

# GLUTEN SENSITIVE MENU

## BREAKFAST

### #2 COUNTRY CHOP & EGGS™\* | 10.69

Two eggs as you like them, plated with a marinated 5 oz. pork chop. Served with shredded hash browns and fresh fruit.

### #4 CATTLEMAN'S BREAKFAST™\*

Certified Angus Beef® top sirloin steak served with two "AA" eggs. Served with shredded hash browns and fresh fruit.

**6 oz. sirloin steak - 13.29**

**9 oz. sirloin steak - 14.99**

**14 oz. sirloin steak - 18.49**

### #6 THE LIGHT CHORE DAY®\* | 7.79

Two "AA" eggs cooked your favorite way.

Served with shredded hash browns and fresh fruit.

### #9 THE PORK PRODUCER'S BREAKFAST\* | 10.99

Two "AA" eggs as you like them, with a pork lover's array of our thick cut Applewood smoked bacon, smoked ham and smoked country sausage. Served with shredded hash browns and fresh fruit.

## WARM UPS

### ROASTED CAULIFLOWER | 8.99

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

### SAUTÉED SAVORY SHRIMP | 10.49

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 | 13.49

Caesar tossed greens topped with lemon pepper or blackened grilled chicken breast, Asiago cheese, tomatoes and lemon.

### BBQ BRISKET | 13.99

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

### CHICKEN COBB | 13.79

Crispy salad greens with avocado, cheddar cheese, olives, tomatoes, bacon, red onion, diced egg and crumbled blue cheese. Topped with a grilled chicken breast with a choice of any of our dressings.

## LUNCH ENTRÉES

Served with farm-fresh vegetables, and two of our three famous fixins': homemade coleslaw, cottage cheese or homemade applesauce.

### GRILLED CHICKEN BREAST LUNCH | 10.49

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

### OLD FASHIONED POT ROAST | 11.99

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

### HAYBALER TOP SIRLOIN™\*

Certified Angus Beef® – The Beef producers' most flavorful steak. Served with your choice of mashed potatoes or fries.

**6 OZ. 16.29 | 9 OZ. 19.29 | 14 OZ. 22.29**

**Add mushrooms – 1.99**

**Add onions – 1.49**

**Add both 2.49**

### SAUTÉED SAVORY SHRIMP | 15.29

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 potato: baked, sweet, mashed, garlic mashed.

### HAYBALER TOP SIRLOIN™\*

We cut this Certified Angus Beef® steak from the center of the top sirloin. It is the Beef Producers most flavorful steak.

**6 oz. - 18.49 | 9 oz. - 22.49 | 14 oz. - 25.29**

### RIBEYE\*

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

**10 oz. - 21.79 | 14 oz. - 25.29**

### T-BONE\* | 26.49

Full pound center cut choice aged to perfection.

### NEW YORK STRIP STEAK\* | 25.49

The 12 oz. Gentleman's cut.

### OLD FASHIONED POT ROAST | 15.99

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

### BEEF BRISKET DINNER 18.49

Our 18 hour fall apart tender BBQ beef brisket topped with our sweet and tangy Barbeque sauce.

### THE HEARTLAND DELIGHT\* 17.79

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

### DOUBLE-CUT IOWA PORK CHOP\* 19.99

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

**Single-Cut Pork Chop Dinner - 15.49**

### GRILLED CHICKEN BREAST DINNER | 14.79

Two tender boneless grilled chicken breasts.

We recommend wild rice for a side.

**Single chicken breast - 11.49**

### GRILLED SALMON\* | 21.99

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

### SAUTÉED SAVORY SHRIMP | 20.49

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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