



# BLUE MOOSE

## BAR & GRILL

### APPETIZERS

**CHICKEN NACHOS** – Grilled 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. Dine-In Only ..... 14.00/PP 8.50  
Avocado +2 Sub Carne Asada +2

**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 ..... 12.00/PP 8.00

**BONELESS CHICKEN BITES** – Crispy, boneless chicken pieces fried with Stroud’s famous breading. Tossed in your choice of mouth sizzling Stroud’s KC Spicy Hot, Buffalo or Sweet BBQ sauce. Served with ranch dressing..... 11.00

**CHIPOTLE CHICKEN QUESADILLAS** – Chipotle tortilla with a blend of 5 cheeses, pico de gallo and chicken. Served with Chipotle ranch and homemade salsa. Avocado +2 Sub Carne Asada +2..... 13.00/PP 8.50

**SPINACH ARTICHOKE DIP** – A creamy blend of spinach, artichoke hearts, melted parmesan and Provolone cheese. Served with warm pita and tortilla chips..... 13.00/PP 8.50

**SLIDERS** - 3 mini burgers smashed on our griddle with onions, pickles and American cheese. Served on freshly baked Farm to Market slider buns ..... 12.00

**LOADED TATER TOTS** - Crispy fried potatoes topped with our pepper jack cheese sauce, bacon, sour cream and green onions ..... 10.00/PP 7.00

**WINGS** - One-pound of mouth-watering fried chicken wings tossed in your choice of Buffalo or Sweet BBQ sauce. Served with celery sticks and choice of bleu cheese or ranch dressing ..... 16.00/PP 10.50

**PRETZEL BITES** - Served with queso cheese ..... 11.00

**KINGS HAWAIIAN SWEET ROLLS** - Served with whipped honey butter..... 1.00 per person

### HANDHELDS

*Sandwiches come with choice of French fries, coleslaw, homemade chips or fresh fruit.  
Sub sweet potato fries +1*

*Sub cup of soup +3 | Sub small Lodge salad +3 | Sub small Caesar salad +3  
Sub Gluten-Free bun +1.50*

**BLT CLUB SANDWICH** – Ham, turkey, cheddar & provolone cheese, stacked with bacon, lettuce, tomatoes, and garlic aioli. Served on toasted Farm to Market Grains Galore bread ..... 13.00/PP 8.00  
Avocado +2

**BLUE MOOSE BURGER\*** – Black Angus ground beef served on a locally baked Farm to Market bun with crisp lettuce, fresh tomato, pickles and onion. Choice of provolone, Swiss, cheddar, American, bleu cheese crumbles or traditional pepper jack cheeses..... 16.00  
Avocado +2 | Add Side of Tomato Bacon Jam +1 | Substitute Grilled Chicken, Impossible Burger or Turkey Burger for 14.00

**BUFFALO CHICKEN WRAP** – Fried chicken tenders tossed in a Buffalo-style hot pepper sauce and wrapped in a jalapeño cheese tortilla with our 3-cheese blend, lettuce, tomato, bacon, red onions and bleu cheese dressing on the side ..... 14.00/PP 8.50  
Substitute Grilled Chicken +1.50

**STROUD'S SPICY HOT CHICKEN SANDWICH** – Breaded, boneless chicken breast dipped in our Stroud’s Spicy Hot sauce, topped with crisp lettuce, fresh tomato, onions, dill pickles and garlic aioli on a Farm to Market bun ..... 15.00

**SMOKED SALMON PO BOY** – House-smoked salmon, whipped cream cheese with capers, pickled onions, leaf lettuce and center cut tomatoes on a toasted hoagie roll..... 16.00/PP 10.00

**PHILLY SUB SANDWICH** – Tender shredded roast beef, caramelized onions, mushroom and peppers topped with melted provolone and horseradish aioli served on a Farm to Market Hoagie..... 16.00/PP 10.00

