



Gluten-Free List of Menu Items

Sunset Starters

Bacon Wrapped Shrimp – **Request WITHOUT** Chipotle Lime Butter Sauce
Shrimp Cocktail

The “Fixings”

Order all-you-can-eat-salad- **Request WITHOUT** croutons
Ranch-Style Beans
Baked Potato

Famous and Classic Steaks

Prime Rib – **Request WITHOUT** Au Jus (Horseradish Sauce is gluten-free)
Porterhouse
T-Bone Steak
Cowboy Steak
Roast Tri-Tip
New York Steak
Pete’s Special
Filet Mignon
Rustler Ribeye Steak – **Request WITHOUT** Tumbleweed Onions
“The Sheriff”
Small Sirloin

Beef and Reef Combos

Steak and Shrimp Scampi
Steak and King Crab
Steak and Lobster
New York and Shrimp

Create Your Own Combo

Alaskan King Crab
Jumbo Shrimp- grilled, bacon-wrapped (**Request WITHOUT** Chipotle Lime Butter), or scampi-style (fried shrimp are NOT gluten-free)
Lobster Tail

Salads and Soups

*All salad dressings are gluten-free
All-You-Can-Eat-Salad – served **WITHOUT** Croutons and **WITHOUT** sourdough bread
Steakhouse Caesar Salad – served **WITHOUT** Croutons
Homemade Chili – **NOT** in a bread bowl

Dessert

Wild Berry Sorbet

Ribs & More

Beef Rack Ribs

Baby Back Pork Ribs

“The Chopper”

Grilled Atlantic Salmon – Dill and Lemon ONLY (Teriyaki is NOT gluten-free)

Jumbo Shrimp – grilled, bacon-wrapped (**Request WITHOUT** Chipotle Lime Butter), or scampi-style (fried shrimp are NOT gluten-free)

Dakota Chicken

Lemon Herb Chicken

Sides

Mixed Veggies

Sweet Potato with Pecan Nut Butter

Sautéed Mushrooms

Sautéed Onions

Ranch Style Beans

Baked Potato

Sautéed Brussels Sprouts with Bacon and Onion

Condiments

Heinz Ketchup

Tabasco Hot Sauce

Crystal Hot Sauce

Heinz Yellow Mustard

Lea & Perrins Worcestershire Sauce

Young Wranglers' Menu

Round-up Ribs

Chuckwagon Chicken – BBQ Sauce ONLY (Teriyaki in NOT gluten-free)

Pete Jr's Special

Apple Sauce

Carrot Sticks with Ranch Dressing

Lil' Pony Sundae

Happy Hour Menu

Lamb Lollipops

Beef Back Ribs

Please know that we practice caution and proper procedures when preparing gluten-free items, however gluten is present in all of our kitchens. All ingredients have been verified as gluten-free by third-party consultant, MenuTrinfo®, LLC, but our products can change at any time and the products listed might not always be the products served. Cattlemens Steakhouse cannot be held responsible for ingredient substitutions made by our manufacturers. In consuming our gluten-free items, be aware that there still may be a chance of cross-contact so we cannot guarantee these products for those with Celiac disease or food allergy. Guests are advised to consider this information as it relates to their individual dietary needs and requirements.

