# MOON SHADOW Grille

## Appetizers

**CRAB CAKES** 23
Two jumbo crab cakes served with beurre blanc sauce and lemon crowns

**TEMPURA SHRIMP** 18
Six lightly battered shrimp fried to perfection and served with peanut sauce and Chef's Asian dipping sauce.

**SHRIMP COCKTAIL** 18
With spicy horseradish sauce and lemon wedges

**SPINACH ARTICHOKE DIP** 14 19
Served with freshly baked pita chips

**SOUTHWEST CHICKEN SPRING ROLL** 14
Sweet and spicy chili sauce served on the side

## Soup and Salads

**TRADITIONAL HOUSE CAESAR SALAD** 12
Crisp romaine, grated Parmigiano Reggiano cheese, and croutons.....with chicken, 18 | with shrimp, 23**

**HOUSE SALAD** 12
Crisp greens topped with applewood smoked bacon, cherry tomatoes, red onions, cucumbers, and choice of dressing

**CHEF'S SOUP OF THE DAY** 13

## TWO FOR $65

***Entrees available from 4PM to 6 PM***

*Choose from one of the entrées below. Two for $65 entrees come with bread service, choice of house salad or Chef's soup, Chef's vegetable, and choice of one side. Add a mud pie, decadent chocolate cake, or tiramisu for 10*

**TOP SIRLOIN STEAK**
*A 6-ounce cut of top sirloin, seasoned and mesquite-grilled to perfection for a rich, smoky flavor*

**GRILLED PORK CHOP****
*Served with sautéed mushroom demi-glace*

**CHICKEN PICCATA****
*Topped with lemon wine sauce and capers*

**FETTUCCINE ALFREDO**
*Fettuccine served in a rich alfredo sauce with your choice of chicken or shrimp*

**SALMON**
*6-ounce hand cut filet. Mesquite-grilled, sauteed, piccata, or blackened*

*** Our Two for $65 menu is not available during holiday and special event nights.****

*Parties of 8 or more will be presented with one check. An 18% gratuity will be added to the final bill*

## Sides

**Baked Potato** 9
**Macaroni and Cheese** 9
**Rice Pilaf** 9
**Garlic Mashed Potatoes** 9
**French Fries or Sweet Potato Fries** 9

## Add-Ons

**Four Jumbo Cajun or Scampi Shrimp** 12
**Sauteed Mushrooms** 12
**Sauteed Mushrooms and Onions** 10
**Maytag Bleu Cheese** 8
**Sauteed Onions** 8
**Cajun or Blackened Seasoning** 5

## FALL HOURS

Closed Monday, Tuesday, and Wednesday
Thursday through Sunday | 4 PM - 9 PM

***Come spend your fall evening with us!!***

## Entrées

*Entrées come with bread service, choice of house salad or house soup, Chef's vegetable, and choice of one side*

**SLOW ROASTED PRIME RIB**** 16 oz. 65 12 oz. 57
Prime grade cut served with au jus and creamy horseradish sauce

**RIBEYE STEAK**** 64
16-ounce Prime cut ribeye

**NEW YORK STRIP**** 62
16-ounce Prime cut, mesquite-grilled

**FILET MIGNON**** 10 oz. 73 6 oz. 45
Prime cut, mesquite-grilled

**MESQUITE-GRILLED RACK OF LAMB** 58
Tender rack of lamb, mesquite grilled to perfection with mint jelly and a rich demi-glace.

**FRESH FILET OF SALMON** 48
10-ounce mesquite-grilled, sautéed, piccata, or wok-charred

**PARMESAN-CRUSTED CHICKEN** 45
Double chicken breast coated with Parmesan and pine nuts and pan-seared

**HALF RACK OF BABY BACK RIBS** 45
Slow roasted pork ribs finished over mesquite coals and served with BBQ demi-glace

**CHICKEN MARSALA** 45
Double chicken breast sautéed with Marsala wine, mushrooms, and butter

**STEAK HOUSE BURGER**** 27
Served with cheddar cheese, lettuce, tomato, grilled onions, and French fries. Add soup or a spring salad for 10

**SHRIMP SCAMPI** 40
Sautéed shrimp in beurre blanc sauce and served over angel hair pasta

**ADD A LOBSTER TAIL** Market
Cold-water tail, served with drawn butter and lemon crown

## Beverages

**Fresh Brewed Coffee** 5
**Soda** 5
**Milk** 5
**Iced Tea** 5

## Desserts

**New York Cheesecake** 16
Served plain or with your choice of strawberry, chocolate, or caramel sauce

**Mud Pie** 14
**Decadent Chocolate Cake** 14
**Tiramisu** 14

**Plate Charge** 30
Choice of house salad or Chef's soup, choice of one side, and Chef's vegetable

**Parties of 8 or more will be presented with one check. An 18% gratuity will be automatically added to the final bill.**

** Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybeans, peanuts, tree nuts, fish, and shellfish.

Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Peanuts, nuts, and other food allergens are present at this restaurant. Although we make every effort to keep these items separated, we cannot guarantee that our products will be free of the allergens identified by the FDA. Please inform your server or the manager if an individual in your party has a food allergy.