



APPETIZERS

BUFFALO SHRIMP* 19
Lightly fried jumbo shrimp
tossed in house buffalo sauce

GUACAMOLE GF 15
Avocado, onion, cilantro, lime
& tomato with house made
tortilla chips

CAPRESE GF V 15
Fresh mozzarella, tomato,
pesto & balsamic reduction

**FRIED SHRIMP, CALAMARI
& VEGETABLES*** 16
Spicy aioli & lemon

**ARTICHOKE
SPINACH DIP** 16
Served with crostinis

SHRIMP COCKTAIL* GF .. 23
6 Jumbo shrimp with our
housemade cocktail sauce

AHI TUNA TARTARE* 25
Avocado, ginger ponzu, cucumber,
yuzu sauce & sesame seeds.
Served with crispy wonton chips

**DUNGENESS
CRAB CAKES*** 22
Basil buerre blanc &
fire roasted tomato coulis

HUMMUS AGF 15
Puree of garbanzo beans,
roasted garlic & tahini, with
fresh vegetables & flat bread

BRUSCHETTA 16
Chopped fresh tomato, garlic,
olive oil & Parmesan on crostinis

CHICKEN VEGETABLE SOUP
Cup 7 | Bowl 8

SOUP OF THE DAY
Cup 7 | Bowl 8

SALAD

MOE'S CAESAR AGF 14
Add Chicken 7 | Add Shrimp* 8
Add Salmon* 10 | Add Steak* 14

SPINACH GF V 15
Goat cheese, pecans, raisins, dried cherries
& apple basil vinaigrette
Add Chicken 7 | Add Shrimp* 8
Add Salmon* 10 | Add Steak* 14

NASSEFF* GF 29
Mixed greens topped with fire roasted jumbo shrimp,
Donnay Farms goat cheese, toasted almonds, seasonal
fruit, sun dried tomatoes & pomegranate vinaigrette

CHICKEN PEAR GF 21
Mixed greens with caramelized pears, candied pecans,
seasonal fruit & raspberry vinaigrette

**SALMON & ROASTED
SWEET POTATO* GF** 28
Baby spinach topped with wild Atlantic salmon,
roasted sweet potatoes, mandarin oranges,
cucumber, roasted tomatoes, candied walnuts,
feta cheese & honey Dijon dressing

STEAK* GF 28
Grilled NY strip, mixed greens, bleu cheese,
roasted tomato, grilled red onion, cucumbers
& balsamic vinaigrette

BUFFALO GF 21
Grilled chicken tossed in buffalo sauce, romaine
lettuce, onion, tomato & blue cheese crumbles
tossed in house ranch dressing

PIZZAS

Made with fresh mozzarella. Gluten free pizza crust available +3.00

ROASTED APPLE V 16
Roasted apple, onions, pecans & bleu cheese

GREEK V 16
Olives, Feta cheese, red onions, spinach &
fresh oregano

MARGHERITA V 16
Fresh Mozzarella, tomato, basil &
extra virgin olive oil

PEPPERONI & ITALIAN SAUSAGE 16

CHICKEN & ARTICHOKE 16
Roasted chicken, artichoke, parmesan cheese,
spinach & roasted tomatoes

SALMON* 16
Smoked salmon, creamy dill sauce, red onion,
capers, lemon zest & fresh dill

GF: Gluten Friendly | **AGF:** Available Gluten Friendly Upon Request | **V:** Vegetarian
*These menu items are served raw, undercooked, or may contain raw or undercooked ingredients.
Consuming raw or undercooked meat, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.
Parties of 8 or more subject to 20% gratuity



FIRE ROASTED

Specially marinated & roasted over an open woodfire. Served kabob style with grilled vegetables & basmati rice

BEEF TENDERLOIN* GF	28	CHICKEN GF	24
CENTER CUT SWORDFISH* GF	26	JUMBO SHRIMP* (6) GF	26
LEG OF LAMB (boneless) GF	28		

WOODFIRED

*Traditionally grilled over an open fire
Served with grilled vegetable skewer & mashed potatoes, basmati rice or french fries
Truffle Fries or Sweet Potato Fries +3.00*

WILD ATLANTIC SALMON* GF	36	SUPREME CHICKEN GF	30
DOWNTOWNER SIRLOIN* (12 OZ) AGF . . .	37	Marinated bone-in chicken breast with a red pepper sauce. Served with mashed potatoes & vegetable skewer	
PRIME NY STRIP* (12 OZ) GF	47	NEW ZEALAND LAMB CHOPS (6) AGF . . .	52
RIB EYE* (14 OZ) GF	55	Demi-glaze over mashed potatoes	
PRIME boneless ribeye		FILET MIGNON* (9 OZ) GF	50
TOMAHAWK PORK CHOP GF	38	Topped with smoked mushroom compound butter	
Bone-in Tomahawk pork chop with pineapple chili salsa			

ADDITIONAL ENTREES

*Burgers served with French Fries | Truffle Fries or Sweet Potato Fries +3.00
Gluten free bun +3.00 | Gluten free pasta +3.00*

BLACK & BLEU BURGER* AGF	20	PAN ROASTED ALMOND CRUSTED WALLEYE* GF	28
Woodfire grilled with Maytag Bleu Cheese & grilled onions		Served with grilled vegetables & choice of mashed potatoes or rice	
ANGUS BURGER* AGF	20	FETTUCCINI ALFREDO AGF	19
Woodfire grilled, served with lettuce, tomato, apple smoked bacon & cheddar		Parmesan, cream & white wine sauce With Grilled Chicken 24 With Jumbo Shrimp* 29	
VEGGIE BURGER V AGF	20	PENNE PRIMAVERA.	24
Organic chipotle black bean patty with pepperjack cheese, avocado, lettuce, tomato, onion & garlic aioli. Vegan friendly available , please ask your server		Penne pasta, asparagus, grape tomatoes, spinach, red bell peppers in our housemade creamy white sauce, topped with Parmesan With Grilled Chicken 29 With Jumbo Shrimp* 34	
FIRE ROASTED MUSHROOM SANDWICH V AGF	20	CHICKEN TORTELLINI.	26
Fire roasted portabella mushroom cap topped with mozzarella, our house bruschetta mix & garlic mayonnaise on focaccia bun Vegan friendly available , please ask your server		Grilled chicken, fire roasted tomatoes & spinach in a light pesto cream sauce	
WALLEYE SANDWICH*	20	SEAFOOD SPAGHETTI* AGF	30
Lightly herb battered walleye served on a ciabatta roll with lettuce, tomato, onion & dill remoulade		Mussels, manila clams, shrimp & calamari in our house made tomato sauce, tossed with red pepper flakes, garlic & extra virgin olive oil	

SIDES

MIXED GREENS SALAD	6	BASMATI RICE	7
SPINACH SALAD	6	MASHED POTATOES	7
CAESAR SALAD	6	plain, garlic or horseradish	
TRUFFLE FRIES	8	GRILLED ASPARAGUS	8
SWEET POTATO FRIES	8	STEAMED BROCCOLI	8

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