



GLUTEN-FREE MENU



Starters

Hummus Plate

Homemade garlic hummus with roasted red pepper relish, olive oil, cucumber slices and corn tortilla chips. 6.99

Charmoula Chicken Skewers

2 skewers served atop roasted garlic quinoa with charred lemon. 6.99

Crispy Curry Cauliflower

Crispy cauliflower dusted with curry salt atop Sriracha yogurt. 7.99

Wings

Tossed in buffalo sauce, served with ranch and celery. 11.49

Salads

Baby Kale Salad

Baby kale, quinoa, marinated yellow beets, candied walnuts, pickled red onion, cucumber, fennel and feta tossed in a lemon-herb vinaigrette. 12.99

Add charmoula chicken skewers (2) for 3.49

Baja Salad

Romaine lettuce tossed in Baja dressing with grilled corn and black bean salsa, white cheddar, avocado, grape tomatoes and corn tortilla strips. Topped with grilled chicken. Sub homemade veggie fritters for no charge. 14.99

Eastlake Chop Chop

Ribbon-cut romaine, chicken, bacon, blue cheese crumbles, grape tomatoes, cucumbers and herbs tossed in buttermilk-herb dressing. 12.99

Steak & Blue Cheese Salad*

Grilled sirloin steak on romaine with sautéed cremini and portabello mushrooms, grilled onions, grape tomatoes and blue cheese crumbles. Tossed with a blue cheese vinaigrette. 16.99

Sandwiches & Burgers*

Try any of our sandwiches or burgers on Udi's gluten-free whole wheat bread or Udi's gluten-free hamburger buns!

If you want to try a Western Round-Up burger we will just swap out the frizzled onions for grilled onions!

Products containing gluten are prepared in our kitchens. Please inform your server if a person in your party has a food allergy or dietary need (e.g., gluten intolerance). We will do our best to accommodate your needs. Please be aware that our restaurants use ingredients that contain all the major FDA allergens.

Neighborhood Grills

your neighborhood bar and grill

**Eating raw or undercooked foods may increase your risk of foodborne illness.*



Entrées

City Slicker New York*

Choice 12 oz New York strip steak, aged 28 days, rubbed with our house-blended cowboy rub and grilled to your liking. Served with mashed potatoes and seasonal veggies, topped with roasted shallot butter. 28.99

8oz Top Sirloin*

Choice top sirloin, aged 28 days, rubbed with our house blended cowboy rub and grilled to your liking. Served with mashed potatoes, seasonal veggies and topped with roasted shallot butter. 22.99

Wild Alaskan Coho Salmon*

Topped with cucumber fennel salad and lemon herb vinaigrette. Served with roasted red potatoes and seasonal veggies. 18.99

Charmoula Chicken

Tender herb-marinated grilled chicken breast served atop roasted garlic and sun dried tomato quinoa and seasonal veggies. Topped with homemade charmoula sauce. 14.99

Baja Salmon Tacos*

Blackened salmon in corn tortillas with avocado, cilantro-lime coleslaw and pineapple salsa. Served with tortilla chips and house salsa. 13.99

Desserts

Flourless Chocolate Cake

Served warm with raspberry sauce, Snoqualmie Danish Vanilla Ice Cream and fresh whipped cream. 6.99

Miniature Ice Cream Sundae

1 scoop of Snoqualmie Danish Vanilla Ice Cream, chocolate sauce, whipped cream and a cherry. 4.49

From The Bar

Omission Gluten Free Beer (OR) 5

Schilling Dry Cider (WA) 5.5

All of our N/A drinks, Coolers, cocktails and wines do not contain gluten. However, not all are "certified gluten-free". We will be happy to get you more information about any of our beverages.

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