

GLUTEN SENSITIVE MENU

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

#2 COUNTRY CHOP & EGGS™* | 11.59

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 - 13.99

9 oz. sirloin steak - 15.99

14 oz. sirloin steak - 19.99

#6 THE LIGHT CHORE DAY®* | 7.99

Two eggs and choice of Shed sides.

#9 THE PORK PRODUCER'S BREAKFAST® | 11.99

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 | 8.99

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

SAUTÉED SAVORY SHRIMP | 11.99

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 | 12.99

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

BBQ BRISKET | 13.99

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 | 13.99

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 | 10.99

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

OLD FASHIONED POT ROAST | 13.59

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. 17.99 | 9 OZ. 21.99 | 14 OZ. 25.99

Add mushrooms - 1.99

Add onions - 1.49

Add both 2.49

SAUTÉED SAVORY SHRIMP | 14.99

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™*

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. - 26.99

Add mushrooms - 1.99

Add onions - 1.49

Add both 2.49

RIBEYE®

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

10 oz. - 22.99 | 14 oz. - 25.99

T-BONE® | 29.99

Full pound center cut choice aged to perfection.

NEW YORK STRIP STEAK® | 26.99

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 17.99

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

THE HEARTLAND DELIGHT® 17.99

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

DOUBLE-CUT IOWA PORK CHOP® 21.99

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 - 14.49

GRILLED CHICKEN BREAST DINNER | 14.59

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

Single chicken breast - 10.99

GRILLED SALMON® | 20.99

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

SAUTÉED SAVORY SHRIMP | 21.99

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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