

Gluten Free Options

WE HAVE
GLUTEN FREE
PASTA!

Jumbo Shrimp cocktail
Clams on a half shell
.Oysters on a half shell
Maine Steamers (seasonal)
Octopus salad

WE HAVE
GLUTEN FREE
BUNS!

Mussels or Clams on a half shell in garlic and oil or lemon and oil

The feather weight

Wings with buffalo sauce

Rib Runner dry on the grill

Served as an entrée or over bed of salad (please refer to our menu for salad options), with choice of side:

*Fresh Seafood grilled or broiled

1 ½ or 2 pound Lobster

Sea Scallops

Tuna Steak

Salmon

Filet of Sole

Tilapia Filet

Jumbo Shrimp

Fresh seafood catch of the day

Any one of our certified USDA Black Angus Steaks

Plain ½ pound burger made with ground sirloin

Pork Chops (no marinade)

Grilled chicken breast or Grilled chicken tenders

Sliced Fresh Turkey topped over salad

Main Event Grillers served over a bed of spinach

Split decisions (with modifications – no BBQ sauce)

<u>Side Orders:</u> Choice of Gluten Free Pasta, baked potato, sweet potato, broccoli, spinach vegetable medley steamed or sautéed spinach, gluten free pasta.

<u>Dressings / Sauces:</u> Salsa, olive oil, vinegar, buffalo sauce, garlic and oil, lemon and oil

From the Bar:

Titos Vodka

Tito's Handmade vodka distilled six times from 100% corn and is certified gluten-free

Red bridge beer 4.0%

Redbridge is made without wheat or barley, Redbridge is a rich, full-bodied lager brewed from sorghum for a well-balanced, moderately hopped taste

Wood Chuck Cider 5.0%

Woodchuck has always, and only, been made from apples (not wheat, barley or rye) All ciders tested by an independent lab and we maintain a completely gluten free facility

Omission IPA 6.7%

First craft beer with Gluten removed. The heavy-handed use of Cascade and Summit hops give it notable pine, citrus, and grapefruit aromas and flavors.

^{**}The Main Event designed this menu to accommodate our guests with a Gluten allergy. Our kitchen is not FDA certified as a gluten free kitchen.