



BLUE MOOSE

BAR & GRILL

SMALL PLATES

BAKED BRIE EN CROUTE – Soft French brie wrapped in puff pastry and baked to a golden brown, accompanied with lavosh crackers, fresh fruit micro salad and raspberry sauce ...	8.99
SHRIMP WONTONS – Our spin on the Crab Rangoon. Creamy wonton filling and shrimp wrapped up and fried to a golden brown. Served with spicy Thai chili sauce	6.99
LUMP CRAB CAKES – Lightly grilled and served with lemon-caper aioli and chipotle remoulade.....	9.99
CRISPY ARTICHOKE HEARTS – Lightly fried and served with Parmesan cheese and a lemon-garlic aioli	5.99
SMOKED CHEDDAR MAC & CHEESE CROQUETTES – Flash-fried to a golden brown. Served with spicy roasted tomato sauce.....	7.99
SLAB BACON & GRITS – Chile and coffee rubbed slab bacon served atop white cheddar cheese grit cake with tomato-bacon jam and a red-eye port wine sauce	8.99
CAULIFLOWER WINGS – Bite-sized cauliflower pieces, lightly breaded and fried to a golden brown. Served with Maytag bleu cheese, traditional hot wing sauce and caramel BBQ sauce	7.99

APPETIZERS

CHICKEN NACHOS – Seasoned chicken, black beans, diced tomatoes, black olives, jalapeños and pepper Jack cheese sauce piled on top of tri-colored tortilla chips. Garnished with sour cream, scallions and served with homemade salsa	9.99
FRIED PICKLES – A mound of thinly sliced pickles dipped in a special Blue Moose beer batter and fried to a golden brown, served with roasted garlic ranch dressing	7.99
TRADITIONAL HUMMUS – Served with cucumber, sundried tomatoes, kalamata olives, feta cheese, olive oil and pita bread. Try it with just veggies for a gluten-free option.....	6.99
SPINACH ARTICHOKE DIP – A creamy blend of spinach, artichoke hearts, melted Parmesan and provolone cheese. Served with warm pita and tortilla chips	8.99
CHIPOTLE QUESADILLAS – Chipotle tortilla with a blend of 5 cheeses, pico de gallo and your choice of steak or chicken. Served with chipotle ranch and homemade salsa. Chicken.....	9.99
Steak.....	11.99
BUFFALO WINGS – One-pound of mouth-watering fried chicken wings tossed in Buffalo-style hot pepper sauce served with celery sticks and bleu cheese dressing	9.99

BUILD YOUR OWN MAC N CHEESE

Cavatappi pasta tossed in our rich six-cheese sauce. Topped with garlic buttered bread crumbs.....	8.99
Wood-Grilled Shrimp Skewer	+ 4.99
Grilled or Breaded Chicken Chile-Rubbed Slab Bacon 3 Little Pigs Medley (BBQ Pork, Ham and Bacon)	+ 2.99ea
Pit-Smoked Ham White Truffle Oil Pork Belly Ragu.....	+ 1.99ea
Hickory-Smoked Bacon Maytag Bleu Cheese Sautéed Mushrooms Steamed Broccoli Sautéed Spinach Roasted Garlic Grilled Asparagus Ghost Pepper Jack Cheese	+ 0.99ea

ENTRÉE SALADS

SPICY CHICKEN SALAD – Chicken, peanuts, cilantro, crushed red peppers, mixed greens and tortilla strips tossed with honey-lime mustard and topped with peanut dressing.....	10.99
THE WEDGE – A wedge of crisp iceberg lettuce topped with chopped bacon, Maytag bleu cheese, Fuji apples, scallions, golden raisins, tomatoes and roasted garlic ranch dressing.....	8.99
Chicken +2.99 / Steak* +4.99	
CRANBERRY WALNUT SALAD – A bed of fresh Spring mix with toasted walnuts and dried cranberries. Tossed in champagne vinaigrette.....	8.99
Small Cranberry Walnut Salad.....	3.99
SPINACH SALAD – Fresh spinach leaves and strawberries topped with strawberry poppy seed vinaigrette, red onions and crunchy maple pecans	7.99
Small Spinach Salad	3.99
Chicken +2.99 Salmon* +4.99	
CAESAR SALAD – Romaine hearts tossed in Caesar dressing with croutons and Parmesan cheese.....	7.99
Small Caesar Salad	3.99
Chicken +2.99 Salmon* +4.99 Shrimp Skewer +4.99	
HOUSE SALAD – Mixed greens with carrots, tomatoes, cucumbers, onions, cheese and croutons. Served with your choice of dressing	7.99
Small House Salad.....	2.99
Chicken +2.99 Salmon*, Shrimp or Steak* +4.99ea	



