

THE BRASS RAIL

Gluten Friendly

STARTERS, SALADS + SIDES

Gluten-Friendly Kitchen Notice: Below are current TBR menu items that are **Gluten Friendly**, or can be modified to be Gluten Friendly. While we take great care in preparing Gluten Friendly meals, **our kitchen is not a dedicated Gluten-Free facility and cross-contamination is possible.** If you have allergies, sensitivities or any questions or concerns, simply let your server know—they'll help you find the best gluten-friendly options for your needs.

SMOKED CHICKEN WINGS

Marinated and slow smoked for incredible flavor, then grilled and served with ranch or bleu cheese and your choice of any of our wing sauces:

Hot • Sweet BBQ • Hot BBQ
Thai • Asian Zang • Old Bay Rub
Mango Habanero • Nashville Hot

8 wings served over fries 14
12 wings served over fries 21
24 wings 40
50 wings 82

TBR NACHOS

Tortilla chips with our homemade black bean puree, cheese, jalapeños, pico de gallo and sour cream 9

+ Seasoned Chicken 5 • Steak 7
+ Guacamole 3

HOUSE SALAD

Fresh cut salad mix with tomatoes, cucumbers, croutons, mixed cheese with your choice of dressing 8 • 5

Please request no croutons.

CAESAR SALAD

Fresh cut salad mix, croutons, Parmesan cheese and served with Caesar dressing 8 • 5

Please request no croutons.

Grilled Chicken 5 • Cajun Chicken 5
Grilled Shrimp 7 • Grilled Salmon 12

GRILLED STEAK SALAD

USDA Prime Sirloin, seasoned and grilled, served over fresh cut salad mix, dried cranberries, bleu cheese crumbles, tomatoes, red onion and cucumbers 22
Please request no croutons.

GRILLED CHICKEN SALAD

Grilled chicken served over fresh cut salad mix, tomatoes, cucumbers, red onions, shredded cheese and croutons 14
Please request no croutons.

GRILLED SALMON SALAD

Fresh cut salad mix, bleu cheese crumbles, tomatoes and croutons topped with grilled salmon 20
Please request no croutons.

SOUTHERN BBQ CHICKEN SALAD

Grilled BBQ chicken, lettuce, dried cranberries, feta cheese, red onion, candied pecans and bacon, served with Cajun Ranch 16

SUMMER BERRY SALAD

Chopped, grilled chicken served over fresh cut salad mix, strawberries, blueberries, candied pecans and feta. Served with TBR Strawberry Vinaigrette dressing 16

SALAD DRESSINGS

Caesar • House Champagne Vinaigrette • Greek Vinaigrette • Ranch • Italian • Thousand Island • Honey Mustard Avocado Ranch • Bleu Cheese • Lo-Cal Balsamic Vinaigrette • Cajun Ranch • Strawberry Vinaigrette

SIDES

Rice	Sautéed Mushrooms
Green Beans	Sautéed Spinach
Sautéed Broccoli	Garlic Mashed Potatoes
Fresh Vegetables	Guacamole

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STEAKS, ENTREES, SANDWICHES + DESSERTS

****Please request Gluten-Friendly Sides (page 1) to accompany steak entrees.**

USDA PRIME SIRLOIN

Aged & hand-cut in house. This 8 oz. steak is incredible!
Served with two sides 32

COWBOY RIBEYE

Our 20 oz. wet aged Cowboy Ribeye is rich, succulent and sure to be the star of the meal. Served with two sides 68

FLAT IRON STEAK

8 oz. Ruth Family Farms Prime Flat Iron Steak topped with TBR steak butter 34

AGED RIBEYE

12 oz. served with two sides 42

AGED NEW YORK STRIP STEAK

12 oz. served with two sides 38

AGED FILET MIGNON

7 oz. served with two sides 42

KETO STEAK DINNER

8 oz. aged USDA Prime Sirloin, served over a bed of wilted spinach, with two sides and a side of guacamole 33

AHI TUNA STEAK

Served over a bed of rice with Cusabi sauce and two sides 22

BABY BACK RIBS

We slow cook our ribs for hours until the meat practically falls off the bone, then we grill them until we get the perfect "crust." Served with two sides 29 • 21

BBQ DINNER

Half rack of our signature baby back ribs and four smoked wings. Served with two sides 25

GRILLED SHRIMP

Two shrimp skewers over seasoned rice with two sides 23

GRILLED SALMON

Grilled North Atlantic salmon served over seasoned rice with two sides 26

JAMBALAYA

Shrimp, chicken, Andouille sausage, tomato, green onion, asparagus and rice tossed in our creamy Jambo sauce 21

TERIYAKI RICE BOWL

Our TBR rice blend with sautéed broccoli + pineapple topped with choice of grilled chicken, grilled shrimp or grilled ahi tuna tossed in soy sauce 21
Please request no Teriyaki or Soy sauce.

BONE-IN PORK CHOP

14 oz. brown sugar-infused pork chop with peach bourbon chutney topping. Served with two sides 25
Please request no peach bourbon chutney topping.

MEDITERRANEAN CHICKEN

Grilled chicken over rice with bruschetta, feta cheese and balsamic glaze. Served with two sides 22

****Please request a Gluten-Friendly Bun (+ \$1.50) when ordering a Sandwich or Burger below. Please note, sandwiches served on baguette will, instead, be served on a round, Gluten-Friendly bun.**

BRASS CHEESEBURGER

8 oz. burger grilled to perfection with your choice of cheese 15. Applewood smoked bacon 1

STEAK SANDWICH

Thinly cut aged USDA Prime Sirloin, piled high on a fresh baked baguette with cheese, sautéed mushrooms and onions. Served with a side of au jus and horsey cream sauce 19

PORTOBELLO MUSHROOM BURGER

Grilled, marinated portobello mushroom on a bun with sautéed peppers + onions, choice of cheese, spinach + tomato 14

FIG + BRIE BURGER

8 oz. burger (or NEW! grilled chicken) with oozy brie, fig jam, rosemary aioli and a dash of arugula 18

AVOCADO CHICKEN SANDWICH

Juicy grilled chicken topped with crispy bacon, sliced fresh avocado, lettuce, tomato, and creamy avocado ranch dressing. Fresh, flavorful, satisfying 17

CAJUN CHICKEN PHILLY

Grilled chicken dusted in Cajun, with Pepper Jack cheese, sautéed mushrooms and green peppers, served on a fresh baked baguette 15

FRENCH DIP

Slow cooked aged Prime Sirloin, sliced thin, with provolone cheese served on fresh baked baguette 18

STEAK SANDWICH

Thinly cut aged USDA Prime Sirloin, piled high on a fresh baked baguette with cheese, sautéed mushrooms and onions. Served with a side of au jus and horsey cream sauce 19

FLOURLESS CHOCOLATE TORTE DESSERT

Rich, decadent, incredibly moist and fudgy, you would never guess it's gluten and dairy free!