



GLUTEN FREE MENU

SMALL BITES

Marinated Spanish Olives \$6
mixed spanish olives with herb vinaigrette

Deviled Eggs \$6
creamy deviled eggs with tobiko black caviar

O'Toole's Brussels Sprouts \$6.5
roasted fennel, caramelized onions, shaved garlic,
lemon, thai basil

APPETIZERS

Wings* 1lb \$13 • 2lb \$26 • 3lb \$39
bbq, mild, garlic ginger, garlic parmesan, traditional,
sriracha honey, irish ghost

Nachos \$12
three cheeses, tomato, house pickled jalapeños,
black beans, scallions, salsa, sour cream
add grilled chicken \$4 / steak \$7.5 / pulled pork \$4 / guacamole \$3

Chips, Salsa & Guacamole \$10
fresh made guacamole and salsa served with
warm tortilla chips

Sticky Ribs \$11
chile garlic sticky ribs with korean barbeque,
sesame seeds, green onions

SALADS

add chicken +7, shrimp +7
salmon +11, ahi tuna +9

Cobb \$11
arcadian greens, avocado, egg, tomato, bleu cheese crumbles,
bacon, scallions, choice of dressing

Michigan Avenue* \$10
arcadian greens, goat cheese, avocado, corn, craisins,
almonds, tomato, citrus vinaigrette

Grilled Wedge Steak Salad \$19
grilled romaine, flank steak, bleu cheese crumbles, hard boiled
egg, bacon, tomato, bleu cheese dressing.

Caesar \$9
romaine, shaved parmesan reggiano, pecorino

Buffalo Chicken Salad \$15
romaine lettuce, grilled chicken, tomato, celery,
bleu cheese crumbles, ranch dressing

BBQ Chicken Salad \$15
arcadian greens, grilled chicken, tomatoes,
three cheeses, fried onions, bbq sauce, ranch drizzle

Kale Salad \$10
kale and arcadian greens, dried cranberries, almonds,
parmesan reggiano, pecorino, citrus vinaigrette dressing,
roasted root vegetables

* denotes our favorites

BURGERS

choice of local & hand pressed Michigan turkey patty, certified angus beef, all natural Coleman chicken breast, crispy pork loin or Beyond burger patty

served on gluten free bread with choice of side

O'Toole's Original Burger \$13.75
lettuce, tomato, pickle, onion

Chicago Fire* \$17.75
avocado, egg, bacon, Irish ghost sauce

Bacon Jam \$15.75
smoked bacon, cheddar cheese, caramelized bacon onion jam, garlic aioli

Turkey Burger \$12.75

local michigan ground turkey with house spices, smashed avocado, pico de gallo, swiss

Avocado Smash \$14.75

smashed avocado, jack cheese, jalapeño aioli, grilled onions

Speakeasy \$15.75

bleu cheese, bacon, horseradish aioli

SANDWICHES

served on gluten free bread with choice of side

Turkey or Smoked Ham Club \$13.75
local michigan turkey or smoked ham, lettuce, tomato, applewood smoked bacon, mayo

Grilled Ham & Swiss \$12.75
smoked ham, swiss, tomato, cranberry mustard

Cuban \$14.25
smoked ham, smoked pork shoulder, swiss, pickles, mayo, yellow mustard

Jerk Chicken \$15.75
coleman all natural chicken breast marinated in jerk seasonings, jack cheese, mango relish, avocado

Classic Reuben* \$15.75
corned beef, sauerkraut, thousand island dressing, swiss

BOWLS

add chicken +7, shrimp +7 salmon +11, ahi tuna +9

Burrito Bowl \$11

rice pilaf, black beans, three cheeses, pico de gallo, avocado, cilantro lime crema

Korean Bowl \$16

marinated flank steak, sticky rice, cucumbers, carrots, house made kimchi, scallions, cilantro, sunny egg, sesame seeds, korean bbq sauce

Poke Bowl* \$19

soy sesame ahi tuna, chilled sticky rice, carrots, cucumbers, avocado, sriracha aioli

MAIN FARE

Rainbow Trout \$17
rainbow trout with cajun seasonings, rice pilaf, mango relish

O'Toole's Salmon \$20
pan seared salmon, rice pilaf, brussels sprouts, lemon crème fraiche

Korean BBQ Ribs \$16
sticky rice with kimchi, scallions, cucumber, sesame seeds

TACOS

2 tacos served with rice, chips & salsa on corn tortilla

Plantains \$12
crispy plantains, mango relish, smashed avocado, cilantro swoosh

Steak \$15
chile lime flank steak, chile morita adobo sauce, cilantro lime crema, avocado, pico de gallo

Shrimp \$15
jerk spice & rum marinated shrimp, toasted coconut, smashed avocado, radish, grilled pineapple, pickled jalapeños

SIDES

- fries/tater tots \$4
- classic coleslaw \$4
- broccoli with lemon \$5
- baja slaw \$4
- rice pilaf \$4
- tomato basil soup bowl \$5 cup \$3.5
- roasted root vegetables with sea salt and cracked pepper \$5.5

We created this menu for our gluten intolerant guests. Please be aware that the handcrafted nature of our menu items, variety of procedures in our kitchens, cross-contamination with ingredients containing gluten and our reliance on suppliers may result in variations in the ingredients of these menu items. We therefore make no guarantees regarding the gluten content of these items. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.