

Gluten “Free” Menu

*These items are gluten free but are prepared in a kitchen with non-gluten free items.
We can not fully guarantee against cross-contamination*

Appetizers

Spinach and Artichoke Dip
A creamy blend of spinach, artichokes and
cheeses, served with tortilla chips
12

Creamy Shrimp and Crab Dip
A rich blend of cream, cheeses, crab meat and
shrimp served warm with corn tortilla chips
14

Salads

Mandarin Chicken Salad
Grilled chicken on a bed of mixed greens
topped with mandarin oranges,
sundried cranberries, and pecans
14

Asian Salmon Salad
Broiled salmon fillet over a bed of mixed greens
topped with sweet peas, red onions,
mushrooms, and sesame seeds
18

Bonnet's Grilled Salads

Choice of grilled chicken or beef, served over mixed greens topped with
tomatoes, onions, sweet peppers, egg, mushrooms, and cheese

Grilled Chicken Breast 15

Grilled Filet Mignon Tips* 18

Sandwiches and Burgers

Served Without Roll

Chicken Breast

Grilled 12
Buffalo sauce & bleu cheese crumbles 13
BBQ, bacon and cheddar 13

Half Pound Beef Burger*

Topped with your choice of cheese 12
Mushroom and Swiss 13
BBQ, bacon, and cheddar 13

Turkey Club

Generous stack of thinly sliced smoked turkey,
topped with bacon & Swiss cheese
12

Filet Mignon Sandwich*

Grilled to a medium doneness and smothered
with sautéed mushrooms and provolone cheese
16

Broiled Fillet of Haddock

Mild Haddock fillet lightly seasoned and broiled
15

Locally Raised Bison Burger*

Topped with your choice of cheese 13
Mushroom and Swiss 14
BBQ, bacon and cheddar 14

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.

Entrees

Center Cut Filet Mignon*

8 oz thick cut from the prized tenderloin

38

Crab and Shrimp-topped Salmon

Oven roasted fresh Atlantic salmon fillet,
topped with a rich blend of cream, cheeses, crab meat, and shrimp

34

All entrees include a house salad and chef's vegetable selection.

Sides

Baked Potato	4	Creamy Cole Slaw	3
Red Skin Mashed Potatoes	4	House Salad	5
Chef's Vegetable	3	Cinnamon Applesauce	3

(Please check with server.)

Dressing Choices

Our House- French-based dressing with poppy seeds, diced beets, and hard-boiled egg,
Ranch, French, Creamy Bleu Cheese, Thousand Island, Honey Mustard, Golden Italian,
Raspberry Walnut Vinaigrette

Add Side of Bleu Cheese Crumbles 1.50

In addition, some of our monthly specials may be gluten free, please check with your server.

We do not have a fryer that is dedicated to unbreaded items.

***Wings, hand-cut fries and potato crisps** are gluten free,
but fried in oil that is used for breaded items.

For dessert we have **Gluten Free Peanut Butter Pie with Hot Fudge.**

We also have Ritchey's Dairy Vanilla and Chocolate Ice Cream
that may be topped with Caramel Sauce.

***Please verify with your server that you are ordering from the gluten free menu
so we can make the necessary accommodations**

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