THE KEETER CENTER AT COLLEGE OF THE OZARKS

Gluten-free Menu

ALLERGY INFORMATION

The Keeter Center at College of the Ozarks strives to provide world-class service to every guest. While we do not have separate kitchens to prepare allergen-friendly items or separate dining areas for guests with allergies or intolerances, we do instruct our culinary and service staff to assist with and help identify ingredients that may cause allergic reactions for our guests with food allergies. Eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, and pregnant women.

SOUPS

Butternut Squash Soup — $8
Roasted Butternut Squash, Apple Cider, Coconut Cream, and Pepitas

Chef's Featured Soup — $8
A Seasonal Composition, Curated by Our Chef

STARTERS

Cheese Curd Sampler — $15
A Sampling of Original Cheddar and Garlic Dill Cheese Curds accompanied by Seasonal Quick Pickled Vegetables

Smoked Salmon Dip — $11
Hickory-Smoked Salmon, Lemon, Fried Capers, and Gluten-Free Crackers

Charcuterie Board — $23
Campus Salumi, Canadian Bacon, Reserve-Aged 12-Month White Cheddar, Applewood Smoked Cheese Curds, Seasonal Quick Pickled Vegetables, Student-Made Salted Pecans, and Gluten-Free Crackers

MAINS

Atlantic Salmon — $29
Salmon, Miso Mashed Sweet Potatoes, Garlic Butter Green Beans, and Topped with Student-Made Blueberry-Lemon Fruit Spread

Seared Duck — $34
Seared Duck Breast, Butternut Squash, Brussels Sprouts, and Mushrooms, Topped with Dark Cherry Compote, and Hazelnuts

Walleye — $33
Pan Fried Walleye, Edwards Mill Cornmeal Breading, Grilled Asparagus, Boursin Mashed Potatoes, and Lemon Aioli

SIDES

Roasted Garden Vegetables — $4

Steamed Broccoli — $6

Creamy Grits — $6

Green Beans $4

Fruit & Berries $6

THE BUTCHER BLOCK

Ribeye $50
12 oz Ribeye seasoned with 1906 Salt Rub, Butter Roasted Potatoes, Roasted Seasonal Vegetables, and Herb Butter

Braised Short Rib $44
Braised Short Rib, Boursin Mashed Potatoes, Grilled Asparagus, and a Brown Demi-Glace

Pork Chop $34
Campus Bone-In Pork Chop, Miso Mashed Sweet Potatoes, Roasted Seasonal Vegetables, and Sage Butter

SALADS

Dobyns House Salad $10 Half - $14 Full
Field Greens, Grape Tomatoes, Sliced Cucumber, Pickled Red Onion, Feta Cheese Crumble

Caesar $10 Half - $14 Full
Crisp Romaine Lettuce, Parmesan Cheese, Grape Tomatoes, Parmesan Crisp, and Caesar Dressing

Beet and Pickled Apple $18
Field Greens and Arugula, Roasted Beets, Pickled Apples, Student-Made Salted Pecans, Goat Cheese, and Apple Butter Vinaigrette

The Keeter Cobb $18
Chopped Romaine, Bacon, Hard-Boiled Egg, Butternut Squash, Grape Tomatoes, Red Onion, Feta Cheese, and Pepitas

SALAD ENHANCEMENTS

Atlantic Salmon $10

Grilled Chicken $8

Sautéed Shrimp $10

DRESSINGS

Jones Dairy Buttermilk Ranch

Caesar

Pear-Honey

Apple Butter Vinaigrette

HANDHELDS

The Founder's Burger $19
Grilled 8 oz Brisket Burger, Onion-Bacon Jam, Quark Cheese, Poblano Lime Aioli, and a Gluten-Free Bun

Piggy Reuben $18
Campus Pork Belly, Shaved Canadian Bacon, Caraway Sauerkraut, Swiss Cheese, and Remoulade on a Gluten-Free Bun

Alumni Deluxe $18
Grilled 8 oz Brisket Burger, Bacon, Cheddar Cheese, Shredded Lettuce, Tomato, Pickled Red Onion, and C of O Sauce on a Gluten-Free Bun

The Keeter Club $18
House-Roasted Turkey Breast, Canadian Bacon, Horseradish Mustard Aioli, Lettuce, Tomato, Avocado Spread, and Swiss Cheese on a Gluten-Free Bun

Chicken Salad Sandwich $17
Shredded Chicken Breast, Celery, Onion, Dried Cranberries, Pecans, Spiced-Honey Dressing and Field Greens on a Gluten-Free Bun