### BUILD YOUR OWN MAC N CHEESE

Cavatappi pasta tossed in our award-winning 6 cheese sauce. Topped with garlic-buttered bread crumbs ..... 13.00

Blackened or Fried Fish | Wood-Grilled Shrimp | Wood-Grilled Steak ..... +6.00ea

**STROUD'S** Spicy Hot Chicken Bites | Grilled or Breaded Chicken ..... +5.00ea

Avocado | Pit-Smoked Ham | Spinach & Artichoke Mix | Hickory-Smoked Bacon  
Maytag Bleu Cheese | Sautéed Mushrooms | Steamed Broccoli  
Roasted Garlic | Grilled Asparagus ..... +2.00ea

### SALADS & SOUPS

*All dressings are gluten-free*

Bleu Cheese | Fat-Free Italian | Honey-Lime Mustard  
Ranch | Green Goddess Vinaigrette  
Balsamic Vinaigrette | Oil & Vinegar | Bacon Dijon

**The Wedge** – A wedge of crisp iceberg lettuce topped with chopped bacon, Maytag bleu cheese, scallions, golden raisins, heirloom cherry tomatoes and ranch dressing ..... 13.00/PP 8.50  
Avocado +2 | Chicken +5 | Salmon\*, Shrimp or Steak\* +6ea

**Grilled Southwest Chicken Salad\*** – Chicken, peanuts, cilantro, mixed greens, and tortilla strips tossed with honey-lime mustard and topped with peanut dressing ..... 15.00/PP 11.50  
Avocado +2

**Keto Bowl\*** – Wood-grilled Angus beef Sirloin served over a hearty mix of cauliflower “rice”, garlic-roasted broccoli, wild mushrooms, spring mix, local house-made basil pesto and sliced almonds ..... 18.00  
Avocado +2  
680 calories | 30g protein | 4g carbohydrates | 100% delicious

**Lodge Salad** – Mixed greens with carrots, tomatoes, cucumbers, diced red onions, parmesan cheese and croutons. Served with your choice of dressing..... 12.00/PP 7.00  
Avocado +2 | Chicken +5 | Salmon\*, Shrimp, Steak\* +6ea | Bacon +\$.50

**Bleu Moose Cobb Salad** – Mixed greens tossed in green goddess vinaigrette dressing, and topped with asparagus, Roma tomatoes, hard-boiled egg, diced red onions, Maytag bleu cheese crumbles and bacon ..... 15.00/PP 10.00  
Avocado +2 | Chicken +5 | Salmon\*, Shrimp, Steak\* +6ea

**Caesar Salad** – Hearts of romaine and croutons, tossed in our traditional creamy dressing and sprinkled with parmesan cheese..... 12.00/PP 7.00  
Avocado +2 | Chicken +5 | Salmon\*, Shrimp or Steak\* +6ea

**Grilled Steak Salad** – Spring mix tossed with balsamic vinaigrette, gouda, asiago, fontina, mozzarella cheese blend, cherry heirloom tomatoes, diced red onions, sliced almonds, and grilled Sirloin..... 17.00/PP 13.00

**Soup of the Day** – Creative soup offerings, changing daily!  
Cup ..... 4.50  
Bowl..... 7.00

### STONE FIRED THIN CRUST PIZZA

**Gluten Free Cauliflower crust available for \$3**

**CLASSIC STYLE** – Marinara, Italian sausage, pepperoni and three cheeses baked on our fresh homemade pizza crust..... 14.50

**THAI WON ON** – Peanut sauce, BBQ sauce, chicken, crushed red peppers, peanuts, sweet onions, broccoli & cilantro..... 14.50

**THE GREEK** – Creamy spinach and artichoke base topped with kalamata olives, red onions, mushrooms, Roma tomatoes, mozzarella, provolone and feta cheese..... 14.50  
Avocado +2

### PP = Perfect Portion

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 food borne 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.



# BLUE MOOSE

## BAR & GRILL

### KID'S

12 YEARS & YOUNGER PLEASE

Meals come with choice of side, tea or soda. Sub milk or juice for \$.50.

