

GLUTEN FREE LUNCH

TUESDAY - SUNDAY

11:30 AM - 2:00 PM

SOUPS & SALADS

BAKED FRENCH ONION SOUP

cup 4 bowl 5

CAESAR SALAD

romaine, parmesan cheese and
gluten free croutons 9

CAPRESE SALAD

sliced tomato, fresh mozzarella & basil
leaves drizzled with a sweet, tangy balsamic
vinegar reduction 9

KB SALAD

arcadian mix, blueberries, raspberries,
blackberries, strawberries, mandarin
oranges & pineapple tossed in a mango
chardonnay dressing 9

FRUIT & CASHEW SALAD

romaine, shredded swiss cheese, diced apples
& pears, dried cranberries & cashews tossed in
a poppy seed vinaigrette 9

SQUASH & HARICOTS VERTS

blanched beans, yellow squash, cucumbers,
hard boiled egg & asiago cheese drizzled with
a dijon mustard vinaigrette 9

you may add the following to any salad

chicken (1 breast) 5 shrimp (5 shrimp) 10 salmon (5 oz.) 8 tenderloin (5 oz.) 13

PIZZETTAS

CHEESE

pizza sauce & mozzarella 6

MEAT LOVERS

ham, sausage, pepperoni,
bacon, & mozzarella 8

ROASTED VEGETABLE 7

squash, zucchini,
mushrooms, onions,
tomatoes, & mozzarella 7

CLASSIC PEPPERONI 8

pepperoni & mozzarella 8

*all pizzas made with
gluten free crusts

SANDWICHES & MORE

COLD SALAD

tuna salad, chicken salad, grape & walnut chicken salad, or egg salad served on a bed of mixed greens or on gluten free bread 9

JCC CLUB

ham, turkey & bacon with lettuce, tomato, mayo & american cheese on gluten free bread 13

PRIME RIB

shaved on gluten free bread with fried onions, provolone & a side of au jus 16

CHIPOTLE GRILLED CHICKEN

6 oz. chipotle seasoned breast topped with swiss cheese & avocado on gluten free bread 12

BBQ GRILLED CHICKEN

6 oz. chicken breast topped with bacon, cheddar & bbq sauce on gluten free bread 12

QUESADILLA

gluten free tortilla filled with green and red peppers, onions, monterey jack & cheddar blend, served with a side of salsa and sour cream 7

add chicken 4 add tenderloin 7

BURGERS

BUILD YOUR OWN BURGER

third pound chuck & short rib patty with your choice of toppings:
sauteed onions, sauteed mushrooms, bacon, swiss, american, cheddar, blue or pepper jack cheese 12

TOASTED

PATTY MELT

third pound patty topped with a bacon onion relish & american cheese grilled on gluten free bread 12

ALL SANDWICHES SERVED WITH LETTUCE, TOMATO, ONION, PICKLE AND ONE SIDE:
house salad, cup of soup, steakhouse wedges, JCC chips, cottage cheese or fresh fruit

Gluten Free Dinner Menu



Starters

SHRIMP COCKTAIL

with a dusting of old bay seasoning, cocktail sauce & a lemon wedge 17

FRIED BUTTERMILK CALAMARI

dusted with gluten free seasoned flour, served with a side of sweet chili sauce & marinara 9

SMOKED BUFFALO CHICKEN DIP

shredded house smoked chicken & cream cheese served with blue corn tortilla chips 9



Soups & Salads

BAKED FRENCH ONION SOUP

cup 4 bowl 5

CAESAR SALAD

romaine, gluten free croutons, parmesan cheese & an asiago crisp 9

CAPRESE SALAD

sliced tomato, fresh mozzarella & basil leaves drizzled with a sweet, tangy balsamic vinegar reduction 9

KB #2 SALAD

arcadian mix, sliced roasted almonds, dried cranberries, golden raisins, mandarin oranges & fuji apples tossed in a light raspberry vinaigrette 9

SEPTEMBER SALAD

romaine, red grapes, shredded carrots, tomatoes, sliced celery & broccoli tossed in a honey dijon mustard vinaigrette 9

CHAMPION SALAD

romaine, arcadian mix, goat cheese, pears & candied pecans tossed in a maple balsamic dressing 9

you may add the following to any salad:

chicken (1 breast) 5 shrimp (5 shrimp) 10 salmon (5 oz.) 8 tenderloin (5 oz.) 13

Entrées

TENNESSEE WHISKEY MARINATED PORK CHOP

perfectly grilled 12 oz. bone in chop smothered with Jack Daniel's cherry chutney 23

OVEN BAKED FAROE ISLAND SALMON

topped with crumbled feta, parsley & dill 27

FRESH FISH

CHOOSE YOUR FISH:

- grouper 34
- halibut 33
- chilean sea bass 45

CHOOSE STYLE:

- seared
- blackened
- grilled
- butter poached

CHOOSE TOPPING:

- fennel & cranberry jam
- white wine lemon caper sauce
- chive & house smoked cheddar topping
- lemon pepper seasoned topping

SHRIMP & POLENTA

white wine & garlic sauteed shrimp served over fried polenta, topped with a wisconsin aged cheddar cheese sauce 26

STUFFED CHICKEN BREAST

wisconsin wild rice & dried blueberry stuffed french cut chicken breast 22

HERBED PASTA

gluten free noodles tossed with roasted butternut squash, bacon & charred shallots finished with a buttered parsley sauce 13

you may add the following to your pasta:

chicken (1 breast) 5 shrimp (5 shrimp) 10 salmon (5 oz.) 8 tenderloin (5 oz.) 13

10 OZ. PRIME NY STRIP 37

BLACK ANGUS FILET

5 oz. 30 6 oz. 34 10 oz. 42

****you may add fish to any entree:***

grouper (4 oz.) 15 halibut (4 oz.) 14 chilean sea bass (4 oz.) 20

Your steak may be prepared au poivre, blackened or topped with mushrooms or grilled onions for an additional \$1.00. You may also top your steak with bordelaise, béarnaise, or blue cheese walnut butter for an additional \$1.50