

GLUTEN FREE LUNCH MENU

APPETIZERS

Shrimp Cocktail

Chilled Black Tiger shrimp served over ice with our homemade cocktail sauce. \$12.95

House Smoked Salmon

Pecan smoked on premise. Served with Havarti cheese, sliced apples and cream cheese dill sauce. \$12.95

Rocky Point Shrimp Cocktail

Shrimp, tomatoes and cucumber in a spicy tomato clam broth. \$9.95

BUSTER'S SPECIALTIES

Most of our regular lunch entrees can be modified to suit a gluten-free diet. Our Rice Pilaf, featured as a side with many of our entrees contains semolina. We recommend substituting french fries, garlic smashed potatoes or extra vegetables.

Fresh Atlantic King Salmon

Served with cucumber dill sauce, garlic smashed potatoes and fresh vegetables. \$12.95

Blackened with honey mustard glaze \$13.95

Pesto Sautéed Orange Roughy

Served with garlic smashed potatoes and fresh vegetables. \$14.95

Shrimp Marinara

Shrimp sautéed in our zesty homemade marinara sauce, served over gluten-free Fusilli pasta. \$15.95

Half Slab of Barbecued Baby Back Ribs

Pecan smoked, tender and meaty. Served with homemade coleslaw and french fries. \$12.95

Honey Chicken Sandwich

Grilled chicken breast with melted Swiss cheese and honey mustard sauce on a gluten-free bun with lettuce, tomato and onions. \$10.95

Turkey Pesto Sandwich

Fresh roasted turkey breast with tomatoes, Havarti cheese and basil pesto on a gluten-free bun. \$10.95

SALADS

The following salad dressings are made from scratch in our kitchen with no wheat/gluten proteins: Thousand Island, Apple Cider Vinaigrette, Balsamic, Caesar, Ginger Mustard, Ginger Lime, Sun Dried Tomato Vinaigrette, the Dijon Vinaigrette served on our Spinach Salad and our Coleslaw Dressing.

Chopped Chicken and Spinach Salad

Baby spinach, chicken, dried cranberries, julienne green apples, toasted cashews, bacon and chopped egg tossed in an apple cider vinaigrette. Topped with mozzarella cheese and herb roasted chicken. \$10.95

Strawberry Chicken Salad

Mixed baby greens and toasted almonds tossed with balsamic dressing, topped with fresh strawberries and herb roasted chicken. \$10.95

Smoked Salmon Salad

Mixed greens, apples, grapes, and spiced pecans tossed in balsamic dressing and topped with honey glazed house smoked salmon and bleu cheese crumbles. \$12.95

Buster's Cobb Salad

Mixed greens, ham, Genoa salami, turkey, jack and cheddar cheese, avocado, cucumber, tomatoes and red onions tossed with your choice of dressing (see list above). \$11.95

Cajun Chicken Caesar Salad

Crisp romaine lettuce tossed with our signature homemade Caesar dressing. Topped with Cajun chicken and Parmesan cheese. \$10.95

BURGERS

Served with french fries, coleslaw, potato salad or cottage cheese.

Classic Cheese Burger *

Our half pound fresh ground Angus burger topped with choice of cheddar, American, Swiss, pepper jack or Havarti cheese Served on a gluten-free bun with lettuce, tomato and red onion. \$10.95

Turkey Burger

Grilled white meat turkey patty on a gluten-free bun with Swiss cheese, lettuce, tomato, onion and mayonnaise. \$10.95

Note: Our French fries are prepared in a dedicated fryer to avoid cross-contamination.

* May contain raw or undercooked ingredients. Consuming raw or uncooked meats, poultry, fish, seafood, shellfish or eggs may increase your risk of food-borne illness.

Note: While our kitchen is not a gluten free environment, great care is taken to avoid cross contamination. The items listed are those which we feel confident in their absence of wheat/gluten proteins. Bread products purchased from Gluten Free Creations Bakery, Scottsdale.