

# DINNER



## ● CUP & BOWL

**PAINTED SOUP** roasted squash, poblano, tomato purees with toasted pepitas | c 4.95 b 6.95

**SALMON CHOWDER** fresh salmon, corn, carrots, potatoes, cream, seafood stock | Cup 4.95 Bowl 6.95



**LITTLE GARDEN SALAD** mixed greens, vegetables, choice of: cilantro-ranch or balsamic vinaigrette | 4.95

**ROASTED VEGETABLE SALAD** mixed greens, butternut squash, Brussels sprouts, beets, goat cheese crumbles, toasted pepitas, basil vinaigrette | 13.95

**CHOPPED CHICKEN COBB SALAD** grilled or blackened, bacon, avocado, toasted corn, cucumber, tomatoes, pepitas, cilantro ranch | 14.95

**MARTHA'S SALAD** goat cheese crouton, roasted pine-nuts, red onion, cucumber, dried cranberries, balsamic vinaigrette | 11.95  
*add chicken 4*

**BLACKENED SALAD** mixed greens, blackened shrimp OR salmon, roasted corn, avocado, pico de gallo, tortilla strips, cilantro ranch | 15.95

**BLUE CRABCAKE SALAD** two crabcakes, roasted corn, avocado, pico de gallo, tortilla strips, cilantro ranch | 15.95

## SMALL PLATES

**CIDERDAY SALMON** cider-glazed salmon, horseradish mashed potatoes, green apple salsa | 13.95

**BRUSSELS & BACON** roasted brussels sprouts, bacon, grilled onions, balsamic reduction | 9.95

*We can substitute crimini mushrooms for bacon*

**CALAMARI** parmesan-sourdough crust, tomatoes, basil, balsamic reduction, cocktail sauce | 13.95

**BLUE CRAB CAKES** two blue-crab cakes, roasted red pepper aioli, arugula | 12.95

**DISCO FRIES** fries, bacon, cheese sauce, green onion, sour cream | 7.95

**MARGARITA CHICKEN TACOS** tequila-chili chicken, red rice, lime crema, guacamole, pico de gallo, cilantro, corn tortillas | 13.95

**CHIMICHURRI STEAK\*** beef tenderloin, cilantro-pine nut pesto, pico de gallo and mashed potatoes | 13.95

**TRI-CHILI WINGS** jumbo wings, sauced & tossed, cilantro ranch, cucumbers | 12.95

**KAMOOSH** tortilla chips, chihuahua, Cotija, salsa verde, pico de gallo, guacamole, lime crema | 9.95 *ADD grilled chicken 4*

**GUACAMOLE** avocados, tomato, cilantro, jalapeños, tortilla chips | 8.95

### GARLIC GULF SHRIMP & POLENTA

large gulf shrimp pan seared, spicy roasted garlic sauce, fresh basil & roma tomatoes, over a crispy polenta cake & fresh spinach | 13.95

## BIG PLATES

**BRICK CHICKEN** crispy semi-boneless chicken, vesuvio potatoes, garlic spinach | 16.95

**CHICKEN & ANDOUILLE HASH** blackened chicken breast, potato hash, onions, sausage, sweet peppers, garlic sauce | 15.95

**PINE NUT & SAGE TROUT** brook trout, fresh sage, toasted pine nut crust, mashed potatoes, broccoli | 17.95

**IPA COD & CHIPS** beer-battered, house-cut fries, tartar sauce | 15.95

**LAKE SUPERIOR WHITEFISH** rosemary, basil, chive crust, mashed potatoes, broccoli | 16.95

**SHRIMP & CRAWFISH ÉTOUFFÉE** sautéed gulf shrimp, crawfish tails, savory étouffée sauce, white rice | 19.95

**NEW YORK STRIP STEAK\*** 10oz grilled center cut New York strip steak, crimini mushrooms & onions with mashed potatoes and fresh broccoli | 19.95

**GARLIC MUSSELS** one pound fresh p.e.i. mussels, tomato-basil garlic broth, fresh cut fries, garlic aioli | 12.95

**THREE SISTERS** roasted butternut squash, toasted corn, white beans (3 sisters), sweet peppers, onions, polenta cake, garlic sauce | 13.95

**FISH TACOS** fried OR blackened tilapia, red rice, pico de gallo, lime crema, guacamole, cilantro, corn tortillas | 15.95

**CEDAR PLANK SALMON** atlantic fillet broiled on a cedar plank, anecortes BBQ butter, horseradish mashed potatoes, garlic spinach | 18.95

### CORNERED BEEF AND BRAISED CABBAGE

Brined beef brisket, cabbage braised in cider vinegar & bacon, mashed potatoes and horseradish cream | 16.95

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# PASTA BOWL

## LITTLE ITALY

linguine with baby spinach, crimini mushrooms and tomato, tossed in a white wine-roasted garlic pesto-cream sauce | 14.95

## SHRIMP LOUISE HALF PAN - \$68

1/2 pound Large Gulf shrimp sautéed with fresh basil and our Louise sauce (bell pepper, fresh herb, light cream, seafood stock) over linguine | 18.95

## BRUNO PASTA DIAVOLO

sweet Italian sausage in a spicy tomato, garlic, white wine, cream sauce tossed with linguine pasta finished with Parmesan and arugula | 15.95

## MOON BURGERS



choice of fries: (Fresh Cut)  
Regular | Garlic | Sweet-potato Tots

### MOON BURGER

half-pound, cooked your way, and with cheese:  
American, Swiss, Mercks Cheddar, pepperjack, mozzarella, or chihuahua | 11.95

### DARK SIDE BURGER\*

blackened on one side, grilled onions, smoked cheddar | 11.95

### \*NORTHWOODS BURGER

horseradish cheddar, applewood bacon, horseradish sauce | 12.95

### \*BLUE BURGER

blue cheese, caramelized onions | 11.95

### CHICKEN BURGER

ground chicken breast, ginger, basil, garlic, cilantro, sriracha aioli, sweet & sour cucumber, red onion, arugula | 11.95

### V VEGGIE BEYOND BURGER

plant-based, soy and gluten-free patty with avocado, pepper-jack cheese, pico de gallo | 11.95

## PO' BOYS AND SANDWICHES

- SERVED WITH CHOICE OF FRIES -

### SHRIMP PO' BOY

garlic remoulade, lettuce, tomato, crispy roll | 13.95

### FISH PO' BOY

fried OR blackened-tilapia, garlic remoulade, lettuce, tomato, crispy roll | 13.95

### PULLED PORK SANDWICH

slow-smoked shoulder, house BBQ sauce, toasted bun | 11.95

### BLACKENED CHICKEN PO' BOY

crispy roll, garlic remoulade, shredded lettuce, diced tomato | 11.95

### GRILLED STEAK GRINDER

crispy roll, beef tenderloin, mushroom & caramelized onion, roasted garlic aioli, mozzarella cheese | 13.95

### BLACKENED SALMON CLUB

blackened salmon fillet on rye, sautéed spinach, grilled onions, cilantro-ranch | 14.95

### ULTIMATE REUBEN

American Diner classic - home made corned beef & braised cabbage, grilled rye, melted Swiss, horseradish sauce | 12.95

## SIDES

Fries | Garlic Fries | Sweet Potato Tots  
Mashed Potatoes | Garlic Mashed  
Horseradish Mashed Potatoes  
Garlic Spinach | Steamed Broccoli  
House Slaw | Mac & Cheese  
(solo sides 3.95)



\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

~18% gratuity added to parties of 6 or more.  
~\$10 service charge for any outside desserts