



BLUE MOOSE

BAR & GRILL

LUNCH MENU M-F 11AM-4PM

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

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

HALF SMOKED CLUB & SOUP OR SALAD COMBO – Ham, turkey, cheddar & provolone cheese, smoked in-house and stacked with bacon, lettuce, tomatoes, and mayo. Served on toasted wheat bread with a side cup of soup or side house or Caesar salad 7.99

BLUE MOOSE BURGER* – Black Angus ground beef served on fresh locally baked bun with crisp lettuce, fresh tomato, pickles and onion. Add cheese .75 Cheddar, American, bleu cheese crumbles, traditional pepper jack or extra spicy ghost pepper jack cheeses. 12.99

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

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

SMOKED CLUB – Ham, turkey, cheddar & provolone cheese, smoked in-house and stacked with bacon, lettuce, tomatoes, and mayo. Served on toasted wheat bread 12.99

TURKEY PESTO PANINI – Smoked turkey, fresh sliced tomato, provolone cheese and basil pesto grilled to perfection on sourdough bread 12.49

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 12.99

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 11.99
Chicken +2.99 | Salmon*, Shrimp or Steak* +4.99ea

LUNCH SPRING SALAD – A bed of fresh Spring mix with candied walnuts and dried cherries. Tossed in champagne vinaigrette 5.99
Chicken +2.99 | Salmon* +4.99 | Shrimp Skewer +4.99

LUNCH CAESAR SALAD – Romaine hearts tossed in Caesar dressing with croutons and Parmesan cheese 5.99
Chicken +2.99 | Salmon* +4.99 | Shrimp Skewer +4.99

LUNCH HOUSE SALAD – Mixed greens with carrots, tomatoes, cucumbers, onions, cheese and croutons. Served with your choice of dressing 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 | Oil & Vinegar

APPETIZERS

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

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

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

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

LUNCH-SIZED 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
Shrimp +4.99

FISH & CHIPS – Lunch portion of light and flaky white fish, Boulevard Wheat beer battered and fried to a golden brown. Served with French fries, coleslaw and lemon-caper aioli 11.99

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. 14.99

GRILLED MAHI FISH TACOS – 2 soft corn tacos filled with marinated steak, cheese, chipotle aioli, pico de gallo, pickled onions, jalapenos and cilantro. Served with chipotle rice, black beans and our house salsa verde aquacate 14.99

HAND-BREADED CHICKEN FINGERS – Three tenders marinated in buttermilk, hand-breaded and lightly fried. Served with French fries, coleslaw and honey-lime mustard dressing 11.99

BUILD YOUR OWN MAC N CHEESE

Cavatappi pasta tossed in our award-winning 6 cheese sauce. Topped with garlic-buttered bread crumbs 10.99

Grilled or Breaded Chicken | Spicy Chicken | Carne Asada Mix +2.99ea

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

SIDES & SOUPS

French Fries, Coleslaw, Homemade Chips, Cottage Cheese, Fresh Fruit, Steamed Broccoli, Black Beans, Rice Pilaf, Chipotle Rice.. 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

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.