



GLUTEN FREE MENU

STARTERS

Peel and Eat Shrimp -

Your choice served chilled or hot boiled. Served with cocktail sauce and fresh lemon.

8 for \$14

16 for \$28

Hickory Smoked Wings

Chicken wings seasoned with our house rub, slow smoked then tossed in your choice of sauce and served with celery and Ranch or Bleu Cheese dressing.

10 for \$17

20 for \$34

Plain - Hot Honey - Buffalo - Inferno - Dry Rub

Buffalo Chicken Dip -

A baked blend of cream cheese, mozzarella, provolone, shredded chipotle marinated chicken and spices. Served with corn tortilla chips for dipping. \$14

Smoked Tuna Dip -

Smoked Ahi Tuna, cream cheese, chives, and lemon. Served with tortilla chips \$16

NACHOS

THE BIGGEST, BEST, AWARD WINNING NACHOS AT THE LAKE OF THE OZARKS. THEY ALL START ON A BED OF CORN TORTILLA CHIPS TOPPED WITH CHILE CON QUESO AND SHREDDED CHEDDAR JACK CHEESE. THEN PILED HIGH WITH TOPPING AND SERVED WITH SALSA ON THE SIDE AND SOUR CREAM UPON REQUEST.

Beef -

Taco spiced ground beef, lettuce, pico, jalapeños, and a jalapeño cream sauce. \$14

Chipotle Chicken -

Chipotle marinated chicken thighs, lettuce, pico, jalapeños, and a jalapeño cream sauce. \$15

Buffalo Chicken -

A house speciality. Buffalo chicken, diced celery, bleu cheese crumbles, and jalapeños. ASK YOUR SERVER FOR GRILLED CHICKEN TO MAKE IT GLUTEN FREE. \$16

BBQ Pork -

Slow smoked pulled pork, jalapeños, sweet and spicy pickles. ASK FOR NO BBQ TO MAKE IT GLUTEN FREE. \$15

Seafood -

Shrimp, scallops, Garlic Cajun sauce, pico, red peppers, and jalapeños. \$18

Fajita Steak -

Seared spicy beef tender tips and grilled mixed peppers and onions. Topped with lettuce, jalapeños. and pico. \$20

SALADS

SALAD DRESSINGS: BUTTERMILK RANCH, BLEU CHEESE, HONEY MUSTARD, ITALIAN, BALSAMIC VINAIGRETTE, SUN-DRIED TOMATO VINAIGRETTE (HOUSE), 1000 ISLAND, AND RASPBERRY VINAIGRETTE.

ASK YOUR SERVER FOR NO BREAD OR CROUTONS TO MAKE IT GLUTEN FREE.

Doghouse Salad -

Fresh mixed greens, cherry tomato, red onion, red pepper, shredded provolone cheese, cucumber. \$12
ASK FOR NO CROUTONS TO MAKE IT GLUTEN FREE.

Chicken Spinach and Apple Salad -

Fresh baby spinach, seasonal berries, candied pecans, and crumbled feta cheese topped with a grilled chicken breast. ASK FOR NO CROUTONS TO MAKE IT GLUTEN FREE. \$16

Cobb Salad -

Fresh mixed greens, diced ham, turkey, tomato, bacon, hard boiled egg, red onion, cucumber, avocado, and shredded provolone cheese. \$16

Seared Tuna Salad -

Yellowfin Ahi Tuna seasoned with Key West spices, seared medium rare and sliced thin. Served with fresh mixed greens, cucumber, mandarin oranges, red pepper. \$18
ASK FOR NO SESAME DRIZZLE OR WONTONS TO MAKE IT GLUTEN FREE.

CHEF'S SIGNATURE BURGERS

Ask for a Gluten Free Bun for \$1.50 or no bun at all!

CUSTOMIZE YOUR BURGER:

\$0.75 EACH - SAUTEED ONIONS, MUSHROOMS, OR RED/GREEN PEPPERS, JALAPENOS

\$1.00 EACH - CHEDDAR, SWISS, AMERICAN, PROVOLONE, PEPPERJACK

\$2.00 EACH - HICKORY SMOKED BACON, AVOCADO, BLEU CHEESE CRUMBLES

San Francisco Melt -

Melted Cheddar Jack cheese, bacon, lettuce, tomato, with 1000 Island dressing. \$16

All American -

Topped with American cheese or you can substitute the cheese of your choice. Served with lettuce, tomato, onion and pickle on the side. \$14

The Old Fashioned -

Two 4oz smash burgers with American cheese and grilled onions. Served with pickles on the side. \$14

TACOS



TO MAKE IT GLUTEN FREE ASK FOR NO TORTILLAS. WE DO NOT CARRY CORN TORTILLAS.

