

*GLUTEN FREE INFORMATION

A Note from the owner:

I have Celiac disease and follow a 100% GF diet to the best of my abilities. Being that our kitchen is not a 100% gluten free kitchen, we cannot guarantee with 100% certainty that cross contamination with gluten-containing items will not occur. There is gluten in the air, on utensils, and on commonly used surfaces, but we will take special care to avoid having gluten free items touch these surfaces or utensils. While many people are not highly sensitive or prefer the gluten free diet as a healthy lifestyle choice, unfortunately many people are highly sensitive or have Celiac disease. I have personally worked 1-on-1 with each member of our kitchen staff on how to handle gluten free orders to decrease the chances of a "glutening." We treat every GF order with caution, but please let us know if you have Celiac disease or are highly sensitive! We will gladly take extra care of your order from start to finish to avoid any cross contamination. If you enjoy our gluten free options, please share with your friends. I know the struggles of dining out with diet restrictions and there are very few places I personally trust to "do it right." Schuggy's can be that place for you. If you have any questions or suggestions, please feel free to reach out directly.

Trent Schug, Owner
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GLUTEN FREE MENU*

STARTERS

SPINACH ARTICHOKE DIP

Blend of spinach, artichoke hearts, garlic, olive oil, and cheeses topped with more melted cheese. Served with gluten free tortilla chips. 11

SCHUGGY'S 3 DIP SAMPLER ★

Black bean pineapple salsa, classic salsa, and our cheese sauce, served with gluten free tortilla chips. 10

SOUTHWEST SMOTHERED NACHOS

Smoked shredded chicken, jalapeños, pico de gallo, black beans, diced red onions, and green onion, all smothered in our cheese sauce, shredded cheddar jack, and drizzled with sour cream. Served on gluten free tortilla chips. 12
Add fresh guacamole for \$1.25

ZIPPY SHRIMP

Sautéed jumbo shrimp tossed in a sauce of your choice. (We recommend the Sweet Chili Garlic or Buffalo!) Served with Schuggy Sauce. 13

TATOR SKINS

Potato skins filled with cheddar and bacon, baked in our pizza oven and finished with our cheese sauce and chipotle mayo. 11

STEAK BITES ★

Center-cut aged sirloin pieces sautéed in garlic butter served in homemade gluten free beef gravy. 13.50

BACON-WRAPPED JALAPEÑO POPPERS

Fresh jalapeños stuffed with our homemade 3-cheese fusion, wrapped in bacon and baked to perfection. Served with sweet chili garlic sauce. 12
Please allow at least 15 minutes.

PREPARATION & COOK TIME

Many of our gluten free items take extra time to prepare. Please be patient, especially during peak business times.
Thank you!

MAIN COURSES

All main course items are served with your choice of soup or salad, and potato.
Add a gluten free dinner roll for \$1



We use premium Sterling Silver® tenderized steaks, aged a minimum of 21 days and graded in the upper 2/3 of USDA-Choice.

SURF 'N STRIP ★

10oz USDA-Choice center-cut aged New York strip steak topped with 3 jumbo shrimp and a creamy parmesan garlic alfredo sauce. 24

1055 DAVIS STRIP

10oz. center-cut aged New York Strip seasoned, and grilled to your liking, topped with garlic butter. 20

SCHUGGY'S HAND-CUT RIBEYE

14 oz. hand-cut in-house, seasoned with our house steak seasoning and grilled to order. Topped with homemade garlic butter. 23

TOP SIRLOIN

8oz. USDA-Choice grade center-cut aged sirloin grilled to order, topped with garlic butter. 17

ENTRÉE ADDITIONS:

4 Sautéed Jumbo Shrimp \$5

Add Sautéed Mushrooms or Onions \$1.50 each

SLOW ROASTED PRIME RIB

Generously rubbed with garlic and fresh herbs, then slow roasted. Served with roasted garlic au jus, choice of soup or salad, veggies, and potato.
Available Friday and Saturday Nights after 4:30pm.

