






BLUE MOOSE

BAR & GRILL

SMALL PLATES

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	7.99
LUMP CRAB CAKES – Lightly grilled and served with lemon-caper aioli and chipotle remoulade.....	10.99
 BEEF EMPANADAS – Handmade corn empanadas stuffed with seasoned beef, cheese and roasted poblano peppers. Fried crispy and served with fresh avocado salsa	7.99
CRISPY PORK BELLY – Marinated pork belly flash-fried and served with a sweet and Thai spicy chili sauce	8.99
SHORT RIB SLIDERS – 3 mini buns piled high with tender braised beef short rib, cheddar cheese, pickles and creamy horseradish-thyme aioli.....	9.99




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	10.99
Try them deconstructed!	
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	8.99
 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.....	7.99
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.....	12.99
 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.	10.99
Try them “Yaddi Style” and have them finished over our live hickory grill	

BUILD YOUR OWN MAC N CHEESE

Cavatappi pasta tossed in our rich six-cheese sauce. Topped with garlic buttered bread crumbs.....	9.99
Wood-Grilled Shrimp Skewer Wood-Grilled Steak.....	+ 4.99
Grilled or Breaded Chicken Braised Pork Belly Spicy Chicken Braised Beef Short Rib Carne Asada Mix....	+ 2.99ea
Pit-Smoked Ham White Truffle Oil Spinach & Artichoke Mix..	+ 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.....	11.99
 THE WEDGE – A wedge of crisp iceberg lettuce topped with chopped bacon, Maytag bleu cheese, Fuji apples, scallions, golden raisins, heirloom cherry tomatoes and roasted garlic ranch dressing.....	9.99
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.....	9.99
Small Cranberry Walnut Salad.....	4.99
CAESAR SALAD – Romaine hearts tossed in Caesar dressing with croutons and Parmesan cheese.....	8.99
Small Caesar Salad	4.49
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	8.99
Small House Salad.....	4.49
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 | Oil & Vinegar

LIGHTER SIDE under 600 calories

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	12.99
 WOOD-GRILLED PETITE FILET MIGNON* – 5 oz filet served over whipped cauliflower and finished with aged balsamic glaze. Accompanied by 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
SUPERFOOD KALE SALAD – Tender kale, carrots and heirloom cherry tomatoes tossed in our homemade sesame soy ginger vinaigrette. Topped with soy ginger quinoa, fresh blueberries and dried nori	8.99
Salmon*+ + 4.99	

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.....	11.99
BBQ CHICKEN – BBQ sauce, grilled chicken, red peppers, red onions and cilantro topped with three cheeses baked on our fresh homemade pizza crust	11.99
THE GREEK PIZZA – Creamy artichoke sauce topped with fresh baby spinach, kalamata olives, red onions, artichokes, mushrooms, Roma tomatoes, mozzarella, provolone and feta cheese...	11.99

SANDWICHES

Sandwiches come with choice of French fries, coleslaw, homemade chips, fresh fruit or cottage cheese. Sub sweet potato fries +.99 | Sub cup of soup +.99 | Sub small house salad +1.99 | Sub small entrée salad +2.49 | Sub Gluten-Free bun +1.50

BLUE MOOSE BURGER* – 1/2 lb of hand ground burger with mustard, mayo, lettuce, tomato, onions and pickle slices. Choice of provolone, Swiss, cheddar, American, bleu cheese crumbles or pepperjack cheese	10.99
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	10.99
Substitute Grilled Chicken +1.00	
TURKEY BURGER – Grilled fresh ground turkey topped with goat cheese and grilled onions. Served with lettuce, tomatoes and pickles on a grilled bun	10.99
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
PORK BELLY CUBAN – Smoked ham and mojo marinated pork belly layered with Swiss cheese, yellow mustard and shaved dill pickle. Served on a crispy Cuban-style roll	11.99
TURKEY PESTO PANINI – Smoked turkey, fresh sliced tomato, provolone cheese and basil pesto grilled to perfection on sourdough bread	10.99
SMOKED CLUBHOUSE – Ham, turkey, cheddar and provolone cheese smoked in-house, stacked with bacon, lettuce, tomatoes, and mayo. Served on toasted wheat bread.....	11.99
1/2 clubhouse with cup of soup or small house or caesar salad...	7.99

HICKORY GRILLED STEAKS

All steaks are grilled to order over our live hickory grill and served with choice of 2 sides unless noted otherwise.

