

## **GLUTEN FREE**

STARTERS  SUPPLY CAPACITY AND A STATE OF THE
SHRIMP CARGOT in herb garlic butter, havarti cheese (please specify without bread)
SALADS CHICKEN CLUB SALAD grilled chicken, bacon, egg, tomato, avocado, onion (please specify without croutons and croissant)22 KALE & QUINOA SALAD baby kale, quinoa, cabbage, grilled chicken, mint, green onion, cilantro, mango, green apple, dates, spiced pecans (please specify without peanut sauce and croissant)
CAESAR SALAD romaine, parmesan cheese (please specify without croutons and croissant)
GLUTEN FREE SALAD DRESSINGS  CAESAR & BLEU CHEESE & HONEY MUSTARD & CREAMY GARLIC & 1000 ISLAND & VINEGAR/OIL  RANCH & CHAMPAGNE VINAIGRETTE & HERBAL VINAIGRETTE & HONEY-LIME VINAIGRETTE
BURGERS & SANDWICHES (order with lettuce wrap)
CHEESEBURGER* cheddar, lettuce, tomato, onion, pickle, mayonnaise
HICKORY BURGER* canadian bacon, grated cheddar, onion, hickory sauce
REUBEN SANDWICH sliced corned beef, sauerkraut, swiss cheese, thousand island
CHICKEN CIABATTA SANDWICH grilled chicken, peppers, onions, bacon, havarti cheese, chipotle mayo
FAMOUS FRENCH DIP* shaved prime rib, au jus
+ Served with your choice of market side item
+ 3cl ved with your choice of market side item
CHICKEN  OVEN ROASTED CHICKEN one-half herb roasted chicken with mashed potatoes and baked beans (LIMITED AVAILABILITY)
SPECIALTIES  GRILLED PORK CHOPS* hardwood grilled with mashed potatoes and baked beans
STEAKS  TOP SIRLOIN* hardwood grilled, served with baked potato and house salad (please specify without croutons and croissant)33  HAND CUT FILET* hardwood grilled, served with baked potato and house salad (please specify without croutons and croissant)

MARKET SIDES 8 EACH Seasonal Vegetable • Vegetable Medley • Creamy Coleslaw • Baked Beans • Seasoned Rice Spaghetti Squash • Sweet Glazed Carrots • True Idaho Baked Potato We are concerned for your well being. If you have allergies, please alert a manager as not all ingredients are listed. While we offer gluten free menu options,

we are not a gluten free kitchen and cannot ensure that cross-contamination will never occur. Guests are encouraged to consider this information in light of individual requirements and needs. Allergy information is obtained from our suppliers and is based on Charleston's standardized recipes. Variations may  $occur\ depending\ on\ sources\ of\ supply,\ ingredient\ substitutions,\ regional/seasonal\ differences,\ and\ on\ product\ assembly\ on\ a\ restaurant-by-restaurant\ basis.\ Some$ Charleston's Restaurants may serve items which are not listed, and all items may not be available at all locations. Charleston's Restaurants and employees do not assume responsibility for a person's sensitivity or allergy to any food item provided in our restaurants.

\*We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk for food borne illness.