



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 a sweet and spicy Thai chili sauce.. 10.99
- 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
- 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 11.99
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 9.99
- 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 9.99
- SPINACH ARTICHOKE DIP – A creamy blend of spinach, artichoke hearts, melted Parmesan and provolone cheese. Served with warm pita and tortilla chips 10.99
- 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..... 12.99
Carne Asada Steak..... 14.99
- 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. 12.99
Try them "Yaddi Style" and have them finished over our live hickory & oak grill

BUILD YOUR OWN MAC N CHEESE

- Cavatappi pasta tossed in our award-winning 6 cheese sauce. Topped with garlic-buttered bread crumbs..... 10.99
- Wood-Grilled Shrimp Skewer | Wood-Grilled Steak..... +4.99
- Grilled or Breaded Chicken | 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..... 10.99
Chicken +2.99 | Salmon*, Shrimp or Steak* +4.99ea
- SPRING SALAD – A bed of fresh spring mix with candied walnuts and dried cherries. Tossed in champagne vinaigrette .. 9.99
Small Spring Salad 5.99
Chicken +2.99 | Salmon*, Shrimp or Steak* +4.99ea
- CAESAR SALAD – Romaine hearts tossed in Caesar dressing with croutons and Parmesan cheese..... 9.99
Small Caesar Salad 5.99
Chicken +2.99 | Salmon*, Shrimp or Steak* +4.99ea
- HOUSE SALAD – Mixed greens with carrots, tomatoes, cucumbers, onions, cheese and croutons. Served with your choice of dressing 9.99
Small House Salad..... 5.99
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 | Oil & Vinegar

SIDES & SOUPS

- SIDES – French Fries, Coleslaw, Homemade Chips, Cottage Cheese, Fresh Fruit, Grilled Zucchini, Steamed Broccoli, Sautéed 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



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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* – Black 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.....	12.99
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.....	11.99
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.....	11.99
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 mixed greens.....	12.49
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 and provolone cheese, smoked in-house and stacked with bacon, lettuce, tomatoes, and mayo. Served on toasted wheat bread.....	12.99
1/2 clubhouse with cup of soup or small house or caesar salad...	7.99

WEEKLY SPECIALS

WEDNESDAY

Taco Tuesday Wednesday \$11.99

Celebrate tacos with our Carne Asada steak or Mahi Fish Tacos, plus a featured Chef's taco! Served with black beans and chipotle rice.

THURSDAY

\$5.00 Burger Thursday

Our Classic Burger is Choice Black Angus Beef, served with lettuce, tomato, dill pickles & onions. Also, enjoy discounted specialty burgers plus onion rings, fries & tater tot add-ons!

FRIDAY

All-you-can-eat fish & chips all day!

\$14.99 Lunch 11AM-5PM | \$16.99 Dinner 5PM-Close

SATURDAY

Grilled Prime rib sandwich (11AM-5PM) \$14.99

Grilled Black Angus beef, topped with creamy horseradish, white cheddar cheese and caramelized onions on a freshly baked Farm to Market ciabatta roll. Served with French fries.

Grilled Prime rib dinner (5PM-Close) 12oz - \$23.99 | 16oz - \$28.99
Finished over live hickory and oak. Served with our house salad, skin-on homemade mashed potatoes, au jus, and creamy horseradish sauce.

SUNDAY

Brunch Fully Loaded Buffet | 10am - 2pm

Adults \$14.99 | Seniors (65+) \$12.99

Kids (4yrs - 11yrs) Age \$+0.99 | 3yrs and Under FREE



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ENTRÉES

Add a cup of soup or a house salad +2.99 | Add a Spring Salad or Caesar Salad +2.99

CHICKEN & VEGETABLE CURRY – Tender pieces of pan-seared chicken, zucchini and carrots in a rich coconut curry sauce. Served with white rice and topped with toasted coconut, sesame seeds and Thai peanut sauce.....	11.99
Add Shrimp +4.99	
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.....	15.99
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, jalapeños and cilantro. Served with chipotle rice, black beans and our house salsa verde aguacate.....	14.99
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.....	14.99
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

HICKORY GRILLED STEAKS

All steaks are grilled to order over our live hickory grill and served with choice of 2 sides. All steaks can be prepared

SIRLOIN* (7 oz) – With roasted shallot compound butter.....	19.99
KC STRIP* (12 oz) – Locally-raised and center-cut.....	26.49
FILET* – Our most tender cut (8 oz).....	28.99
(5 oz).....	17.99

RARE: Cool, red center

MEDIUM RARE: Warm, red center

MEDIUM: Warm, pink throughout

MEDIUM WELL: Strip of pink throughout

WELL: No pink

SWEETS & TREATS

CHEESECAKE – Chef's choice.....	6.99
Petite cheesecake.....	4.99
LIMONCELLO CRÈME TORTE – Vanilla cake soaked in Limoncello liquor syrup and layered with lemon mascarpone cream. Topped with streusel and served with fresh strawberries.....	6.99
CRÈME BRULEE – Served with fresh seasonal fruit.....	6.99
CHOCOLATE TORTE – Flourless chocolate torte topped with chocolate mousse and fresh raspberry sauce.....	6.99
Petite chocolate torte.....	4.99
MINI DESSERT SELECTION – Seasonal cobbler served a la mode, limoncello creme torte, chocolate peanut butter parfait or crème brulee.....	2.49ea
Choose 3 mini desserts.....	5.99

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.

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.