



## GLUTEN FREE MENU

### APPETIZERS

**Lodge Chips** - Select sweet potatoes and Idaho potatoes sliced thin, seasoned and served with our cilantro-lime ranch and goat cheese peppercorn for dipping. 10.50 Petite 8.50

**Bison & Sausage Cream Cheese Dip** - Served with hand-cut white corn tortilla chips for dipping. 12.50

**Lodge Wings** - Traditional wings tossed in your choice of Texas Pete® mild or spicy sauce, Thai sauce, or chipotle-apple BBQ sauce. Served with celery sticks and cilantro-lime ranch for dipping. MKT

**Crispy Brussels Sprouts** - Crispy brussels sprouts tossed with parmesan cheese, drizzled with aged balsamic and topped with bacon jam. 12.50

**Chorizo Queso** - Creamy queso dip with chorizo sausage topped with cilantro and served with hand-cut white corn tortilla chips. 11.50

**Pulled Pork Nachos** - Hand-cut white corn tortilla chips topped with pulled pork, bbq sauce, chorizo queso, red onions, tomatoes, sliced fresh jalapenos, cilantro and topped with sour cream. 16.50

### SOUPS

**White Bean Chili • Tomato Basil**  
Cup 7.50 / Bowl 9.50 / Quart 19.50

### SALADS

**Salmon Cobb Salad** - 4 oz. grilled salmon. Mixed greens, bacon, tomatoes, boiled eggs, avocado, bleu cheese crumbles, granny smith apples, spiced pecans and topped with a 4 oz. grilled salmon. 16.50

**Chèvre Salad** - Mixed greens topped with crumbled goat cheese, dried cherries and cranberries, spiced pecans and wildberry vinaigrette. 17.50 Petite 14.50

**Grilled Shrimp and Arugula Salad** - Shaved red onion, capers, asparagus, tomato and reggiano cheese, tossed with a lemon vinaigrette. 16.50  
*Substitute smoked salmon +3.50*

**Lodge Garden Salad** - Romaine and baby greens, tomatoes, cucumbers, shredded carrots, and spiced pecans. *Ask for no croutons.* 10.50 Side Salad 8.50

**\*Very Berry Salmon Salad** - Mixed greens with grilled salmon, strawberries, blue berries, bleu cheese crumbles and spiced pecans. 19.50 Petite 15.50

**Thai Chicken Salad** - Mixed greens, tomatoes, cucumbers, carrots and spiced pecans, topped with a grilled chicken breast, basted in our Thai ginger sauce. Garnished with mandarin oranges. 17.50 Petite 14.50 *Substitute grilled salmon +3*

**NEW 🍷 Blackened Ahi Tuna** - Sushi grade, seared rare. Spinach and mixed greens, apples, dried cherries, shaved onions, and goat cheese crumbles. Recommended with Apple Shallot Vinaigrette

**Caesar Salad** - Crisp romaine and parmesan cheese. *Ask for no croutons.* 11.50 Side Salad 9.50

### Our Gluten Free Dressings:

Cilantro-Lime Ranch, Goat Cheese Peppercorn, Wildberry Vinaigrette, Bleu Cheese, Balsamic Vinaigrette, Apple-Shallot Vinaigrette, Asian Ginger, Caesar, Thousand Island, Lemon Vinaigrette, Honey-Mustard, and Italian

### Add Ons

Grilled Chicken - 8  
\*Grilled Salmon - 12  
GF Fried Chicken Nuggets - 10

Shrimp Skewer - 9  
\*Steak - MKT  
\*Duck Breast - MKT  
Portabella Mushroom - 6

\*Grilled Scallops - MKT  
Exotic Mushrooms - MKT  
GF Fried Shrimp - 9  
Blackened Ahi Tuna - 16

This menu and the information on it is provided by River Birch Lodge, in cooperation with the Gluten Intolerance Group® (GIG®), as a service to our customers. River Birch Lodge and GIG® assume no responsibility for its use and information which has not been verified by River Birch Lodge. Patrons are encouraged to consider this information in light of their individual requirements and needs to their own satisfaction.

