

# RIVER BIRCH

## LODGE

### 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 Petite 8

##### Chorizo Queso

Served with hand-cut white tortilla chips.

9



##### 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.

18

##### Brussels Sprouts

Crispy brussels sprouts tossed with parmesan cheese, aged balsamic and bacon jam.

11

##### Bison and Sausage Cream Cheese Dip

Served with celery, carrots, and cucumbers for dipping.

14

#### SALADS

##### Salmon Cobb Salad

Mixed greens, bacon, tomatoes, eggs, avocado, bleu cheese crumbles, granny smith apples, and spiced pecans.

16

##### Chèvre Salad

Mixed greens topped with crumbled goat cheese, dried cherries and cranberries, spiced pecans and wildberry vinaigrette.

17 Petite 14

##### Smoked Salmon and Arugula Salad

Shaved red onion, capers, asparagus, tomato and reggiano cheese, tossed with a lemon vinaigrette.

20

##### Lodge Garden Salad

Romaine and baby greens, tomatoes, cucumbers, shredded carrots, and spiced pecans.

10 Side Salad 8

##### \*Very Berry Salmon Salad

Mixed greens with pan-seared salmon, strawberries, blue berries, bleu cheese crumbles and spiced pecans. 19 Petite 15

##### \*Chef Salad

Oven roasted turkey, pit cooked ham, boiled egg, mozzarella and cheddar cheese, cucumber, carrots, and tomato over romaine and baby greens.

15

#### Our Gluten Free Dressings:

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

#### Add Ons

Chicken - 7

\*Salmon - 12

GF Fried Chicken Tenders - 10

Shrimp - 8

\*Steak - 11

\*Duck Breast - MKT

Portabella - 6

\*Scallops - MKT

Exotic Mushrooms - 6

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, or fresh fruit.

#### \*Pan-Fried Beef Burger

Our house ground beef burger with lettuce, tomato, and onion.

14 with cheese 16

#### \*Pan-Fried Bison Burger

Our house ground Bison burger with lettuce, tomato, onion.

19

#### Pulled Pork

Lightly sauced with our Lodge Chipotle-Apple BBQ sauce.

14

#### Robinhood Chicken without the Wrap

Pan-seared chicken, sautéed spinach, spiced pecans, dried cranberries, and feta cheese tossed in balsamic vinaigrette.

15

#### Gluten Free Bread

4.50

#### Gluten Free Bun

4.50

### ENTREES

#### \*Cedar Plank Salmon

Roasted on a cedar plank in the Pacific Northwest style. Your choice of two sides.

29 Petite 26

#### Appalachian Trout

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

26

#### \*Pan-Seared Filet

Filet wrapped with applewood smoked bacon seared to temp. Served with Yukon Gold mashed potatoes and asparagus.

6oz / 8oz Market Price

#### Blackened N.C. Catfish

Over red beans and rice and topped with mango pepper relish. (includes Andouille Sausage)

20

#### \*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

#### River Birch Gluten Free Lodge Pasta

Penne tossed with roasted veggies in a light white wine garlic cream sauce

19 Petite 16

### SIDES

Lodge Fries  
Lodge Chips  
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  
Roasted Vegetables  
Exotic Mushrooms

### DESSERTS

Vanilla Bean Ice Cream 6      Crème Brûlée 8

Butter Rum Cake 9

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