

Sam Diego's Gluten Free Menu

Please Note: We follow a strict system of preparation to provide safe meals for our guests requesting "gluten free" dining. We also will make every effort to insure that these items are "gluten free". The ingredients that make up these special offerings are "gluten free", but there are **some risks** when food is prepared in close proximity to other items containing "gluten". **Cross contact is a possibility** due to the fact that most items on our menu do contain "gluten". Therefore, we ask that our "gluten free" customers enjoy this special menu **at their own risk**.

Appetizers

Chili con Queso Dip

A festive casserole dish filled with cheesy, creamy Chili con Queso made with Monterey Jack, Cheddar and Cream Cheeses blended with Jalapeno 'n Chipotle Chiles and topped with a "dollop" of Pico de Gallo; served with "gluten free" Corn tortilla chips. **\$5.99**

Habanero Chicken Wings

Roasted with Sam's "original" Habanero Chile Marinade; served with "cool" Ranch dressing.
Small order - \$5.99 Large order - \$9.75

BBQ Baby Back Ribs

Sam's tender "finger-licking" Award Winning BBQ Baby Back Ribs. **\$10.75**

Rib and Wing Combo

A great Combo of Sam's BBQ Baby Back Ribs and Habanero Chicken Wings. **\$10.50**

Chili con Carne

Our zesty Beef and Bean Chili smothered with melted Jack & Cheddar cheeses; served with warm Corn tortillas. **Cup - \$4.95 Bowl - \$6.75**

Quesadillas and Enchiladas

Classic Quesadilla

Jack & Cheddar cheeses, diced Tomatoes and Green Chilies baked in a "gluten free" Ivory Teff & Millet tortilla; garnished with Lettuce, diced Tomato, sliced Olives and sour cream. **\$9.50**

Spinach & Mushroom Quesadilla

Fresh sliced Mushrooms, Baby Spinach, Tomatoes, Green Chilies and Monterey Jack 'n Cheddar cheeses baked in a "gluten free" Ivory Teff & Millet tortilla; garnished with Lettuce, diced Tomato, sliced Olives and sour cream. **\$11.50 With Jalapeno or Chipotle Cream Cheese... \$ 11.99**

BBQ Pork Quesadilla

"Slow-roasted" BBQ Pulled Pork, diced Tomatoes and Jack 'n Cheddar cheeses; baked in a "gluten free" Ivory Teff & Millet tortilla and garnished with fresh Cole Slaw 'n sour cream. **\$12.79**

The Enchilada Plate

Two Cheese & Onion Enchiladas baked with Sam's Veggie Red salsa and melted Jack 'n Cheddar cheeses; served with Spanish rice, Refried beans and sour cream. **\$12.75**

Sam's Specialties

Open Range GF Combo

A ½ dozen Habanero Chicken Wings, a Cheese 'n Onion Enchilada with our Veggie Red salsa and melted Jack 'n Cheddar cheeses, a Guacamole Salad, Spanish rice and sour cream **\$13.75**

Rio Bravo Dinner Combo

A Cheese & Onion Enchilada smothered with Sam's Veggie Red Salsa 'n Cheese, a 1/4 Rack of Sam's BBQ Baby Back Ribs, Spanish rice, Black Beans and sour cream. **\$13.75**

Baby Back Rib Dinner

A "full rack" of Sam's Award Winning, "slow-roasted, finger-licking" BBQ Baby Back Ribs; served with creamy fresh Cole Slaw, steamed Vegetables and Spanish rice. **\$19.25**

Pescado Rojo

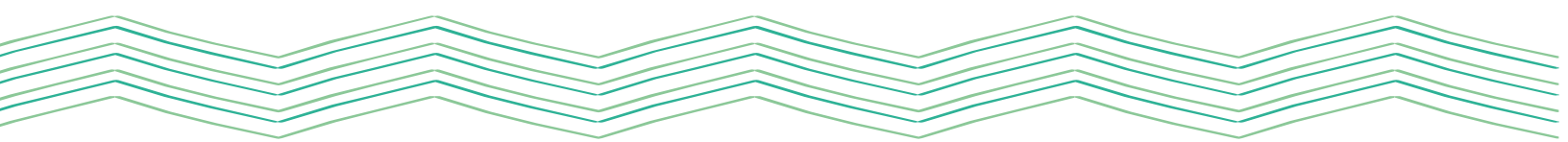
A Mahi-Mahi fillet baked with Sam's Veggie Red Salsa and melted Jack 'n Cheddar Cheeses; served with Spanish rice and freshly steamed Vegetables. **\$14.75**

Dessert

Coconut Flan

*Before placing your order, please inform your server if anyone in your party has a food allergy.
Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions.*

A Traditional Mexican Egg Custard made with Coconut Cream, Dark Rum, Vanilla and ground spices; topped with toasted Coconut . **\$5.10**



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