\*Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.

\*Items on menu are cooked to order

Food allergy notice - Food prepared here may contain these ingredients: milk, eggs, wheat, soybeans, peanuts, tree nuts, fish and shellfish.

# GLUTEN FREE MENU

## SANDWICHES

Your choice of homemade Lodge chips, fries, coleslaw or fresh fruit.

**\*Lodge Burger** - 6.5 oz. patty, ground in-house, with lettuce, tomato and red onion on a gluten free bun.

17.50 *Add cheese +1*

**\*Bison Burger** - Hickory grilled 8 oz. bison patty from the Northern Midwest, topped with lettuce, tomato and red onion on a gluten free bun. 23.50

**\*RBL Burger** - 6.5 oz. patty, ground in-house, topped with bleu cheese crumbles, applewood smoked bacon, caramelized onions and blackberry jam on a gluten free bun. 19.50

**Pulled Pork** - Lightly sauced with our Chipotle-Apple BBQ sauce on a gluten free bun. 17.50

**Robinhood Chicken without the Wrap** - Grilled chicken, sautéed spinach, spiced pecans, dried cranberries, and feta cheese tossed in balsamic vinaigrette. 15.50

**Chicken Salad** - Oven roasted pesto chicken salad on gluten free toast. 14.50

**Blackened Salmon Sandwich** - Served with lettuce, tomato and onion on a gluten free bun with a spicy remoulade sauce. 19.50

**Turkey & Brie** - Oven roasted turkey breast, brie cheese, sliced apples, cranberry sauce and arugula on gluten free toast. 17.50

## ENTREES

**\*Cedar Planked or Hickory Grilled Salmon** - Roasted on a cedar plank in the Pacific Northwest style OR hickory grilled with BBQ, Thai sauce, or bourbon-honey glaze, served with smashed sweet potatoes and crispy brussels sprouts. 29 Petite 26

**\*Filet Mignon** - Grilled over our hickory fire. Served with mashed potatoes and roasted asparagus. 6oz / 8oz Market Price

**\*Prime Rib** - Slow roasted black Angus beef rib loin with creamy horseradish sauce. Served with a baked potato and crispy brussels sprouts. Available after 5 PM. 10oz / 12oz Market Price

**Appalachian Trout** - Boneless whole trout pan-fried with toasted almonds, served with roasted asparagus and a baked sweet potato. 27

**Blackened N.C. Catfish** - Over red beans and rice and topped with mango pepper relish. (includes Andouille Sausage) 22

**River Birch Lodge Pasta** - Gluten free penne pasta tossed with sautéed veggies in a light white wine garlic cream sauce 19 Petite 16 *Try it with Cajun style and add Blackened Chicken! +9*

**Shrimp & Grits** - Sautéed shrimp in a spicy tasso ham gravy with spinach and andouille sausage served on top of Guilford Mills white stone ground grits. 24

**Hickory Grilled Chicken** - Grilled chicken breast served with BBQ, thai ginger sauce, bourbon-honey glaze, or plain. Served with mashed potatoes and sautéed vegetables. 19 Petite 16

**NEW Moroccan BBQ \*Pork Chop** - Center cut, bone-in pork chop basted with a Moroccan BBQ sauce served with jasmine rice and crispy brussels sprouts. 27

**Lodge Vegetable Platter** - Choose any three sides. 15



Proud to serve all Certified Angus Beef®

## SIDES

Lodge Fries  
Lodge Chips  
Coleslaw  
Fresh Fruit

Baked Potato  
Baked Sweet Potato  
Yukon Gold  
Mashed Potatoes  
Smashed Sweet Potatoes

Sautéed Fresh Spinach  
Roasted Asparagus  
Collard Greens  
Red Beans & Rice  
(includes Andouille Sausage)

Crispy Brussels Sprouts  
Broccoli  
Sautéed Vegetables  
Exotic Mushrooms

## DESSERTS

Vanilla Bean Ice Cream 6

House Crème Brûlée 8.50

Butter Rum Cake 10.50

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