

Moonrakers *Dinner Menu*

starters

MARINATED OLIVES 8
Kalamata, green olives, herbs

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

VEGETABLE SAMOSAS 12
House-made, mint chutney, vegan

CHEESE PLATE 16
3 cheeses, nuts, dried fruit, crostini

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

BACON CROQUETTAS 14
Bechamel, whipped potato, paprika aioli

MEAT BALLS 14
House-ground Meyer beef and Sakuro pork, house-made tzatziki

MAC n' CHEESE 15***
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 9 (16)
Local garuda greens, bleu cheese, walnuts, pickled onion, honey-balsamic vinaigrette

ARTICHOKE 9(16)
Mixed greens, Parmesan, crispy chickpeas, lemon-champagne vinaigrette

GRILLED VEGETABLE 17.5
Mixed greens, seasonal grilled vegetables, goat cheese, pine nuts, balsamic

COUNTRY SALAD 19
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* 21.5
House-ground grass fed dry aged beef, Cheddar cheese, bacon, aioli, fries

DUTCH BURGER* 21.5
House-ground grass fed dry aged beef, Gouda cheese, caramelized onions, aioli, fries

GUADALAJARAN* 21.5
House-ground grass fed dry aged beef, pickled jalapenos, pepper jack, guacamole, fries

VEGGIE GUADALAJARAN 17.5
house-made patty, pickled jalapenos, pepper jack, guacamole, fries

CUBAN PORK SANDWICH 21
Pulled pork, mozzarella, bacon, served on house-made baguette, house salad

STEAK SANDWICH 25
Hanger steak, caramelized onions, aioli, mozzarella, house-made baguette, house salad

SHRIMP POBOY 21
Cajun seasoning, napa slaw, aioli, pepper jack, on house-made baguette, house-salad

FISH TACOS 21
House-made flour tortillas, blackened tilapia, citrus salsa (XEC), guacamole

*** Add \$2 for Gluten Free

house-made desserts

CHOCOLATE TORTE GF 10

CRÈME BRULEE GF 10

POPPY SEED CAKE 10

VEGAN BAKLAVA & SORBET 9

VANILLA ICE CREAM GF 9

BERRY SORBET GF 8

GF –gluten free

entrees

CHICKEN LINGUINE 29***
Grilled antibiotic free natural chicken, spinach, herbed tomato and organic cream

MUSHROOM LINGUINE 27***
Herbed tomato, shiitake mushrooms, spinach and organic cream

BUTTERNUT SQUASH IN FILO* 30
Mascarpone, kale, garlic cream, walnuts

VEGAN STEAK FRITES 28
Organic cauliflower steak, asparagus, bordelaise sauce, pommes frites, gluten free

CHICKEN BOURGOGNE 30
Antibiotic free natural chicken breast, Dijon cream sauce, mashed potatoes, gluten free

SCOTTISH SALMON* 39
Mushroom risotto, crème fraiche, capers, gluten free

SHRIMP LINGUINE 30***
Herbed tomato, spinach and organic cream

LAMB OSSO BUCCO 62
Slow braised Colorado grass-fed lamb shank (25 oz), creamy polenta, asparagus, gluten free

GRILLED HANGER STEAK* 42
Meyer farms all natural hanger, whipped yukon gold potatoes, bordelaise sauce, asparagus, gluten free

ANCHO RUBBED PORK CHOP 46
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