Queen Cut 10oz. 19 | King Cut 14oz. 23

BBQ RIBS

Slow-roasted pork ribs glazed in a tangy BBQ sauce.
Half Rack 14 - Full Rack 18

WHISKEY CHICKEN & RIBS COMBO

Half rack of slow roasted ribs and a 6oz. grilled chicken breast, all topped with whiskey sauce. 18

WALLEYE

Sautéed with butter, garlic, and a splash of white wine, served with homemade tartar, and lemon. 19

GARLIC BUTTER SHRIMP

8 jumbo shrimp, sautéed in butter, fresh garlic, and white wine. Served with lemon and choice of cocktail or tartar sauce. 17

MAC 'N CHEESE

Made with Barilla brand gluten free macaroni noodles and our cheese sauce. Served with a side of homemade coleslaw, and Schuggy's bacon beans. *Add a gluten free dinner roll for \$1*

PIGGY MAC ★

Our most popular! Bacon, shredded pork, and ham in our Classic Mac, drizzled with BBQ sauce. 16

LOBSTER MAC

Sautéed langostino lobster, green onions, and garlic mixed in our creamy cheese sauce. 18

COWBOY SHRIMP MAC

Grilled cajun-seasoned jumbo shrimp, sautéed bell peppers, and black beans tossed with a spicy version of our classic sauce, topped with pico de gallo. 16

PRIME RIB PHILLY MAC

Classic Mac with chopped prime rib, sautéed bell peppers, mushrooms and onions, topped with Swiss cheese. 15

We boil fresh water upon receiving your order in the kitchen. Your patience is appreciated!

COOL RANCH DORITOS + TACO MAC

Classic Mac with taco-seasoned ground beef, tomatoes, and black olives, topped with Cool Ranch Doritos. 14

BUFFALO CHICKEN MAC

Grilled chicken tossed with Classic Mac, buffalo sauce, and green onion, topped with bleu cheese crumbles. 14

CHICKEN BACON RANCH MAC

Classic Mac tossed with grilled chicken and diced smoked bacon, drizzled with ranch dressing. 14

SCHUGGY'S CLASSIC MAC

GF macaroni noodles tossed in our signature homemade 5-cheese sauce, topped with more melted cheese. 12

REUBEN MAC

Classic Mac with corned beef and sauerkraut, topped with Swiss cheese, then drizzled with thousand island dressing. 15

HEALTHY EATS

SEARED AHI TUNA ★

8oz. yellow-fin tuna fillet lightly seared* and served sliced over a bed of cilantro lime wild rice with our black bean and pineapple salsa and chipotle mayo.
*Cooked rare. 17.50

ROASTED PICO CHICKEN

Marinated grilled chicken breasts, pepper jack cheese, and roasted pico de gallo served over cilantro lime wild rice and black beans. 16

ATLANTIC SALMON

8oz. salmon fillet sautéed to order with fresh garlic, butter, and white wine, and then served on a bed of cilantro lime wild rice with sautéed veggies. 18.50

VEGGIE STIR FRY

Broccoli, yellow carrots, red bell peppers, onions, and green beans sautéed in a sweet-chili garlic sauce, served over a bed of wild rice. 14.50

Add Grilled Chicken \$3.50 / 8oz. Grilled Salmon \$9 / Sautéed Shrimp \$5
4oz. Center-cut Sirloin \$6

SALADS & SOUP

Add a gluten free dinner roll for \$1

CILANTRO LIME CHICKEN SALAD ★

Fresh spinach, grilled cilantro lime chicken, bell peppers, red onions, black beans, tomatoes, and guacamole. Served with Southwest Ranch dressing. 13

WHISKEY SALMON SALAD

Grilled whiskey-glazed 8 oz. salmon fillet, cucumber, roasted tomatoes, mozzarella, fresh diced portobellos, and hard-boiled egg. 16

SEARED AHI TUNA SALAD ★

Sesame seed coated yellow-fin tuna fillet sliced and served over a bed of mixed greens with diced roasted tomato, cucumber, and hard boiled egg. 15

GRILLED SHRIMP CAESAR SALAD

Grilled romaine lettuce hearts, grilled shrimp, pico de gallo, bleu cheese crumbles, diced bacon, and parmesan. Drizzled with caesar dressing. 14

GARDEN FRESH SALAD

Mixed greens, cucumber, red onion, bell peppers, cheese, tomato, and hard-boiled egg. 9

Grilled or Crispy Chicken \$3.50
8oz. Salmon \$9 / Sautéed Shrimp \$5
4oz. Center-cut Sirloin \$6

TACO SALAD

Gluten free tortilla chips, lettuce, pico de gallo, cheese, bell peppers, onions, black olives, and choice of taco seasoned chicken or ground beef. Drizzled with sour cream and served with salsa. 11

CHICKEN WILD RICE SOUP

(or Soup of the Day)

Cup of our house specialty!
Served with GF bread. 4.50

Make it a bowl for \$2.50 more.

