

Moonrakers *Dinner Menu*

starters

MARINATED OLIVES 9
Kalamata, green olives, herbs

POMMES FRITES 11***
House-cut fries, aioli

VEGETABLE SAMOSAS 14
House-made, mint chutney, vegan

CHEESE PLATE 18
3 cheeses, nuts, dried fruit, crostini

MEDITERRANEAN SPREAD 16***
Goat cheese, tomato, flat-bread

BACON CROQUETTAS 16
Bechamel, whipped potato, paprika aioli

MEAT BALLS 16
House-ground Meyer beef and Sakuro pork, house-made tzatziki

MAC n' CHEESE 19***
Bechamel sauce, white and mild cheddar, cream, gluten free noodles

*** Add \$2 for Gluten Free

salads

-add chicken \$6; add shrimp \$8

MIXED GREENS 7(13)
Cucumbers, tomatoes, local garuda greens, honey-balsamic vinaigrette

ROASTED BEET 11 (19)
Local garuda greens, bleu cheese, walnuts, pickled onion, honey-balsamic vinaigrette

ARTICHOKE 11(19)
Mixed greens, Parmesan, crispy chickpeas, lemon-champagne vinaigrette

GRILLED VEGETABLE 20
Mixed greens, seasonal grilled vegetables, goat cheese, pine nuts, balsamic

COUNTRY SALAD 22
Mixed greens, shrimp, bacon, grilled chicken, bleu cheese, balsamic

burgers & sandwiches***

Served on house-made buns, baguettes or tortillas. Burgers are served with house-cut fries, sandwiches with salad.

BACON CHEESE* 24
House-ground grass fed dry aged beef, Cheddar cheese, bacon, aioli, fries

DUTCH BURGER* 24
House-ground grass fed dry aged beef, Gouda cheese, caramelized onions, aioli, fries

GUADALAJARAN* 24
House-ground grass fed dry aged beef, pickled jalapenos, pepper jack, guacamole, fries

VEGGIE GUADALAJARAN 20
house-made patty, pickled jalapenos, pepper jack, guacamole, fries

CUBAN PORK SANDWICH 24
Pulled pork, mozzarella, bacon, served on house-made baguette, house salad

STEAK SANDWICH 29
D'Artagnan Grass Fed Hanger, caramelized onions, aioli, mozzarella, house-made baguette, house salad

SHRIMP POBOY 24
Cajun seasoning, napa slaw, aioli, pepper jack, on house-made baguette, house-salad

FISH TACOS 24
House-made flour tortillas, blackened tilapia, citrus salsa (XEC), guacamole

*** Add \$2 for Gluten Free

house-made desserts

CHOCOLATE TORTE GF 12

CRÈME BRULEE GF 13

POPPY SEED CAKE 12

VEGAN BAKLAVA, SORBET 11

VANILLA ICE CREAM GF 10

BERRY SORBET GF 9

GF -gluten free

entrees

CHICKEN LINGUINE 30***
Grilled antibiotic free natural chicken, spinach, herbed tomato and organic cream

MUSHROOM LINGUINE 29***
Herbed tomato, shiitake mushrooms, spinach and organic cream

BUTTERNUT SQUASH IN FILO* 33
Mascarpone, kale, garlic cream, walnuts

VEGAN STEAK FRITES 29
Organic cauliflower steak, asparagus, bordelaise sauce, pommes frites, gluten free

CHICKEN BOURGOGNE 35
Antibiotic free natural chicken breast, Dijon cream sauce, mashed potatoes, gluten free

SCOTTISH SALMON* 44
Mushroom risotto, crème fraiche, capers, gluten free

SHRIMP LINGUINE 33***
Herbed tomato, spinach and organic cream

LAMB OSSO BUCO 68
Slow braised Colorado grass-fed lamb shank (25 oz), creamy polenta, asparagus, gluten free

GRILLED HANGER STEAK* 49
Meyer farms all natural hanger, whipped yukon gold potatoes, bordelaise sauce, asparagus, gluten free

ANCHO RUBBED PORK CHOP 49
Sakuro farms free range duroc pork, roasted brussel sprouts, maple glaze, gluten and dairy free

*** Add \$2 for Gluten Free

**Cooked to order. Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food-borne illness*