

# Moonrakers *Dinner Menu*

## starters

**MARINATED OLIVES 9**  
Kalamata, green olives, herbs

**POMMES FRITES 10\*\*\***  
House-cut fries, aioli

**VEGETABLE SAMOSAS 14**  
House-made, mint chutney, vegan

**CHEESE PLATE 17**  
3 cheeses, nuts, dried fruit, crostini

**MEDITERRANEAN SPREAD 15\*\*\***  
Goat cheese, tomato, flat-bread

**BACON CROQUETTAS 15**  
Bechamel, whipped potato, paprika aioli

**MEAT BALLS 15**  
House-ground Meyer beef and Sakuro pork, house-made tzatziki

**MAC n' CHEESE 18\*\*\***  
Bechamel sauce, white and mild cheddar, cream, gluten free noodles

\*\*\* Add \$2 for Gluten Free

## salads

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

**MIXED GREENS 6(12)**  
Cucumbers, tomatoes, local garuda greens, honey-balsamic vinaigrette

**ROASTED BEET 10 (18)**  
Local garuda greens, bleu cheese, walnuts, pickled onion, honey-balsamic vinaigrette

**ARTICHOKE 10(18)**  
Mixed greens, Parmesan, crispy chickpeas, lemon-champagne vinaigrette

**GRILLED VEGETABLE 18.5**  
Mixed greens, seasonal grilled vegetables, goat cheese, pine nuts, balsamic

**COUNTRY SALAD 20**  
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\* 22**  
House-ground grass fed dry aged beef, Cheddar cheese, bacon, aioli, fries

**DUTCH BURGER\* 23**  
House-ground grass fed dry aged beef, Gouda cheese, caramelized onions, aioli, fries

**GUADALAJARAN\* 23**  
House-ground grass fed dry aged beef, pickled jalapenos, pepper jack, guacamole, fries

**VEGGIE GUADALAJARAN 18.5**  
house-made patty, pickled jalapenos, pepper jack, guacamole, fries

**CUBAN PORK SANDWICH 23**  
Pulled pork, mozzarella, bacon, served on house-made baguette, house salad

**STEAK SANDWICH 28**  
D'Artagnan Grass Fed Hanger, caramelized onions, aioli, mozzarella, house-made baguette, house salad

**SHRIMP POBOY 23**  
Cajun seasoning, napa slaw, aioli, pepper jack, on house-made baguette, house-salad

**FISH TACOS 23**  
House-made flour tortillas, blackened tilapia, citrus salsa (XEC), guacamole

\*\*\* Add \$2 for Gluten Free

## house-made desserts

**CHOCOLATE TORTE GF 11**

**CRÈME BRULEE GF 12**

**POPPY SEED CAKE 11**

**VEGAN BAKLAVA, SORBET 10**

**VANILLA ICE CREAM GF 9**

**BERRY SORBET GF 8**

**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 34**  
Antibiotic free natural chicken breast, Dijon cream sauce, mashed potatoes, gluten free

**SCOTTISH SALMON\* 42**  
Mushroom risotto, crème fraiche, capers, gluten free

**SHRIMP LINGUINE 32\*\*\***  
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\* 48**  
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