SOUR CREAM AND SALSA UPON REQUEST.

ACCOMPANIED BY A SIDE. SUBSTITUTE A SIGNATURE SIDE FOR AN UPCHARGE.

Smoked Pork -

Pulled pork, cabbage, diced sweet hottie pickles, and shredded cheddar jack cheese. ASK FOR NO BBQ TO MAKE IT GLUTEN FREE. \$14



Beef -

Taco spiced ground beef, lettuce, pico, shredded cheddar jack cheese, and a jalapeño cream sauce. \$14

Chipotle Chicken -

Smoked and shredded chicken thighs, corn relish, red peppers, lettuce, shredded cheddar jack cheese, and a jalapeño cream sauce. \$14

Steak -

Fajita style with mixed peppers, grilled onions, cabbage, pico, shredded cheddar jack cheese, and a jalapeño cream sauce \$16

Blackened Mahi -

Spicy seared Mahi, cabbage, pico, and a jalapeño cream sauce. \$16

SIGNATURE SANDWICHES

Ask for a Gluten Free Bun for \$1.50 or no bun at all!

Dogwood Club -

Stacked high with smoked turkey, ham, bacon, lettuce, tomato, avocado, Swiss, and American cheese with a sun-dried tomato mayo. \$15

Chipotle Bacon Turkey Melt -

Smoked turkey, crispy bacon, melted Pepper Jack cheese, and Chipotle Cream. \$15

Pulled Pork Sandwich -

Slow smoked Pulled Pork with pickles on the side. ASK FOR NO BBQ TO MAKE IT GLUTEN FREE. \$13 Add cheese for \$1.00

Blackened Mahi Sandwich -

6 - ounce Mahi filet seared with Cajun spices served with lettuce, tomato, onion, pickle and Tartar sauce on the side. \$16



Grilled Chicken Sandwich -

7 - ounce chargrilled chicken breast. Served with green leaf lettuce, tomato, onion, pickle, and mayonnaise. \$13 Add bacon or avocado for \$2 each.

Hawaiian Chicken Sandwich -

7 - ounce chargrilled chicken breast topped with smoked ham, grilled pineapple and Swiss cheese. ASK FOR NO TERIYAKI TO MAKE IT GLUTEN FREE. \$16

Steak and Cheese -

Seared Beef Tenderloin Tips topped with melted Provolone Cheese. \$16 Add sautéed peppers, onions, mushrooms, or jalapeños for a \$.075 upcharge per item!

SIGNATURE BOWLS

Ask for no Garlic Bread to make it Gluten Free.

~Served with a salad. ~

(ask for a garden salad with no croutons)

Chicken Stir Fry -

Sautéed red pepper, green pepper, mushrooms, broccoli, carrots, kohlrabi, onion, and garlic. Served with a blend of rice and quinoa topped with a grilled chicken breast. ASK FOR NO TERIYAKI TO MAKE IT GLUTEN FREE. \$24



Cabo Shrimp Bowl -

Grilled shrimp, pickled onions, jalapeños, corn black bean relish, and fresh avocado served with a blend of rice and quinoa. \$26

Spicy Ahi Tuna Bowl -

6 ounce Ahi Tuna blackened and topped with avocado, red pepper, pickled onions on a bed of blended wild rice and quinoa. \$25. ASK FOR NO GINGER SOY DRIZZLE TO MAKE IT GLUTEN FREE.

SIGNATURE SIDES

Fresh Fruit (seasonal) - \$5

BAKED POTATO -

served with butter and sour cream. \$5

Add cheese \$1, bacon \$2, broccoli \$1, pulled pork \$3

GARDEN SALAD -

Fresh greens, heirloom cherry tomatoes, red onion, cucumber, red pepper, Provel cheese. ASK FOR NO CROUTONS. \$6

ITALIAN BROCCOLI -

Sautéed broccoli, garlic, mushroom, Italian seasoning, red pepper flakes, white wine, and parmesan cheese. \$6



SIDES \$4

Fries, Cottage Cheese, Wild Rice and Quinoa, Steamed Broccoli, Applesauce, or Slaw

Fries fried in the same fryer as all other products. All Gluten Free products are prepared in the same kitchen.

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

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