

GLUTEN FREE MENU

SOUPS

Ⓢ P A SEASONAL SOUP

always fresh, always healthy; please ask your server \$4/\$6

ENTRÉE SALADS

Ⓢ P A PUB GARDEN SALAD

market greens, spring radishes, cherry tomatoes, English cucumber, champagne vinaigrette \$8

CAESAR SALAD

romaine lettuce, Wisconsin crafted parmesan cheese, roasted-garlic dressing \$8

ADD CHICKEN \$3 ADD SHRIMP \$5

Ⓢ P A LC KOHLER WATERS SPA SALAD

market greens, oven-roasted chicken, cherry tomatoes, cucumbers,
roasted artichokes, avocado, roasted garlic dressing \$12

BUFFALO CHICKEN SALAD

romaine lettuce, grilled chicken breast, house-made Buffalo sauce,
cherry tomatoes, blue cheese dressing \$12

Ⓢ P A LC MIDWEST CHICKEN SALAD

market greens, Granny Smith apples, walnuts, Wisconsin cheddar and parmesan cheese,
honey Dijon dressing, grilled chicken breast \$12

TURKEY COBB SALAD

romaine lettuce, roasted turkey, bacon, cherry tomatoes, blue cheese,
avocado, hard-boiled egg, herb vinaigrette \$13

BURGERS

Served on a gluten free roll

served with your choice of fresh fruit or side pub salad

PLOW BURGER

Black Angus beef, Wisconsin sharp cheddar, lettuce, tomato, & onion \$12

COWBOY BURGER

two Black Angus beef patties, smoked blue cheese, honey barbecue sauce, caramelized onion \$18

BISON BURGER

local bison, onion jam, garlic aioli, arugula, melted pepper jack cheese \$14

SIGNATURE APPETIZERS

HORSE & PLOW NACHOS

choice of fresh pulled adobo braised chicken or cumin spiced beef, topped with melted Wisconsin cheese,
black beans, pickled jalapeños, scallions, pico de gallo, fresh avocado \$12

HOT CRAB, SPINACH & ARTICHOKE DIP

A creamy blend of blue crab, artichokes, spinach & cheese
baked to perfection & served with a toasted baguette \$12

GLUTEN FREE MENU

SANDWICHES

Available in a Bibb Lettuce Wrap or on Gluten Free bread
served with your choice of fresh fruit or side pub salad

H&P REUBEN

warm pastrami, Jarlsberg Swiss cheese, cole slaw, Russian dressing \$12

THE AMERICAN CLUB

Black Forest ham, oven roasted turkey, bacon, lettuce,
tomato, Swiss cheese, roasted garlic mayonnaise \$13

MAINE LOBSTER SALAD ROLL

fresh Maine lobster salad tossed with lemon and celery dressing served with bibb lettuce \$19

SPA THAI WRAP

sweet chili-marinated chicken, cabbage, cilantro, cucumber, bibb lettuce,
chopped peanuts, citrus sesame vinaigrette \$12

SPA VEGGIE WRAP

portobello mushroom, red pepper, zucchini, pickled red onions,
herbed Boursin cheese, balsamic tossed greens \$9

ENTRÉES AVAILABLE AFTER 4 PM

HORSE & PLOW STEAKS

All Steaks Served with Vegetable and Potato of the Day

12 oz CHOICE BLACK ANGUS NY STRIP \$27

16 oz CHOICE BLACK ANGUS RIB EYE \$32

8 oz BASEBALL CUT TENDERLOIN \$23

ENTRÉES

Add a Small Pub Salad or Caesar Salad for \$3.50

MILLER'S HALF-ROASTED AMISH CHICKEN

herb-marinated chicken, served with mini baked potatoes and fresh green beans, natural chicken jus \$18

CHAR BROILED PORK CHOP

12 oz chop served with roasted garlic mashed potatoes, grilled asparagus, cranberry-apple chutney \$19

BLACKENED SCOTTISH SALMON

lemon spoon bread, garlic-tossed spinach, roasted-tomato vinaigrette \$19

WEEKLY DINNER SPECIALS

Wednesdays: Kids Eat Free

Monday-Friday: 4-6 pm

2 for 1 Wisconsin Craft or Domestic Draft Beers,
House Wines, or Rails & \$5 Featured Appetizers