEARED NORWEGIAN ATLANTIC SALMON FILET.

LIGHTLY SEASONED

\$26.00

8OZ. MAHI MAHI STEAK

LIGHTLY BLACKENED, PAN SEARED AND DRIZZLED WITH SOUTHWEST RANCH

\$23.00

12OZ. RIBEYE

CUT IN HOUSE AND BROILED TO ORDER*

\$31.00

8OZ. CENTER CUT SIRLOIN

CHAIRMAN'S RESERVE ANGUS BEEF. BROILED TO ORDER*

\$23.00

TOP YOUR STEAK

SAUTÉED MUSHROOMS - \$3.00

SAUTÉED ONIONS - \$2.00

GORGONZOLA CHEESE - \$2.00

SALADS

TRAIL MIX

FRESH SPINACH, ROMAINE LETTUCE, SLICED APPLE, TOASTED WALNUTS AND CASHEWS, RED ONION, DRIED CRANBERRIES, AND FETA CHEESE. RASPBERRY VINAIGRETTE DRESSING ON THE SIDE* \$13.50

CAESAR

CRISP ROMAINE LETTUCE, DICED TOMATO, RED ONION, PARMESAN CHEESE, AND GARLIC CROUTONS. SERVED WITH CAESAR DRESSING ON THE SIDE* \$11.00

RUTTGER'S COBB

CRISP ROMAINE LETTUCE, SLICED EGG, SMOKED BACON, TOMATOES, AND GORGONZOLA CHEESE. SERVED WITH YOUR CHOICE OF DRESSING* \$12.50

QUINOA CAPRESE

TRI-COLOR QUINOA WITH TOMATO, FRESH MOZZARELLA CHEESE, AND BASIL CHIFFONADE. TOSSED IN BASIL PESTO VINAIGRETTE* \$11.50

MEDITERRANEAN QUINOA

BLACK QUINOA TOSSED WITH CUCUMBERS, RED ONIONS, TOMATOES, KALAMATA OLIVES, AND ARTICHOKE HEARTS RESTING ON A BED OF FRESH MIXED GREENS AND TOPPED WITH FETA CHEESE AND PINE NUTS \$12.50

SALAD ADD ON ITEMS

GRILLED CHICKEN BREAST - \$3.50

SIRLOIN STEAK - \$4.50

FRIED WALLEYE - \$4.50

GRILLED SHRIMP - \$4.50

SALMON - \$5.50

TUNA - \$5.50

DRESSING CHOICES:

BUTTERMILK RANCH, BLEU CHEESE, FRENCH, CAESAR, RASPBERRY VINAIGRETTE, HONEY MUSTARD, HOT BACON VINAIGRETTE, OIL & VINEGAR, THOUSAND ISLAND, SOUTHWEST RANCH, BALSAMIC VINAIGRETTE, GREEK FETA VINAIGRETTE, OR PESTO VINAIGRETTE

SIDES

FRESH FRUIT CUP	\$3.00
HOUSE SALAD	\$4.00
BAKED POTATO (AFTER 5:00)	\$3.00
RED SKIN MASHED POTATOES (AFTER 5:00)	\$3.00
FRESH VEGETABLE (AFTER 5:00)	\$3.00
WILD RICE (AFTER 5:00)	\$3.00