All dressings are gluten-free

Blue Cheese | Caesar | Fat-Free Italian
 Honey-Lime Mustard | Fat-Free French | Roasted Garlic Ranch
 Champagne Vinaigrette | Red Wine Vinaigrette
 Strawberry Poppy Seed | Oil & Vinegar

LIGHTER SIDE under 600 calories

SUPERFOOD KALE SALAD – Tender kale, carrots and cherry tomatoes tossed in our homemade sesame soy ginger vinaigrette. Topped with soy ginger quinoa, fresh blueberries and dried nori	7.99
Salmon** +4.99	
CURRY CHICKEN SALAD – Fresh greens topped with curry chicken salad (grapes, chopped pecans, mayonnaise, celery), seasonal fruit and toasted coconut.....	10.99
WOOD-GRILLED PETITE FILET MIGNON* – 5 oz filet served over whipped cauliflower and finished with aged balsamic glaze. Accompanied by butternut squash succotash.....	14.99
CHICKEN PUTTANESCA WITH ANGEL HAIR – Petite grilled chicken breast served over angel hair pasta and our house-made marinara sauce with red onions, kalamata olives, white wine and capers	8.99
Also available in full-sized portion*	12.99
ANCHO-HONEY GLAZED SALMON* – 6 oz filet of fresh grilled salmon basted with our sweet and spicy ancho-honey glaze. Served with sautéed spinach and rice pilaf.....	14.99

GREAT FOOD HAS NEVER BEEN SO REWARDING

We already know you've got great taste, now get rewarded for it!
 Ask your server how to join our Guest Rewards Program today!

SANDWICHES

Sandwiches come with choice of French fries, coleslaw, homemade chips, fresh fruit or cottage cheese. Sub sweet potato fries +1.25 | Cup of soup or house salad +1.99 | Small entrée salad +2.49 | Sub Gluten-Free bun +1.00



STOCKYARD BURGER* – 1/2 lb of our signature short rib Black Angus blend. Grilled to order over our live hickory wood grill and served with tomato-bacon jam, lettuce, tomato, onions and pickles on a grilled bun	10.99
Add Cheese +0.75	
3 LITTLE PIGS – Tender braised pork, ham, hickory-smoked bacon tossed in a sweet and spicy BBQ sauce. Served on grilled Pullman white bread with tart pickles, cilantro and chili-dusted crispy onion strings	11.99
BUFFALO CHICKEN WRAP – Fried chicken tenders tossed in a Buffalo wing sauce and wrapped in a chipotle tortilla with lettuce, tomato, bacon, red onions and bleu cheese dressing on the side	9.99
Substitute Grilled Chicken +1.00	
TURKEY BURGER – Grilled fresh ground turkey topped with goat cheese and grilled red onions. Served with lettuce, tomatoes and pickles on a grilled bun.....	9.99
VEGGIE BURGER – A spicy blend of black beans and brown rice, grilled and topped with fresh avocado, lettuce, tomato, onions and pickles on a grilled bun	9.99
Add Cheese +0.75	
HERB-GRILLED CHICKEN SANDWICH – Herb marinated chicken breast served on a grilled bun with basil pesto aioli. Topped with smoked fresh mozzarella cheese, fresh tomato and baby arugula	10.99
GRILLED SALMON CLUB* – Grilled Atlantic salmon served on toasted sourdough with lemon-caper aioli, smoked bacon, lettuce, tomato and red onions	12.99
TURKEY PESTO PANINI – Smoked turkey, fresh sliced tomato, provolone cheese and basil pesto grilled to perfection on sourdough bread	9.99
SPICY SHORT RIB GRILLED CHEESE PANINI – Chipotle-braised beef short rib, cheddar and Ghost Pepper Jack cheeses and tomato-bacon jam on grilled Pullman white bread.....	11.99

FLAT BREAD PIZZAS

Flat bread pizzas available on a gluten-free crust +3.00

CLASSIC STYLE – Marinara, Italian sausage, pepperoni and three cheeses baked on our fresh homemade pizza crust.....	10.99
MARGHERITA – Marinara, crushed tomatoes, fresh mozzarella cheese and basil. Simple and delicious.....	10.99
BBQ CHICKEN – BBQ sauce, grilled chicken, red peppers, red onions and cilantro topped with three cheeses baked on our fresh homemade pizza crust	10.99
THE GREEK PIZZA – Creamy artichoke sauce topped with fresh baby spinach, kalamata olives, red onions, artichokes, mushrooms, Roma tomatoes, mozzarella, provolone and feta cheese...	10.99