All soups are made gluten free!

PASTAS

We boil fresh water upon receiving your order in the kitchen. Your patience is appreciated!

Served with choice of soup or salad. Add a gluten free dinner roll for \$1

CAJUN LOBSTER FETTUCCINE ★

Langostino lobster sautéed in garlic, butter, and white wine, then tossed with gluten free fettuccine in a spicy cajun cream sauce. 18.50

JERK CHICKEN + MUSHROOM

Julienne jerk chicken and portobello mushrooms simmered in a spicy cream sauce, tossed with gluten free penne noodles, and topped with roasted tomatoes and shredded parmesan. 16

CAJUN SHRIMP PENNE

Jumbo cajun shrimp sautéed with bell peppers, and roasted pico, then tossed in our homemade alfredo sauce with gluten free penne noodles. 16

CLASSIC ALFREDO

Gluten free fettuccine tossed in our homemade alfredo sauce. 12
Add Chicken \$3.50, Jumbo Shrimp \$5
Mushrooms \$1.50 / Broccoli \$1.50
Bell Peppers \$1.50

SANDWICHES

Served with gluten free tortilla chips and salsa.

PRIME RIB FRENCH DIP -OR- PHILLY

Thinly-sliced prime rib (roasted in-house) and melted Swiss cheese on a gluten free bun, served with roasted garlic au jus. 11 Add bell peppers and onions to make it a Philly for \$1.50

POT ROAST OPEN-FACED SANDWICH

Slow-roasted pot roast piled on top of a gluten-free bun and mashed potatoes, then smothered in gluten free beef gravy. 11

REUBEN -OR- RACHAEL MELT

Thinly sliced corned beef or turkey, Swiss cheese, grilled sauerkraut, and thousand island dressing on a gluten free bun. 11

BBQ SHREDDED PORK

Tangy BBQ shredded pork piled on a gluten free bun, topped with creamy coleslaw. 11

HOT CUBAN

Pulled pork, ham, jalapeños, pickles, banana peppers, and melted Swiss cheese, drizzled with homemade pineapple habanero sauce on a gluten free bun. 11

CARIBBEAN TUNA MELT

Yellow-fin tuna grilled to medium-rare, topped with gouda cheese, grilled jerk-seasoned pineapple slice, sweet chili garlic sauce, lettuce, and tomato. Served on a gluten free bun. 14

SCHUGGY'S TURKEY CLUB

Sliced roasted turkey, cheddar, Swiss, guacamole, bacon, lettuce, tomato, and mayo on a gluten free bun. 11

BURGERS

CREATE YOUR OWN BURGER

Served on a gluten free bun with lettuce, tomato, and pickle spear.

Served with a side of GF chips and salsa.

Patty Options:

Starting at \$10.25

1/2 lb Burger

Grilled Chicken Breast

Wisconsin Bison (+\$2)

Portobello Mushroom Cap (+\$1)

Regular Toppings 60¢ each

Bacon / Meats \$1.25

WHISKEY CHICKEN + PINEAPPLE

Grilled chicken, whiskey sauce, pineapple, lettuce, tomato, and Swiss on a gluten free bun. 11

ITALIAN

Sliced turkey, ham, salami, lettuce, tomatoes, mayo, Swiss cheese, and house Italian vinaigrette served on a gluten free bun. 11

Served either cold or hot, your choice!

SPINACH & ARTICHOKE CHICKEN

Grilled chicken smothered in our spinach and artichoke cheese blend, tomato, and gouda cheese on a gluten free bun. 11

PIZZA

Built on a delicious GF cauliflower crust!

BUILD YOUR OWN 10" Starting at \$11
Sauces: Red, Alfredo, Buffalo, Parm & Garlic, BBQ

Toppings Each: \$1.75

Bacon, Chicken, Pulled Pork: 2.50

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ROASTED WINGS

Baked to order and then tossed in your favorite sauce.
Please allow at least 15 minutes to bake!

Served with 1 side of bleu cheese or ranch dipping sauce per 6 wings.

WINGS + DRUMMIES

Tossed in our signature sauces.

Snack (6): 7.25 - Medium (12): 12.75

Large (18): 18.25 - Family (24): 23.25

WHISKEY | BUFFALO
SWEET CHILI GARLIC | DRY RUB
PARMESAN GARLIC | BBQ
PINEAPPLE HABANERO