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**gluten free menu**  
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**appetizers**

- shrimp cocktail with apricot-horseradish sauce** 8.5-
- sautéed mushrooms** 7-
- monterey jack & poblano dip** 7-

**salads**

- spinach salad** 6-  
FRESH SPINACH, SHAVED PARMESAN CHEESE AND TOASTED PINE NUTS SERVED WITH YOUR CHOICE OF DRESSING
- spring blend dinner salad** 6-  
SPRING BLEND, CARROTS, CABBAGE, TOMATOES AND CUCUMBERS SERVED WITH YOUR CHOICE OF DRESSING
- seasoned chicken salad** 14-  
CHICKEN, RED AND GREEN PEPPERS, GREEN ONIONS, CARROTS, TOMATOES AND COLBY JACK CHEESE ON A SPRING BLEND SERVED WITH YOUR CHOICE OF DRESSING

**salad dressings**

- CREAMY-CILANTRO LIME
- RANCH
- SOUTHWESTERN RANCH
- RASPBERRY-CHIPOTLE VINAIGRETTE
- BALSAMIC VINAIGRETTE

**pizza**

- veggie pizza** 14-  
TOMATOES, RED ONIONS, RED AND GREEN PEPPERS AND MUSHROOMS IN A RED SAUCE TOPPED WITH A BLEND OF CHEESES
- cheese pizza** 14-

**dessert**

- crème brûlée** 7-
- hansen's vanilla ice cream** 5-

**entrées**

- montage prime-cut sirloin** 21-  
10 OUNCE PORTION OF MONTAGE SIGNATURE PRIME-CUT SIRLOIN
- new york strip** 26-  
12 OUNCE PORTION OF CHOICE CENTER-CUT NEW YORK STRIP
- beef tenderloin filet** 28-  
8 OUNCE CHOICE CENTER-CUT FILET TREATED WITH A SEASONED MOLASSES PREPARATION AND TOPPED WITH ANCHO CHILI ONION BUTTER
- iowa chop** 17.5-  
12 OUNCE PORTION OF SEASONED IOWA CHOP
- citrus sea bass with tomatillo-mango salsa** 20-  
A LIGHT CITRUS SAUCE
- grilled salmon** 18.5-  
LIGHTLY SEASONED

THE ABOVE ENTREES ARE SERVED WITH YOUR CHOICE OF SIDE

**sides**

- spicy whipped sweet potatoes** 6-
- herb roasted vegetables** 6-
- garlic mashed potatoes** 6-
- sesame green beans** 6-

ALL OUR COFFEE DRINKS ARE ALSO GLUTEN-FREE.