

# GLUTEN SENSITIVE MENU

## BREAKFAST

### #2 COUNTRY CHOP & EGGS™\* | 11.49

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 - 13.99

9 oz. sirloin steak - 15.49

14 oz. sirloin steak - 18.49

### #6 THE LIGHT CHORE DAY®\* | 8.49

Two "AA" eggs cooked your favorite way. Served with shredded hash browns and fresh fruit.

### #9 THE PORK PRODUCER'S BREAKFAST\* | 11.99

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 | 9.49

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

### SAUTÉED SAVORY SHRIMP | 11.49

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 | 14.49

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

### BBQ BRISKET | 14.99

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 | 14.49

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 | 11.49

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

### OLD FASHIONED POT ROAST | 12.99

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. 16.99 | 9 OZ. 19.99 | 14 OZ. 22.49

Add mushrooms - 1.99

Add onions - 1.49

Add both 2.49

### SAUTÉED SAVORY SHRIMP | 15.99

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. - 19.49 | 9 oz. - 22.99 | 14 oz. - 25.99

### RIBEYE\*

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

10 oz. - 22.99 | 14 oz. - 26.49

### T-BONE\* | 27.49

Full pound center cut choice aged to perfection.

### NEW YORK STRIP STEAK\* | 26.49

The 12 oz. Gentleman's cut.

### OLD FASHIONED POT ROAST | 16.99

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

### BEEF BRISKET DINNER 19.49

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

### THE HEARTLAND DELIGHT\* 18.49

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

### DOUBLE-CUT IOWA PORK CHOP\* 20.99

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 - 16.49

### GRILLED CHICKEN BREAST DINNER | 15.49

Two tender boneless grilled chicken breasts.

We recommend wild rice for a side.

Single chicken breast - 11.99

### GRILLED SALMON\* | 22.49

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

### SAUTÉED SAVORY SHRIMP | 20.99

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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