



# 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..... 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 & 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 ..... 15.99
- 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..... +4.99ea
- 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.. 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
- SPRING SALAD – A bed of fresh Spring mix with candied walnuts and dried cherries.  
Tossed in champagne vinaigrette ..... 10.99  
Small Spring Salad ..... 6.99  
Chicken +2.99 | Salmon\*, Shrimp or Steak\* +4.99ea
- CAESAR SALAD – Romaine hearts tossed in Caesar dressing with croutons and Parmesan cheese ..... 10.99  
Small Caesar Salad ..... 6.99  
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 ..... 10.99  
Small House Salad..... 6.99  
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...3.99

Signature Six-Cheese Mac N Cheese...4.59

ARTICHOKE BISQUE – Artichoke hearts, steamed tomatoes, green onions, herbs and white wine garnished with a goat and bleu cheese crostini...5.99 | Cup...3.99

*Try it without the crostini for a gluten-free option.*

SOUP OF THE DAY – Creative soups made daily...5.99 | Cup...3.99

### 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!

## 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.....	12.99
SMOKED CLUBHOUSE – Ham, turkey, cheddar & provolone cheese, smoked in-house and stacked with bacon, lettuce, tomatoes, and mayo. Served on toasted wheat bread.....	13.49
1/2 clubhouse with cup of soup or small house or caesar salad.....	8.99

## 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

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.



No checks accepted.

## 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.....	18.99
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, black beans and our house salsa verde aguacate.....	16.99
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.....	15.99
 WOOD-GRILLED FILET MIGNON* – Grilled to perfection over hickory and oak. Served with homemade skin-on mashed potatoes and grilled zucchini.....	8oz 29.99
.....	5oz 17.99
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.....	17.99
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.....	15.99
LEMON CHICKEN PICCATA – Juicy wood-grilled chicken breasts served over angel hair pasta, with capers and sautéed mushrooms in a rich lemon butter sauce.....	15.99

## 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 & 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



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thebluemoosebarandgrill.com