SWEETS & TREATS

CHEESECAKE – Chef's choice.....	5.99
Petite Cheesecake	2.99
DUELING GOOEY BUTTER CAKES – Vanilla and Nutella flavored goopy butter cakes. Served with vanilla mascarpone mousse and seasonal berry coulis.....	5.99
Or choose your favorite, vanilla or Nutella	2.99
 Caramel & Sea Salt Crème Brûlée – Served with fresh seasonal berries.....	5.99
 CHOCOLATE TORTE – Flourless chocolate torte topped with chocolate mousse and fresh raspberry sauce.....	5.99
Petite Chocolate Torte.....	2.99


ENTRÉES

Add a cup of soup or a house salad +1.99 | Add a Cranberry Walnut, Caesar or Spinach Salad +2.49

SHRIMP & CHICKEN CURRY – Tender pieces of pan-seared chicken, shrimp, zucchini and carrots in a rich coconut curry sauce. Served with white rice topped with toasted coconut, sesame seeds and Thai peanut sauce.....	13.99
FISH & CHIPS – Light and flaky white fish, Boulevard Wheat beer battered and fried to a golden brown. Served with French fries, coleslaw and lemon-caper aioli.....	12.99
JAMMIN' SALMON* – 8 oz blackened and grilled Atlantic salmon served with chipotle rice, black beans, pico de gallo, sour cream and garnished with cheese and green onions	16.99
GRILLED MAHI FISH TACOS* – 2 soft corn tortillas filled with blackened mahi, chipotle mayonnaise, lettuce and pico de gallo. Served with chipotle rice, black beans and our house salsa	11.99
 MILK-BRAISED PORK – Tender braised pork served over homemade skin-on mashed potatoes and grilled asparagus. Topped with a rich pork pan sauce.....	14.99
FRESH FISH OF THE DAY* – Chef's choice of the freshest selection available	MP
CHIPOTLE BRAISED SHORT RIBS – Tender beef short ribs simmered in a spicy chipotle sauce. Served with homemade skin-on mashed potatoes and crispy onion strings	14.99
HAND-BREADED CHICKEN FINGERS – Four tenders marinated in buttermilk, hand-breaded and lightly fried. Served with French fries and honey-lime mustard dressing	9.99
PENNE RUSTICA – A rustic blend of Italian sausage and braised fall vegetables tossed with fresh tomatoes, whole wheat penne pasta and Parmesan cheese	11.99
LEMON CHICKEN SALTIMBOCA – Tender pan-seared chicken breast stuffed with Parmesan cheese and spinach then wrapped in prosciutto and sage. Served over creamy spinach rice pilaf, grilled zucchini and a buttery chicken jus.....	13.99
 WOOD GRILLED STEAK MEDALLIONS* – 2 petite beef tenderloin medallions, grilled to perfection and topped with roasted shallot port reduction. Served with grilled asparagus and white truffle Yukon potatoes	20.99
Marinated shrimp skewer +4.99	
 LAND & SEA* – Petite beef tenderloin medallion and 3 jumbo Gulf Shrimp grilled over our live hickory grill. Accompanied by white cheddar cheese grits, pork belly ragu, grilled asparagus and roasted shallot compound butter	21.99

SIDES & SOUPS

ENTRÉE SIDES – Grilled Zucchini, Sauteed Green Beans, Steamed Broccoli, Sauteed Spinach, Low-Carb Whipped Cauliflower, Grilled Asparagus, Black Beans, Rice Pilaf, Creamy Spinach Rice Pilaf, Chipotle Rice, Homemade Skin-On Mashed Potatoes, White Truffle Yukon Potatoes, Sweet Potato Fries...2.49ea
SMALL SALADS – Cranberry Walnut Salad, Caesar Salad, Spinach Salad...3.99 House Salad...2.99
SANDWICH SIDES – French Fries, Coleslaw, Homemade Chips, Cottage Cheese, Fresh Fruit...1.99


 ARTICHOKE BISQUE – Artichoke hearts, steamed tomatoes, green onions, herbs and white wine garnished with a goat and bleu cheese crostini...4.99 | Cup...2.49
Try it without the crostini for a gluten-free option.

SOUP OF THE DAY – Creative soups made daily...4.99 | Cup...2.49

We occasionally use nuts and nut-based oils in some of our menu items. If you are allergic to nuts or any other foods, please let your server know.

*Some foods may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

*Adding chicken or salmon or increasing the portion size will increase calories to over 600.

 Items marked as Gluten Free have ingredients that have been verified as gluten free by our suppliers OR can omit ingredients which contain wheat gluten. While we strive to provide accurate information, ingredients do change from time to time and our kitchen is NOT gluten free. Cross contact may occur. Please help us prepare your meal to your satisfaction by stating your dietary needs when ordering.

No checks accepted.