

# Gluten Free Dressings/Sauces

Honey Balsamic Dressing

Caesar Dressing

Red Wine Vinaigrette

Sesame Lime Vinaigrette

Lite Zinfandel Vinaigrette

Buttermilk Ranch Dressing

Chipotle Tartar/Dressing

Honey Mustard Dressing

1000 Island Dressing

Truffle Aioli

Barbeque Sauce

Cole Slaw Dressing

Balsamic Glaze

Sriracha Ranch

Sweet Chili Garlic Sauce

Honey Hot Wing Sauce

Buffalo Sauce

Special Sauce

Black Cherry Mustard

Pesto Sauce/Pesto Mayo

Red Pepper Walnut Pesto

Sesame Lime Chile Sauce

Bleu Cheese Fondue

Maple Sriracha

Veal Demi Glaze

Dijon Beurre Blanc

Sherry Mushroom Onion Gravy

## Please Note

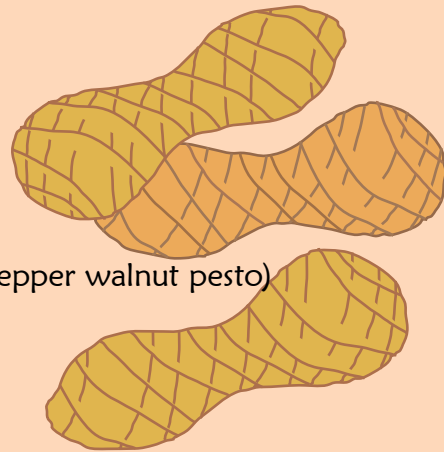
Some of our dressings contain minute amounts of \*Xanthan Gum, \*Guar Gum and \*Cellulose Gum. This could be a problem for severe allergy cases.

We are unable to provide a 100% gluten free prep area in our kitchen, although we do make every effort to not allow cross contamination of gluten products.

## Nut Allergy

### Rhino menu items that contain nuts

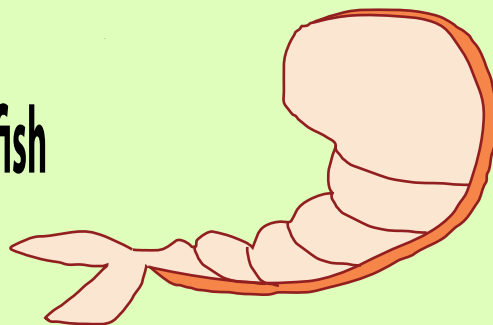
- ~ Chicken Lettuce Wraps (peanut sauce)
- ~ Tuna Crudo (sesame almond brittle and red pepper walnut pesto)
- ~ Board Meeting (red pepper walnut pesto)
- ~ Health Nut Salad (mixed nut granola)
- ~ Caprese Panini (pinenut pesto mayo)
- ~ Turkey Panini (pinenut pesto mayo)
- ~ Mushroomtopia (pinenuts in pesto butter)
- ~ Zen Rice Bowl (almonds)
- ~ Apple Cinnamon Pancakes (sesame almond brittle) brunch item
- ~ Spice Krispie Treats (peanut)
- ~ Carrot Cake (walnuts)
- ~ Ask Server about our Soup of the day and homemade pie



## Shellfish Allergy

### Rhino Menu items that contain shellfish

- ~ New England Clam Chowder (clams)
- ~ Crab Rangoons (crab)
- ~ Gnarley Barley (shrimp)
- ~ Sweet Heat Scallops (scallop)
- ~ Ask Server about our Soup of the day



Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness. \*Before you place your order, please inform your server if a person in your party has a food allergy.