

PARKER'S BLUE ASH TAVERN
GLUTEN FREE MENU – LUNCH & DINNER

4200 COOPER ROAD – CINCINNATI, OH 45249 – 513-891-8300

***Please Specify Gluten Free When Placing Order**

APPETIZERS

MUSSELS	9
White Wine, Butter, Garlic, Lemon	
HUMMUS	8
Chickpea & Tahini, Roasted Red Pepper, White Bean – Raw Vegetables	
HICKORY SMOKED CHICKEN WINGS.	12
Hearth-Oven Roasted, Ranch Dressing, BBQ Sauce	
SAUTÉED CALAMARI	12
Olive Oil, White Wine, Garlic, Lemon	
SHRIMP COCKTAIL	12
Classic Horseradish Cocktail Sauce	

SALADS

CHOPPED SALAD	8
Applewood Smoked Bacon, Red Onion, Maytag Bleu Cheese, Tomatoes, Red Onion, Scallions, Iceberg Lettuce, Herb Parmesan Dressing	
SPINACH SALAD	8
Spinach, Almonds, Dried Cherries, Goat Cheese, Apple Cider Vinaigrette	
TAVERN WEDGE	8
Iceberg lettuce, Maytag Bleu Cheese, Ranch Dressing, Applewood Bacon, Tomato	
Add Grilled Organic Chicken Breast	5
Hearth-Oven Roasted Salmon	8
CLASSIC COBB	15
Grilled Organic Chicken breast, Maytag Bleu Cheese, Hard Boiled Egg, Applewood Smoked Bacon, Tomato, Red Onion, Avocado, Romaine, Honey Ranch Dressing	
ALSATIAN CHICKEN SALAD	14.5
Grilled Organic Chicken Breast, Maytag Bleu Cheese, Field Greens, Sauteed Apples, Apple Cider Vinaigrette, Almonds	

SANDWICHES

Sandwiches are served with your choice of **Cole Slaw or Fresh Fruit**
*NOTE – **ALL FRIED FOODS ARE CONTAMINATED WITH GLUTEN**

PRIME BEEF BURGER	16.5
Udi Gluten-Free Bun, Maytag Bleu Cheese, Caramelized Mushrooms & Onions, Roasted Garlic Mayonnaise, Lettuce, Tomato	
TAVERN CHEESEBURGER (<u>Available for Lunch only</u>)	12.5
Choice of One Cheese: American, Maytag Bleu, Sharp Cheddar, Emmental Swiss, Monterey Jack or Pepperjack - Lettuce, Tomato, Udi Gluten-Free Bun	
TURKEY BURGER	13.5
Udi Gluten-Free Bun, Seasoned ground Turkey mixed with Cheddar Cheese, Avocado, Red Onion, Lettuce, Tomato, Pepperjack cheese, Chili Mayonnaise	
BBQ PORK SANDWICH	11.5
Udi Gluten-Free Bun, House Smoked Pork Shoulder, Parker's BBQ Sauce, Topped with Coleslaw	
HONEY MUSTARD CHICKEN SANDWICH	13.5
Udi Gluten-Free bun, Honey Mustard Sauce, Monterey Jack Cheese, Lettuce, Tomato, Sweet Red Onion, Applewood Smoked Bacon	
TAVERN ITALIAN VEGETABLE SANDWICH	13
Udi Gluten-Free Bun, Roasted Portobello, Red Bell Pepper, Grilled Zucchini, Summer Squash, Caramelized Onions, Buffalo Mozzarella, Arugula, Rosemary Garlic Aioli	

SPECIALTIES

L/D

CEDAR PLANKED SALMON 18/24

Fresh Vegetable, Mashed Potatoes, White Wine Butter Sauce

PAN-SEARED TILAPIA 18/21

Sun-Dried Tomatoes, Capers, Kalamata Olives, White Wine Butter Sauce, Spinach, Mashed Potatoes

N.Y. STRIP STEAK 37

Char-Grilled 14oz. Certified Angus Strip steak, Fontina Potatoes au Gratin

FILET MIGNON 7 oz. 34

USDA Choice, Char-Grilled, Fontina Potatoes Au Gratin 10 oz. 42

(Available for Dinner only)

AMISH AIRLINE CHICKEN BREAST 20

Hearth Oven-Roasted, Mashed Potatoes, Seared Asparagus

PORK TENDERLOIN MEDALLIONS 21

Wiesenberger Stone Ground Grits (White Cheddar), English Pea Puree, Honey Glazed Baby Carrots, Apple Cider Gastrique

SEARED JUMBO SEA SCALLOPS 25

Wiesenberger Stone Ground Grits (White Cheddar), Grilled Asparagus, Roasted Tomato Puree

FILET OSCAR. 7 oz. 42

Jumbo lump crabmeat, béarnaise sauce, asparagus 10 oz. 50

PRIME RIBS OF BEEF. 12 oz. 28

Slow Roasted, Choice of Baked Potato or Mashed Potatoes, Creamy Horseradish Sauce 16 oz. 34

DESSERTS

JENI'S SORBET. 6

JENI'S ICE CREAM. 6

WARM CINNAMON-NUTMEG FUJI APPLES – ala mode 7