

# GLUTEN SENSITIVE MENU

## BREAKFAST » All eggs are U.S. Grade AA and prepared to your liking.

### #2 COUNTRY CHOP & EGGS™\* | 13.49

Two eggs plated with a marinated 5 oz. pork chop and choice of Shed sides.

### #4 CATTLEMAN'S BREAKFAST™\*

Certified Angus Beef® top sirloin steak served with two eggs and choice of Shed sides.

6 oz. sirloin steak - 16.99

9 oz. sirloin steak - 18.99

14 oz. sirloin steak - 24.99

### #6 THE LIGHT CHORE DAY®\* | 8.99

Two eggs and choice of Shed sides.

### #9 THE PORK PRODUCER'S BREAKFAST\* | 14.49

Two eggs with a pork lover's array of our thick cut Applewood smoked bacon, smoked ham and smoked country sausage and choice of Shed sides.

## WARM UPS

### ROASTED CAULIFLOWER | 10.99

Fresh cauliflower roasted with olive oil and garlic, topped with Parmesan cheese. Great to share!

### SAUTÉED SAVORY SHRIMP | 13.99

Plump shrimp sautéed with Old Bay Seasoning and fresh garlic, then baked with white wine, lemon juice and Asiago cheese.

## FRESH SALAD SELECTIONS

### GRILLED CHICKEN CAESAR | 14.99

Greens tossed in Caesar dressing and topped with grilled lemon pepper or blackened chicken breast, Asiago cheese, tomatoes, croutons and lemon.

### BBQ BRISKET | 15.99

18 hour fall-apart tender BBQ beef brisket with fresh greens, tomatoes, bacon, onions, queso fresco and a house-made sweet mustard vinaigrette.

### CHICKEN COBB | 16.49

Crispy salad greens topped with a grilled chicken breast, avocado, cheddar cheese, olives, tomatoes, bacon, red onions, diced egg, crumbled blue cheese and your choice of dressing.

## LUNCH ENTRÉES

Served with farm-fresh vegetables and two of our famous Shed style fixins'.

### GRILLED CHICKEN BREAST LUNCH | 13.99

Tender boneless grilled chicken breast, served with wild rice and steamed broccoli.

### OLD FASHIONED POT ROAST | 15.49

Slow roasted beef with garden fresh onions, carrots and baby red potatoes.

### HAYBALER TOP SIRLOIN™\*

The Beef Producers most flavorful steak! We hand cut this Certified Angus Beef® steak from the center of the top sirloin.

6 OZ. 18.99 | 9 OZ. 22.99 | 14 OZ. 27.99

Add four sautéed savory shrimp - 5.49

Add sautéed mushrooms & onions - 3.49

Add sautéed mushrooms - 2.99 | Add sautéed onions - 2.49

### SAUTÉED SAVORY SHRIMP | 16.49

Plump shrimp sautéed with Old Bay Seasoning and fresh garlic, then baked with white wine, lemon juice and Asiago cheese.

## DINNER ENTRÉES

Dinner is served with our family style fixins, along with a seasonal vegetable, wild rice or choice of potato - baked, sweet, mashed or garlic mashed.

### HAYBALER TOP SIRLOIN™\*

The Beef Producers most flavorful steak! We hand cut this Certified Angus Beef® steak from the center of the top sirloin.

6 oz. - 20.99 | 9 oz. - 24.99 | 14 oz. - 29.99

Add four sautéed savory shrimp - 5.49

Add sautéed mushrooms & onions - 3.49

Add sautéed mushrooms - 2.99 | Add sautéed onions - 2.49

### RIBEYE\*

We hand-trim our ribeyes Delmonico style to give you the best part of the cut.

10 oz. - 27.99 | 14 oz. - 31.99

### NEW YORK STRIP STEAK\* | 31.99

The 12 oz. gentleman's cut.

### OLD FASHIONED POT ROAST | 17.99

Slow roasted beef with garden fresh onions, carrots and baby red potatoes.

### BEEF BRISKET DINNER 20.99

Our 18 hour fall apart tender BBQ beef brisket topped with The Shed's sweet & tangy barbeque sauce.

### THE HEARTLAND DELIGHT\* 19.99

Whole pork tenderloins that are trimmed, wrapped with bacon, seasoned and baked with or without barbeque sauce.

### DOUBLE-CUT IOWA PORK CHOP\* 24.99

Some folks call it a pork roast. You'll understand why it's called the Iowa Chop after tasting our signature double-cut roasted chop.

Single-Cut Pork Chop Dinner - 17.99

### GRILLED CHICKEN BREAST DINNER | 16.99

Tender boneless grilled chicken breasts, served with wild rice and steamed broccoli.

Single chicken breast - 14.99

### GRILLED SALMON\* | 24.99

Prepared fresh - just the way you like it! Roasted on a cedar plank with our apple bourbon glaze.

### SAUTÉED SAVORY SHRIMP | 23.99

Plump shrimp sautéed with Old Bay Seasoning and fresh garlic, then baked with white wine, lemon juice and Asiago cheese.

## SALAD DRESSINGS

Whalen Family Recipe Creamy Parmesan • Shed's Signature 1000 Island • Blue Cheese • French Caesar • Italian Vinaigrette • Fat-Free Raspberry Vinaigrette

\*Thoroughly cooking foods of animal origins such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

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