

Moonrakers *Dinner Menu*

starters

MARINATED OLIVES 6

Kalamata, green olives, herbs

POMMES FRITES 8***

House-cut fries, aioli

VEGETABLE SAMOSAS 9

House-made, mint chutney, vegan

CHEESE PLATE 13

3 cheeses, nuts, dried fruit, crostini

MUSHROOM TART 12

Manchego, parmesan tuile

MEDITERRANEAN SPREAD 12***

Goat cheese, tomato, flat-bread

BACON CROQUETTAS 10

Bechamel, whipped potato, paprika aioli

MEAT BALLS 10

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

MAC n' CHEESE 14***

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(10)

Cucumbers, tomatoes, local garuda greens, honey-balsamic vinaigrette

ROASTED BEET 8 (14)

Local garuda greens, bleu cheese, walnuts, pickled onion, honey-balsamic vinaigrette

ARTICHOKE 8(14)

Mixed greens, Parmesan, crispy chickpeas, lemon-champagne vinaigrette

GRILLED VEGETABLE 16.5

Mixed greens, seasonal grilled vegetables, goat cheese, pine nuts, balsamic

COUNTRY SALAD 17.5

Mixed greens, shrimp, bacon, grilled chicken, bleu cheese, balsamic



burgers & sandwiches***

Served on house-made buns or tortillas. Beef is sourced from Meyer farms and is house ground

BACON CHEESE* 17.5

House-ground Meyer farms beef, Cheddar cheese, bacon, gluten free bun, aioli, fries

DUTCH BURGER* 17.5

House-ground Meyer farms beef, Gouda cheese, caramelized onions, gluten free bun, aioli, fries

GUADALAJARAN* 17.5

House-ground Meyer farms beef, pickled jalapenos, pepper jack, guacamole, gluten-free bun, fries

VEGGIE GUADALAJARAN 14.5

house-made patty, pickled jalapenos, pepper jack, guacamole, gluten free buns, fries

CUBAN PORK SANDWICH 16.5

Pulled pork, mozzarella, bacon, served on gluten free buns, house salad

STEAK SANDWICH 19.5

Hanger steak, caramelized onions, aioli, on gluten free buns, house salad

SHRIMP POBOY 16.5

Cajun seasoning, napa slaw, aioli, pepper jack, on gluten free buns, house-salad

FISH TACOS 18.5

House-made corn tortillas, blackened tilapia, citrus salsa (XEC), guacamole

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at 319-887-1909 or
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onetwentsix.net**

house-made desserts

CHOCOLATE TORTE 8

CRÈME BRULEE 8

POPPY SEED CAKE 8

VEGAN BAKLAVA & SORBET 8

VANILLA ICE CREAM 6

BERRY SORBET 6

entrees

CHICKEN LINGUINE 21***

Grilled antibiotic free natural chicken, spinach, herbed tomato and organic cream

MUSHROOM LINGUINE 19***

Herbed tomato, shiitake mushrooms, spinach and organic cream

VEGAN RICE PILAF & NAVARATAN CURRY 19

cauliflower, carrots, mushrooms, red pepper, coconut cream

BUTTERNUT SQUASH IN FILO* 24

Mascarpone, kale, garlic cream, kale

VEGAN STEAK FRITES 21

Organic cauliflower steak, asparagus, bordelaise sauce, pommes frites, gluten free

STEAK FRITES* 32

Meyer farms all natural hanger, bordelaise sauce, hand cut fries, gluten free

CHICKEN BOURGOGNE 23

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

PORK VINDALOO 23

En croute, slow braised sakuro duroc pork in Indian Spices

SCOTTISH SALMON* 29

Thai fried rice, mushrooms, curried coconut cream

GNOCCHI WITH CRAB 28***

Herb tomato broth, organic cream, spinach, house-made gnocchi

SHRIMP LINGUINE 23***

Herbed tomato, spinach and organic cream

LAMB OSSO BUCCO 44

Slow braised Colorado grass-fed lamb shank (25 oz), creamy polenta, asparagus, gluten and dairy free

SEARED TUNA* 25

Ginger soy cream sauce, soba noodles with julienned marinated vegetables

GRILLED HANGER STEAK* 32

Meyer farms all natural hanger, whipped yukon gold potatoes, bordelaise sauce, asparagus, gluten free

ANCHO RUBBED PORK CHOP 38

16 oz sakuro duroc pork, roasted brussel sprouts, maple glaze, gluten and dairy free

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