

## GLUTEN SENSITIVE MENU

### – MATT’S STARTERS –

#### HUMMUS

Creamy chick pea and roasted garlic hummus, served with fresh vegetables and cool cucumber dipping sauce. \$10.49

#### STIR FRY EDAMAME

Edamame soy bean pods stir-fried with fresh garlic, toasted sesame seeds, and sea salt. \$7.49



### – SOUPS + SALADS –

**TOMATO BASIL BISQUE** BOWL \$6.49

#### THE MILLER SALAD

A variety of mixed greens tossed in a sweet and sour dressing and topped with bacon, red onion, crumbled bleu cheese, and grape tomatoes. small \$7.49 large \$10.49

#### MATT’S SALAD

Our signature mixed green salad tossed in maple mustard vinaigrette and served with white cheddar, spiced walnuts and dried apricots. small \$7.49 large \$10.49

#### SHRIMP CHOPPED SALAD

Chopped mixed greens topped with sautéed shrimp. Tossed with red champagne vinaigrette, tomatoes, edamame, cucumbers, bacon, and crumbled goat cheese. small \$12.49 large \$15.49

#### CHICKEN SALAD PLATE

A generous serving of house made chicken salad with red grapes, served with fresh-cut fruit and a side Matt’s Salad. \$12.49

**Add Chicken 4.00 | Salmon 6.00 | Grilled Steak 5.00  
Sesame Crusted Ahi Tuna or Shrimp 6.00**

### – MATT’S FAVORITES –



#### SHRIMP & GRITS

White corn and cheddar grit cakes topped with sautéed shrimp, tasso ham, peppers, onions and a gluten free creamy Cajun sauce. \$17.49

#### ROASTED CHICKEN

Amish chicken, 100% natural and antibiotic free, in a lemon butter sauce, served with garlic mashed potatoes and seasonal vegetables. \$17.49

#### SAUTÉED WALLEYE

Pan seared walleye served with garlic mashed potatoes and asparagus. \$23.49

#### ROASTED SALMON FILET

Atlantic salmon filet pan seared and drizzled with extra virgin olive oil, served with coconut-edamame rice and mixed vegetables. \$19.49

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten sensitive menus; however, our kitchen is not completely gluten free.

# GLUTEN SENSITIVE MENU

## — THE MILLER'S — ORIGINAL FLATBREADS

Our gluten free Flatbread crusts are sourced from a local, woman owned company, Around the World Gourmet. The Flatbreads are made of non-GMO ingredients and are free of gluten, soy, dairy, eggs, and nuts and are also vegan.

### CHICKEN & WATERMELON SALSA

Zesty avocado mousse topped with herb grilled chicken, fiery jalapeño peppers and finished with a cool, crisp watermelon salsa. \$17.49

### PEAR & GORGONZOLA

Creamy gorgonzola mousse topped with fresh roasted Asian pears, smoked provolone, mixed baby greens, raspberry vinaigrette and crispy fried tarragon. \$16.49

### CLASSIC MARGHERITA

Our traditional flatbread combination—fresh creamy mozzarella, sweet basil, sliced ripe plum tomatoes and parmesan cheese. \$15.49

### AHI TUNA

Our most unique flatbread, topped with miso mousse, avocado slices, Asian slaw, rare sliced ahi tuna, toasted sesame seeds and wasabi aioli. \$20.49



### WILD MUSHROOM

A true specialty creation with the perfect blend of robust mushroom flavor, creamy cheese and spices. Topped with cremini mushrooms, goat cheese, blended ricotta, baby arugula and parmesan. \$15.49

## — SANDWICHES —

Featuring Udi's Gluten Free Bun.

### CALIFORNIA TURKEY CLUB

Oven roasted turkey breast with herb aioli, bacon, Swiss cheese, avocado, lettuce, and tomato. 15.49

### TRUFFLED MUSHROOM BURGER\*

Cooked to order and topped with seared crimini mushrooms, a medium fried egg, Gruyere cheese, chive truffle aioli, lettuce, and tomato. 14.49

### CHEESEBURGER\*

Cooked to order and topped with your choice of cheese, lettuce, tomato, and onion. 12.49

### THE CHICKEN & THE EGG\*

Marinated chicken breast, tangy cheddar cheese, lettuce, tomato, onion, medium fried egg, and spicy sriracha mayo. 15.49

## — STEAKS —

At Matt the Miller's Tavern, we procure all of our steaks from Buckhead Beef, who provides the most desired premier USDA wet and dry aged beef available in the U.S.

**All steaks + chops served with herbed butter  
and one side of your choice.**

### FILET MIGNON

6 oz. 26.49    9 oz. 33.49

8 oz. WAGYU TOP SIRLOIN BEEF  
24.49

12 oz. CERTIFIED ANGUS BEEF®  
NY STRIP 35.49

12 oz. PORTERHOUSE CHOP 21.49

### SIDES

Sautéed Mushrooms, Mixed Vegetables, Asparagus,  
Coconut Edamame Rice, Garlic Mashed Potatoes

## — DESSERT —

### NY STYLE BRULEE CHEESECAKE

Creamy original cheesecake flavor with a crunchy brulee topping baked into a graham cracker crust and served with a drizzle of raspberry sauce. 7.99