#### SMALL BITES 7.00

- CHICKEN TENDERS
- MAC & CHEESE
- CHEESEBURGER
- GRILLED CHEESE \*ADD BACON \$1
- MINI CORN DOGS
- CHEESE OR PEPPERONI PIZZA\*

#### BIG BITES 9.50

- 4 OZ. STEAK
- FRIED FISH N' CHIPS
- 6 OZ. GRILLED CHICKEN BREAST

#### KIDS SIDES

- FRENCH FRIES/MASHED POTATOES/TATER TOTS/STEAMED BROCCOLI/FRUIT CUP
- \*PIZZA DOES NOT INCLUDE SIDE


### SIDES

- Mac N Cheese - Cavatappi pasta tossed in our award-winning 6-cheese sauce. Topped with garlic-buttered bread crumbs..... 6.50
- Sweet Potato Fries | Asparagus..... 5.00
- French Fries | Coleslaw | Homemade Chips | Fresh Fruit
- Steamed Broccoli | Black Beans | Rice Pilaf | Chipotle Rice
- Whipped Cauliflower | Mashed Potatoes | Tater Tots ..... 4.00

### ENTRÉES

- GRILLED PORK CHOP – Brown sugar cured bone in pork chop, grilled over a hickory wood flame and topped with bourbon apple raisin chutney, served with mashed potatoes and steamed broccoli..... 20.00
- FISH & CHIPS – Light and flaky Cape Capensis, beer battered and fried to a golden brown. Served with French fries, coleslaw and lemon-caper aioli ..... 17.00/PP 10.00
- 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 ..... 16.00/PP 10.00 +Shrimp 5
- CHICKEN PICCATA – Juicy wood-grilled chicken breasts served over angel hair pasta, with capers and sautéed mushrooms in a rich lemon butter sauce..... 15.00/PP 11.50
- CHICKEN TENDERS – Four tenders marinated in buttermilk, hand-breaded and lightly fried. Served with French fries and choice of BBQ, Honey Lime or Ranch dressing ..... 16.00/PP 10.00
- JAMMIN' SALMON\* – Fresh Atlantic Salmon blackened and grilled over live hickory & oak. Served with sour cream, pico de gallo, chipotle rice, and black beans ..... 20.00/PP 13.00 Avocado +2
- KC STRIP STEAK\* – 10oz. KC Strip steak grilled over live hickory and served with whipped cauliflower and grilled asparagus ..... 27.00/PP 18.00
- GRILLED FISH TACOS – 2 soft flour or corn tortillas filled with blackened and grilled cod, chipotle mayonnaise, lettuce & pico de gallo. Served with chipotle rice, black beans and our house salsa ..... 15.00/PP 10.00 Substitute Grilled Chicken or Carne Asada | Avocado +2
- SHRIMP PASTA PRIMAVERA – Angel hair pasta tossed with garlic, chicken stock, olive oil, and fresh vegetables of asparagus, mushrooms, zucchini, carrots, and cherry tomatoes, topped with grilled shrimp, Italian spices and shredded parmesan cheese..... 17.00/PP 11.50
- SMOKED GOUDA CHICKEN AND ANDOUILLE PASTA – Smoked andouille sausage and wood-grilled chicken breast served over penne pasta, tossed in a smoked gouda cream sauce with spinach, artichokes and parmesan cheese..... 17.00/PP 13.00
- POT ROAST DINNER – Tender roast beef topped with mushroom gravy over mashed potatoes and steamed broccoli..... 15.00/PP 10.00

### DESSERTS

- CHEESECAKE FOR 2 (OR 1) – Chef's choice ..... 8.00
-  CHOCOLATE TORTE FOR 2 (OR 1) – Flourless chocolate torte topped with chocolate mousse & raspberry sauce ..... 8.00
- HONEY LAVENDER CRÈME BRÛLÉE - House-made and served with fresh strawberries..... 8.00
- CARROT CAKE & CINNAMON - Served a la mode..... 8.00
- HOUSE BUTTERFINGER PIE - With an oreo cookie crust..... 8.00

### HAPPY HOUR

Monday through Friday 3pm - 6pm

3.50 Wells & Pints | \$3 Off Seasonal Favorite Cocktails & Specialty Cocktails, Martinis & Mules  
5 for \$6 Select 6 oz Wines by the Glass

#### Happy Hour Food

6.00 each. Petite version of our main menu appetizers.

