



BACKTRACK

SINCE 1883

TO START & SHARE

FRENCH ONION SOUP •

Served without Croutons

Bowl • \$9 Cup • \$5

CRISPY CHICKEN WINGS • \$14.5

Garlic Parmesan, Sriracha Hot, Salt & Pepper, House BBQ.

with Celery, Carrots, & Parmesan Dip

THE TRACK NACHOS • \$18

Half Order • \$14

Tricolored Corn Tortilla, formagio, pickled jalapeno, Pico de Gallo, Silvered Scallions, Cheese Sauce, Taco Sauce

Add: Spicy Beef or Cajun Chicken \$5

ASIAN CHICKEN LETTUCE WRAP • \$11

Romaine Lettuce, P.F Changs Chicken, Green Onion, House Ranch

SALT & PEPPER BONE IN DRY RIBS • \$13.5

Crispy Marinated Pork Ribs, Salt, Cracked Pepper with a Side of House Ranch

CUCUMBER SHRIMP BITES • \$11

Sauteed Shrimp stacked on Cucumber Rounds with Guacamole & Ranch Dressing

SALADS

CAESAR SALAD • \$12

Charred Vegetable Caesar Dressing, Smoked Bacon, Grana Padano Cheese

TRACK HOUSE SALAD • \$12.5

Artisan Lettuce, Carrots, Cucumber, Sun-dried Cranberries, Sunflower Seeds. Honey Feta Vinaigrette Dressing

ADD:

GRILLED CHICKEN • \$6

SHRIMP • \$7 SALMON • \$7

7 OZ STEAK • \$9

TACO SALAD • \$14

Flour Bowl substituted for Corn Torilla's, Shredded Iceberg, Formagio, Pico De Gallo, Pickled Jalapeno, Avocado, Sour Cream Dressing, Scallion

Add: Spicy Beef or Cajun Chicken \$5

CITRUS SALMON SALAD • \$18.5

4 ounces of Salmon, Artisan Lettuce, Grapefruit, Orange, Cucumber, Red Onion, Fennel, Avocado, Feta Cheese. Dressed with Dill Vinaigrette

ROASTED BUTTERNUT SQUASH SALAD • \$15

Maple Balsamic Vinaigrette atop a bed of Spinach, Kale with Red Onion, Roasted Butternut Squash, Pecans, Dried Cranberries, Chopped Bacon and Shaved Parmesan



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BURGERS & SANDWICHES

Gluten Free Bun or Bread \$2.5

Gluten Free Noodles \$1

GRILLED CHICKEN BURGER • \$16

Gluten Free Bun, Smoked Bacon, Cabbage Slaw, Dijonaise, Pickle, Aged Cheddar, Sriracha Aioli

BUILD YOUR OWN BURGER • \$13

House Ground Beef Patty, Iceberg Lettuce, Burger Sauce, Sliced Tomato

Add on:

Swiss Cheese - Mozzarella - Old Age

Cheddar - American Cheese • \$1

Sauteed Mushroom • \$1

Sauteed Onions, Dill Pickles,

Jalapeno, Banana Peppers • \$0.5

Extra Patty • \$6

Smoked Bacon • \$3

STEAK SANDWICH • \$19

7 oz Alberta Prime Sirloin, Gluten Free Toast, with Dijonase

ROASTED TURKEY CLUB • \$15.5

Roasted Smoked Turkey Breast, Old Bay Remoulade, Iceberg lettuce, Tomato, Crispy Bacon, Swiss Cheese, on Triple Stacked Gluten Free Bread

BEEF DIP • \$15.5

Thinly sliced Roast Beef served on a Gluten Free Bun with Au Jus

Add on: Cheese • \$1

Bell Peppers, Mushrooms, Onions • \$0.5

PULLED PORK • \$14.5

BBQ Pulled Pork on a Gluten Free Bun with Coleslaw, Sliced Pickles, Old Cheddar

CHOICE OF SIDE: CAESAR SALAD • HOUSE SALAD • FRENCH FRIES* • YAM FRIES*

NOODLES/RICE/GRILLED

Please be aware that Gluten Free pasta has a cook time of 20 minutes

BUTTER CHICKEN • \$17.5

Basmati Rice, Creamy Made in House Butter Chicken Sauce

BAKED MAC'N CHEESE • \$15

Gluten Free Noodles, Cheddar Cheese Sauce
Add: Bacon or Chicken \$3

FETTUCINI GARLIC CREAM • \$15

Gluten Free Noodles, Creamy Garlic Sauce, Parsley
Add: Shrimp \$5 or Chicken \$3

THAI GRILLED CHICKEN BOWL • \$17.5

Coconut Green Curry Sauce, Thai Chicken, Cucumber, Shredded Lettuce served on a bed of Rice Noodles

BOURBON BABY BACK RIBS

Served with French Fries* and Coleslaw

Full Rack \$24

Half Rack \$18

BACKTRACK FAMILY FEAST • \$112

1lb Pulled Pork, 1/2 Oriental Grilled Chicken, Full Rack of Ribs, Tub of Beans, Bowl of Caesar Salad, Tub of Bacon Mac n' Cheese

DESSERT

Ask your server for gluten free dessert options, as our feature desserts change weekly

Please inform your server when ordering a gluten free item to ensure all gluten free substitutions are made.

*Be informed that starred food items are cooked in same fryer as food items containing flour.