

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 a sweet and spicy Thai chili sauce	9.99
<u>ښ</u>	BEEF EMPANADAS – Handmade corn empanadas stuffed with seasoned beef, cheese and roasted poblano peppers. Fried crispy and served with sour cream and fresh avocado salsa	8.99
9/	CRISPY PORK BELLY – Marinated pork belly flash-fried and served with a sweet and spicy Thai chili sauce	8.99
. 1	SHORT RIB SLIDERS – 3 mini buns piled high with tender braised beef short rib, cheddar cheese, pickles and creamy borseradish-thyme gioli	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	.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	.99
TRADITIONAL HUMMUS – Served with cucumber, oven- roasted 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	.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.	.99
Chicken	
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	.99

BUILD YOUR OWN MAC N CHEESE

hickory & oak grill

Cavatappi pasta tossed in our award-winning 6 cheese sauce. Topped with garlic-buttered bread crumbs	
Wood-Grilled Shrimp Skewer Wood-Grilled Steak+4.99ea	
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

(A)	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
8	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
	Chicken +2.99 Salmon*, Shrimp or Steak* +4.99ea	
8	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	9.99 5.99
	HOUSE SALAD – Mixed greens with carrots, tomatoes, cucumbers, onions, cheese and croutons. Served with your choice of dressing	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, mushrooms, Roma tomatoes, mozzarella, provolone and feta cheese	12.99

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...3.49

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

Sandwiches come with choice of French fries, coleslaw, homemade chips, fresh fruit or cottage cheese. Sub sweet potato fries +.99 | Sub cup of soup +2.99 | Sub small house salad +2.99 | Sub small entrée salad +2.49 | Sub Gluten-Free bun +1.49

	BLUE MOOSE BURGER* – 1/2 lb angus ground beef served on fresh locally baked bun with crisp lettuce, fresh tomato, pickles and onion. Choice of provolone, Swiss, cheddar, American, bleu cheese crumbles, traditional pepper jack or extra spicy ghost pepper jack cheeses	12.99
	BUFFALO CHICKEN WRAP – Fried chicken tenders tossed in a Buffalo-style hot pepper sauce and wrapped in a chipotle tortilla with our 3 cheese blend, lettuce, tomato, bacon, red onions and bleu cheese dressing on the side Substitute Grilled Chicken +1.00	11.99
	TURKEY BURGER – Grilled fresh ground turkey topped with goat cheese and grilled onions. Served with lettuce, tomatoes and pickles on a grilled bun	11.99
1	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	10.99
	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 mixed greens	12.49
	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	12.99
	TURKEY PESTO PANINI – Smoked turkey, fresh sliced tomato, provolone cheese and basil pesto grilled to perfection on sourdough bread	12.49
	SMOKED CLUBHOUSE – Ham, turkey, cheddar & provolone cheese, smoked in-house and stacked with bacon, lettuce, tomatoes, and mayo. Served on toasted wheat bread	12.99 7.99
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SIDES & SOUPS

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Sweet Potato Fries...3.49

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

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!



entr<u>ées</u>

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 & pico de gallo. Served with chipotle rice, black beans and our house salsa	14.99
WOOD-GRILLED FILET MIGNON* – Grilled to perfection over hickory and oak. Served with homemade skin-on mashed potatoes and grilled zucchini	28.99
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	
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	
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SWEETS & TREATS

	CHEESECAKE – Chef's choice	5.99 3.99
	LIMONCELLO CRÈME TORTE – Vanilla cake soaked in Limoncello liquor syrup and layered with Jemon mascarpone cream. Topped with streusel and served with fresh strawberries.	5.99
No.	CRÈME BRULEE – Served with fresh seasonal fruit	5.99
₿	CHOCOLATE TORTE – Flourless chocolate torte topped with chocolate mousse & fresh raspberry sauce Petite chocolate torte	5.99 3.99
	MINI DESSERT SELECTION – Seasonal cobbler served a la mode, limoncello creme torte, chocolate peanut butter parfait or crème brulee	1.99ea 4.99

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.

