

GLUTEN FREE MENU

SOUPS & SALADS

Southwest Chicken Soup **Cup 4.5 • Bowl 6.5**
Made from scratch with fresh vegetables, chicken and topped with mixed cheeses. 🌶

Jalapeno Crawfish Chowder **Cup 5 • Bowl 7.5**
A creamy blend of sweet corn, Jalapenos, crawfish tails and cilantro. 🌶

House Salad **4.5**
Salad greens, tomatoes, carrots, red onions, parmesan cheese and served with our house dressing.

Small Caesar Salad **4.5**
Tender Romaine lettuce tossed with Caesar dressing and topped with parmesan cheese.

Chicken Fajita Salad **13**
Grilled chicken, salad greens, black bean corn pico de gallo, mixed cheeses and tossed with Chipotle ranch dressing. 🌶

Classic Chicken Caesar **13**
Grilled chicken, tender Romaine lettuce tossed with Caesar dressing and topped with parmesan cheese.

Greek Chicken Salad **14**
Grilled chicken, Romaine lettuce, cucumbers, Kalamata olives, pepperoncini peppers, red onions, tomatoes, capers and Feta cheese tossed in our signature dressing.

Classic Wedge **9**
Crisp lettuce wedge, Blue cheese dressing, tomatoes, red onions, bacon, Gorgonzola crumbles and topped with a balsamic reduction.

DRESSINGS: House • Ranch • Chipotle Ranch • Blue Cheese • Caesar

FAVORITES

Smoked Pork Tenderloin **17**
Smoked medallions topped with a sweet Ancho-Chile mustard sauce.
Served with garlic mashed potatoes and fresh green beans.

Balsamic Ribeye **28**
16 oz. Hand cut ribeye grilled with balsamic vinegar reduction.
Served with garlic mashed potatoes and fresh green beans.

Grilled Sirloin Peppercorn **20**
Tender aged sirloin, seasoned and topped with Dijon peppercorn cream sauce.
Served with garlic mashed potatoes and fresh green beans.

Filet Gorgonzola **31**
7 oz. Center cut beef tenderloin, topped with homemade garlic butter, gorgonzola cheese and a sweet balsamic reduction. Served with garlic mashed potatoes and fresh green beans.

Chicken Guadalupe **15**
Chicken breast topped with bacon, mixed cheeses, salsa, black bean pico de gallo and sliced avocados.
Served over garlic mashed potatoes. 🌶

Grilled Garlic Chicken **14**
Marinated chicken breast basted with garlic butter.
Served with garlic mashed potatoes and fresh green beans.

FISH & SEAFOOD

Pan Seared Redfish **23**
Redfish fillet coated in Cajun spices and topped with, mushrooms, red onions and crawfish tails in a white wine Creole mustard sauce. Served with basmati rice and seasonal vegetables. 🌶

Grilled Salmon Piccata **20**
Grilled Atlantic salmon topped with a classic cream sauce of white wine, capers, mushrooms and artichoke hearts. Served with basmati rice and seasonal vegetables.

SIDES

**Garlic Mashed Potatoes • Sautéed Green Beans
Seasonal Vegetables • Basmati Rice**

🌶 Means it's a bit Spicy!

*Please be aware that Gruene River Grill is not a gluten-free establishment and that cross-contamination may occur. We have created this gluten-free menu based on the most current ingredient information from our food suppliers and their stated absence of gluten within these items. Gruene River Grill assumes no responsibility for the use of this gluten-free menu. Guests are encouraged to consider the information provided, in light of their individual needs and requirements.