

TRAPPER'S GLUTEN FREE MENU

STARTERS

Oysters on the Half Shell

Peel & Eat Shrimp

Quail Drumsticks

French Country Mussels
or Clams (No Bread)

Fishcamp Salad
(No Fried Onions)

Caesar Salad
(No Croutons)

Dressings: Ranch, Bleu Cheese
French, Honey Mustard, Caesar,
Vinaigrette, Remoulade, 1000 Island,
Lite Italian and Fat Free Ranch

FEATURED ENTREES

Trapper's Prime Rib
12oz. or 16oz.

Blackened Prime Rib (No Sauce)
12oz. or 16oz.

Cajun Shrimp Scampi

STEAKS

Hand Cut Mesquite Fired Filet 8oz.
K.C. Strip 12oz.

FRESH FISH

FROM THE GRILL

Redfish

Tilapia

Mahi Mahi

Ahi Tuna

Salmon

Catfish

Idaho Rainbow Trout

Prepared in any
of the following styles:

Lemon Butter Sauce
Smokey Sweet & Spicy Glaze
Blackened with Remoulade
Maple Glazed with Horseradish Cream

SIDES

Pearl's Cole Slaw

French Fries

Yellow Rice

Steamed Broccoli w/ Hollandaise
Roasted Garlic Mashed Potatoes
Baked Potato (After 5pm-all day Sunday)

Trapper's Fishcamp & Grill is NOT a gluten-free environment. We have prepared this list of menu options based upon the most current ingredient information we have from our food suppliers and their stated absence of wheat/gluten within these items. Since we prepare food from scratch in our prep kitchen, wheat flours and other wheat-based products are used throughout the day. Due to these circumstances, we are unable to guarantee that any menu offering can be completely free of allergens.