SIRLOIN* (7 oz) – With roasted shallot compound butter	17.99
KC STRIP* (12 oz) – Locally-raised and center-cut	26.49
CAJUN RIBEYE* (14 oz) – Served over potato-andouille hash and horseradish-thyme aioli.....	25.99
FILET* (8 oz) – Our most tender cut	28.49


RARE: Cool, red center	MEDIUM WELL: Strip of pink throughout
MEDIUM RARE: Warm, red center	WELL: No pink
MEDIUM: Warm, pink throughout	

SIDES & SOUPS

SIDES – French Fries, Coleslaw, Homemade Chips, Cottage Cheese, Fresh Fruit, Grilled Zucchini, Squash Succotash, Steamed Broccoli, Sautéed Spinach, Low-Carb Whipped Cauliflower, Grilled Asparagus, Black Beans, Rice Pilaf, Chipotle Rice, Homemade Skin-On Mashed Potatoes, Bacon-Braised Kale...2.49ea

Sweet Potato Fries, Baked Potato, Smoked Andouille Potato Hash, Smoked Gouda Cheesy Corn...3.49ea

Loaded Baked Potato...3.99

 ARTICHOKE BISQUE – Artichoke hearts, steamed tomatoes, green onions, herbs and white wine garnished with a goat and bleu cheese crostini...4.99 | Cup...3.49
Try it without the crostini for a gluten-free option.



SOUP OF THE DAY – Creative soups made daily...4.99 | Cup...3.49

ENTRÉES

Add a cup of soup or a house salad +1.99 | Add a Cranberry Walnut or Caesar 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.....	14.99
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	13.99
RED MISO GLAZED SALMON* – Miso marinated salmon served over white rice, sautéed Asian vegetables and a red miso butter sauce.....	16.99
CARNE ASADA TACOS – 2 soft corn tortillas filled with marinated steak, cheese, chipotle aioli, pico de gallo, pickled onions, jalapenos and cilantro. Served with chipotle rice and black beans.	11.99
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	15.99
HAND-BREADED CHICKEN FINGERS – Four tenders marinated in buttermilk, hand-breaded and lightly fried. Served with French fries and honey-lime mustard dressing	10.99
SMOKED ANDOUILLE & CHICKEN PASTA – Smoked andouille sausage and wood-grilled chicken breast served over spaghetti tossed in a smoked gouda cream sauce with spinach, artichokes and Parmesan cheese	13.99
 WOOD GRILLED DUROC PORK CHOP – A thick-cut pork chop grilled over live hickory. Served over skin-on mashed potatoes, bacon-braised kale and topped with apple chutney..	19.99
LEMON CHICKEN PICCATA – Juicy wood-grilled chicken breasts served over angel hair pasta, with capers and sautéed mushrooms in a rich lemon butter sauce	14.99

SWEETS & TREATS

CHEESECAKE – Chef's choice.....	5.99
LIMONCELLO CREME TORTE – Vanilla cake soaked in Limoncello liqueur and layered with lemon mascarpone cream. Topped with streusel and served with fresh strawberries.....	5.99
 CRÈME BRULEE – Served with fresh seasonal fruit	5.99
 CHOCOLATE TORTE – Flourless chocolate torte topped with chocolate mousse and fresh raspberry sauce.....	5.99
MINI DESSERT SELECTION – Seasonal cobbler served a la mode, limoncello creme torte, chocolate peanut butter parfait or crème brulee	1.99ea
Choose 3 mini desserts	4.99



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PRAIRIE VILLAGE | OVERLAND PARK | LENEXA
TOPEKA | MANHATTAN | LAWRENCE

thebluemoosebarandgrill.com

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.