#### LOADED TATER TOTS

Crispy fried potatoes topped with our pepper jack cheese sauce, bacon, sour cream and green onions

#### HUMMUS

Traditional garlic-lemon hummus, made-in-house and served with cucumber, pita bread, feta cheese and pickled accoutrement. Try it with just veggies for a gluten-free option

#### SPINACH ARTICHOKE DIP

A creamy blend of spinach, artichoke hearts, melted Parmesan and provolone cheese. Served with warm tortilla chips

#### SLIDERS

2 mini burgers smashed on our griddle with onions, pickles and American cheese. Served on freshly baked Farm to Market slider buns

#### CHICKEN NACHOS

Grilled 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

#### CHIPOTLE CHICKEN QUESADILLAS

Chipotle tortilla with a blend of 5 cheeses, pico de gallo and chicken. Served with Chipotle ranch and homemade salsa

#### BONELESS CHICKEN BITES

Crispy, boneless chicken pieces fried with Stroud's famous breading. Tossed in your choice of mouth sizzling Stroud's KC Spicy Hot, Buffalo or Sweet BBQ sauce. Served with ranch dressing

#### PRETZEL BITES

Served with queso cheese

### DAILY FEATURES

#### SUNDAY BRUNCHEE BUFFET MENU

10 AM - 1 PM | MAIN MENU NOON

Featuring a delicious brunch buffet menu, a la carte breakfast entrees and brunch libations!

#### SUNDAYS AND MONDAYS

Chicken Fried Chicken - Fried chicken breast covered with a country sausage gravy, served with mashed potatoes and steamed broccoli 15

#### TUESDAYS

##### Tacos

Taco beef or grilled chicken with mixed cheese, shredded lettuce, diced Roma tomatoes (Choice of corn or flour tortilla). With sour cream & house salsa. \$4 Each, Sub Carne Asada, Blackened Fish, or Shrimp for \$2. Add on avocado \$2 more. Sides served a la carte.

##### Taco Salad

Taco beef or grilled chicken with shredded lettuce, black beans, mixed cheese, diced Roma tomatoes, black olives, pickled jalapenos, sour cream and green onions in a fried jalapeno flour tortilla served with a side of chipotle ranch and house salsa. 14

#### WEDNESDAYS

Smash Burger Features and choice of side

- Salisbury Burger - Sautéed onions, mushrooms and Swiss cheese
  - Western Burger - Bacon, French fried onions, BBQ sauce, cheddar cheese
  - Buffalo Burger - Buffalo sauce, blue cheese crumbles, dill pickle chips
  - Cali Burger - Pico de gallo, avocado, pepperjack cheese
- 13 (Split Plate Charge 2)

#### THURSDAYS

Almost A Wrap Weekend and choice of side 15

- Chicken Caesar Wrap - fried or grilled chicken with shredded lettuce, croutons, parmesan cheese and house-made Caesar dressing
- Italian Wrap - smoked ham, salami, pepperoni, provolone, shredded lettuce, diced Roma tomatoes, diced red onions, black olives and Italian dressing
- Mediterranean Veggie Wrap - house hummus, cucumber, kalamata olives, shredded lettuce, sundried tomato, diced red onion, sliced mushrooms, feta cheese and pesto

#### FRIDAYS & SATURDAYS

Grilled Ribeye - Wood fire grilled ribeye served with a loaded baked potato and grilled asparagus. 12oz. 28