

Buckhorn and Main Mountain Eatery

Gluten Free Menu

- Always let your server know about food sensitivities and allergies when you place your order.
- While we make every effort to prevent cross-contamination, we do have many bread and baked goods in our kitchen which do contain gluten so we cannot guarantee the absolute absence of gluten in any dish.
- There are items with gluten that are cooked in our fryers as a result ALL FRIED ITEMS MAY CONTAIN GLUTEN
- Our fries are coated and do contain gluten.
 - We can prepare potato wedges for you in place of the fries, however they will be fried in a fryer which may have cooked items which have gluten.
- We have gluten free bread and buns available
 - Substitute GF bread or bun for regular bread or bun for a \$1 charge
 - Order GF bread or bun in addition to the regular bread or bun for 2.50

STARTERS

Calamari 13.50
Light and crispy calamari, served with house made tzatziki. We use rice flour when making these. (FRYER IS NOT GF)

Mussels 14.95
1lb mussels steamed in a white wine garlic, chive cream sauce served with ciabatta. Please request no bread or substitute GF bread.

Goat Cheese Dip 13.95
A delightful baked blend of goat cheese, cream cheese and Asiago fused with spinach, chives and shallots. Topped with wine poached pears and served with baguette for dipping. -Please request to substitute either gluten free toast points OR corn chips with the dip for a gluten free option. (note corn chips are made in the fryer which is not GF)

Smoked Meat Plate 16.95
A delicious sampler platter of house-smoked meats; pork back ribs, brisket & pork belly. Served with toasted bread, pickled onion, sweet drop peppers, grainy mustard and house BBQ sauce. Please request no bread or substitute GF bread. All other platter items and condiments are GF.

Mountain Skillet Nachos
Fresh made corn chips loaded with cheese, peppers, green onion, jalapeno and served with salsa & sour cream and guacamole. Includes pulled pork or house-smoked brisket.
Double chair starter 16.95
Quad chair starter 29.95
Note: Chips are made in the fryer!

Chicken Wings 12.95
1 lb of whole wings served up with your choice of sauce. House BBQ, hot, honey garlic, coconut curry or salt and pepper. We use rice flour when preparing the wings so the product is gluten free- note there may be cross contamination in the deep fryers.

Half shell scallops 14.95
Scallops broiled and topped with our house made bacon jam. A delicate and delicious start to your meal. GF

SALAD

Forever Green Salad 14.25
Mixed greens in a balsamic vinaigrette. Topped with poached pear, green pea shoots, English cucumber, puffed wild rice, spiral carrots, granny smith apples and sun dried cranberries. Please request no bread or substitute GF bread.

BURGERS

Our burger patty is gluten free.
-We can substitute to a gluten free bun for a \$1 charge.
-Your burger includes fries and salad, however the fries are not GF, potato wedges are available to substitute however they are made in the fryer.
-Salad, Rice or baked potato are GF options for side dishes.

Bacon Jack Burger 16.95
House smoked bacon with vine ripened tomatoes, Monterey Jack cheese, artisan lettuce, pickle and mayonnaise. Please request no bun or substitute GF bun.

Fried Haloumi Yam Jam Burger 16.95
Seasoned haloumi cheese, house pickled red onion, lettuce, and house made yam jam on our prime rib burger patty. Please request no bun or substitute GF bun.

Smokey Bacon Burger 16.95
Two crispy onion rings top this masterpiece along with provolone cheese, vine ripened tomatoes, lettuce, pickle and delicious bacon jam. Please request no bun or substitute GF bun.

Lodge Face Club 16.95
Pulled chicken, bacon, provolone cheese, tomato, lettuce, guacamole, mayonnaise and Dijon mustard on a ciabatta roll. Please request no bun or substitute GF bun.

Smoked Brisket Reuben 15.95
Smoked brisket piled high, topped with carrot cucumber cabbage slaw, tossed in sweet honey Dijon, sauerkraut, melted Swiss cheese on toasted marble rye with Thousand Island dressing. Please request no bun or substitute GF bun.

RIBS

Our pork back ribs are smoked in-house and braised. Served with chef's vegetables and choice of potato, rice or fries. Fries contain gluten, baked potato or rice are gluten free, wedges are available, however they are cooked in the fryer with foods that contain gluten.

Half Rack 15.95 **Full Rack** 24.95

Rib and Chicken Combo 23.95
Half rack of ribs with a quarter rotisserie Chicken.

Ribs and Seafood 23.95
A half rack of ribs served with prawns and scallops.

STEAKS

We proudly serve AAA Canadian Beef. Steaks are served with chef's vegetables, and your choice of a baked potato, rice, or fries, our fries are not gluten free so please order wedges instead if you need to avoid gluten. Wedges are not an option if you need to avoid all traces of gluten as well. Salad, Rice or baked potato are GF options for side dishes.

New York Strip 8oz 22.95

Rib Eye 12oz 32.95

Add ons:

Cremini Mushrooms 4.95

Add Seafood- Prawns & Scallops 7.95

Add Chicken 4.99

ENTRÉES

Green Curry Rice Bowl 18.95
Roasted yam, cauliflower, Basmati rice, baby spinach in a green curry sauce topped with 5 prawns or pan seared tofu. GF

Rotisserie Chicken 20.95
One half delicious rotisserie chicken served with cucumber carrot slaw, your choice of a baked potato or fries and a side of our house BBQ sauce. Fries contain gluten. *Potato wedges are available to substitute however they are made in the fryer.*