

# TRAPPER'S GLUTEN FREE MENU

## STARTERS

Oysters on the Half Shell

Peel & Eat Shrimp

Quail Drummies

Shrimp on a Shingle

French Country Mussels

or Baby Clams (No Bread)

Fishcamp Salad (no fried onions)

Caesar Salad (no croutons)

Dressings: Ranch, Bleu Cheese

French, Honey Mustard, Caesar,

Balsamic Vinaigrette, Vinaigrette,

1000 Island, Lite Italian & 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.\*\*\*