

SMALL PLATES

С	HRIMP WONTONS – Our spin on the Crab Rangoon. Treamy wonton filling and shrimp wrapped up and fried to a olden brown. Served with a sweet and spicy Thai chili sauce	9.99
w	EEF EMPANADAS – Handmade corn empanadas stuffed ith seasoned beef, cheese and roasted poblano peppers. Fried rispy and served with sour cream and fresh avocado salsa	8.99
	RISPY PORK BELLY – Marinated pork belly flash-fried and erved with a sweet and spicy Thai chili sauce	8.99
bi	HORT RIB SLIDERS – 3 mini buns piled high with tender raised beef short rib, cheddar cheese, pickles and creamy orseradish-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 Try them deconstructed!	10.99
	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	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	8.99
	SPINACH ARTICHOKE DIP – A creamy blend of spinach, artichoke hearts, melted Parmesan and provolone cheese. Served with warm pita and tortilla chips	9.99
	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	11.99
	Carne Asada Steak	13.99
	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 Try them "Yaddi Style" and have them finished over our live hickory & oak grill	11.99

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	10.99
SPRING SALAD – A bed of fresh spring mix with candied walnuts and dried cherries. Tossed in champagne vinaigrette Small Spring Salad	9.99 5.99
CAESAR SALAD – Romaine hearts tossed in Caesar dressing with croutons and Parmesan cheese Small Caesar Salad Chicken +2.99 Salmon* +4.99 Shrimp Skewer +4.99	9.99 5.99
HOUSE SALAD – Mixed greens with carrots, tomatoes, cucumbers, onions, cheese and croutons. Served with your choice of dressing Small House Salad Chicken +2.99 Salmon*, Shrimp or Steak* +4.99ea	9.99 5.99

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

FLAT BREAD PIZZAS

Flat bread pizzas available on a gluten-free crust +2.99

CLASSIC STYLE – Marinara, Italian sausage, pepperoni and three cheeses baked on our fresh homemade pizza crust	12.99
BBQ CHICKEN – BBQ sauce, grilled chicken, red peppers, red onions and cilantro topped with five cheeses baked on our fresh homemade pizza crust	12.99
THE GREEK – Creamy artichoke sauce topped with fresh baby spinach, kalamata olives, red onions, artichokes, mush-	

BUILD YOUR OWN MAC N CHEESE

Hickory-Smoked Bacon | Maytag Bleu Cheese | Sautéed Mushrooms | Steamed Broccoli | Sautéed Spinach | Roasted Garlic | Grilled Asparagus | Ghost Pepper Jack Cheese +0.99ea

SIDES & SOUPS

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

Sweet Potato Fries, Baked Potato...3.49

Loaded Baked Potato, Signature Six-Cheese Mac N Cheese...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

SANDWICHES

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12.99
11.99
11.99
10.99
12.49
12.99
12.49
12.99 7.99

HICKORY GRILLED STEAKS

All steaks are grilled to order over ou choice of 2 sides.	r live hickory grill and served	with
SIRLOIN* (7 oz) – With roasted shallot compound butter		
KC STRIP* (12 oz) – Locally-raised and center-cut		26.49
FILET* – Our most tender cut (8 oz (5 oz) 2)	28.99 17.99
RARE: Cool, red center MEDIUM RARE: Warm, red center	MEDIUM WELL: Strip of pi throughout	nk
MEDIUM KARE: warm, red center MEDIUM: Warm, pink throughout	WELL: No pink	

ENTRÉES

Add a cup of soup or a house salad +2.99 Add a Spring Salad or Caesar Salad +2.99	
SHRIMP & CHICKEN CURRY – Tender pieces of pan-seared chicken, shrimp, zucchini and carrots in a rich coconut curry sauce. Served with white rice and 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	14.99
RED MISO GLAZED SALMON* – Miso marinated salmon served over white rice, sauteed Asian vegetables and a red miso butter sauce	17.99
CARNE ASADA TACOS – 2 soft corn tacos filled with marinated steak, cheese, chipotle aioli, pico de gallo, pickled onions, jalapenos and cilantro. Served with chipotle rice and black beans.	13.99
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 1	4.99
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	16.99
HAND-BREADED CHICKEN FINGERS – Four tenders marinated in buttermilk, hand-breaded and lightly fried. Served with French fries and honey-lime mustard dressing	13.99
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
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 Petite cheesecake	5.99 3.99
LIMONCELLO CRÈME TORTE – Vanilla cake soaked in Limoncello liquor syrup and layered with lemon mascarpone cream. Topped with streusel and served with fresh strawberries	5.99
Stream CRÈME BRULEE – Served with fresh seasonal fruit	5.99
CHOCOLATE TORTE – Flourless chocolate torte topped with chocolate mousse and fresh raspberry sauce Petite chocolate torte	
MINI DESSERT SELECTION – Seasonal cobbler served a la mode, limoncello creme torte, chocolate peanut butter parfait or crème brulee Choose 3 mini desserts	

SIDES & SOUPS

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

Sweet Potato Fries, Baked Potato...3.49

Loaded Baked Potato, Signature Six-Cheese Mac N Cheese...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



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 foodborne 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.