GLUTEN FREE

CHANDERSON'S STEAK & SEAFOOD

This list is not a medical document.

Please check with you doctor if you are unsure of your gluten restrictions.

LITE FARE

FRENCH ONION AU GRATIN

rich beef broth, onions, Swiss & Provolone cheese. (Croutons are omitted to make this Gluten Free) Crock 4.50

GF ANGUS BURGER

1/2 pound Angus burger topped with mushroom, roasted red peppers and onions. served on a bed of lettuce with tomato slices and dill pickles. with fresh fruit. 12

ASIAN SALMON SALAD

Norwegian salmon served over fresh greens, tomatoes, carrots, cucumbers, & oranges. Mandarin dressing. (Garlic bread & wontons are omitted to make this gluten free) 12

FULL SOUP & SALAD BAR

Soup: Ask server for today's option.
GF dressings: Lite Italian, Sesame, French, Oil & Vinegar.
Choose your salads and toppings.
Dinner Rolls, Croutons, Wontons, Pasta salad and Cheeses are NOT gluten free. 9

ENTREES

Served with soup & salad bar, sauteed seasonal vegetables and choice of baked potato or jasmine rice.

BLACKENED NEW YORK STRIP

12 oz. The king of steaks seasoned with our blackening spice blend. char-grilled or cast-iron seared. 28

CHANDERSON'S RIBEYE

12oz. a customer favorite! Char-grilled & seasoned with out house blend of herbs and spices. 25

MAPLE GLAZED SALMON

Norwegian salmon, pan seared, maple butter glaze. 23

BROILED FISHERMAN'S PLATTER

Crab stuffed haddock, jumbo shrimp & sea scallops. 25

LOBSTER TAIL

7 oz. cold-water lobster tail broiled with herb butter. 28

BROILED HADDOCK DINNER

choice of: butter-herb or cajun seasonings. 17

APPLE-MAPLE-BACON PORK CHOPS

char-grilled pork chops with sauteed apples, bacon & maple glaze. 18

LIVER & ONIONS

calf liver, caramelized onions, crisp bacon. 15

SHRIMP SCAMPI SAUTEE

Gluten Free Pasta or Jasmine Rice topped with shrimp, garlic, butter, lemon & tomatoes. (garlic bread is omitted) 20.50

NOT GLUTEN FREE

ALL BREADS & ROLLS





ALL FRIED ITEMS

we fry breaded items in our fryers and transfer to an unbreaded item is possible.

MALT VINEGAR, SOY SAUCE

BLUE CHEESE, SHREDDED CHEESE, PARMESAN CHEESE.

Note to our customers:

Please notify your server of any allergies or food sensitivities. We prepre items in our kitchen that contain gluten, peanuts & seafood.



BACON 3.50

MAPLE SAUSAGES 4.50

POT ROAST HASH

tender pot roast & potato hash topped with two poached eggs and horseradish hollandaise. (omit English muffin) 11

GREEK SKILLET

spinach, peppers, onions, tomatoes, eggs, feta & hashbrowns. 9

SIRLOIN STEAK & EGGS

char-grilled sirloin steak, two eggs & hashbrowns. (omit toast) 12

FARMERS SKILLET

sausage, eggs, peppers, onions, provolone cheese & hashbrowns.

BRUNCH ENTREES

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ALL BREADS & ROLLS

MALT VINEGAR, SOY SAUCE

CROUTONS & WONTONS

BLUE CHEESE, SHREDDED CHEESE, PARMESAN CHEESE.

FRENCH FRIES, CHIPS

ALL FRIED ITEMS

PASTA & MACARONI SALADS

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