

Appetizers

- Truffle Fries** ... French fries seasoned with truffle salt and truffle oil. Served with parmesan & rosemary aioli for dipping. 12
- Sweet Potato Fries** ... Served with our bourbon-pecan praline sauce! 12
- Soft Pretzel Sticks with Beer-Cheese Dip** 10
- Roasted Tomato and Spinach Flatbread** ... Naan flatbread topped with roasted tomatoes, spinach and mozzarella cheese. 12

Soup and Salads

- Soup of the Day** 4 cup -- 5 bowl
- Grilled Chicken Salad** ... Served on a bed of mixed greens with your choice of French fries or haystack onions, then topped with mozzarella cheese. Gluten-free if you omit the French fries. Suggested wine pairing: Pinot Grigio. .. 16
- Grilled Steak* Salad** ... Served on a bed of mixed greens with your choice of French fries or haystack onions, then topped with mozzarella cheese. Gluten-free if you omit the French fries. Suggested wine pairing: Cabernet Sauvignon. 20
- BBQ Chicken Salad** ... Grilled chicken on a bed of mixed greens topped with fries, bbq sauce, cheddar, red onion and bacon. .. 16

* Available salad dressings: *Balsamic Vinaigrette, our Italian, our Sweet & Sour, our Ranch, our Strawberry Sweet & Sour, Bleu cheese, French and Raspberry Vinaigrette.*

Chicken

- Chicken Parmesan** ... Breaded chicken breast topped with mozzarella cheese and our house-made marinara sauce. Served over your choice of pasta. Suggested wine pairing: Red Blend. 22
- ☐ **Chicken Cordon Bleu, Italian-style** ... Grilled chicken breast topped with prosciutto ham and fontina cheese. Suggested wine pairing: Pinot Grigio. ... 22
- NEW** **Dijon Chicken Pasta with Creamy Mushroom Sauce** ... Tender chicken pieces in a Creamy mushroom, spinach and Dijon sauce. Over your choice of pasta. Gluten free if you upgrade to gluten free pasta. 22

*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Moena cannot guarantee the tenderness of meat ordered medium-well or well-done.

From the Grill

- Filet* with Cabernet-Peppercorn Sauce** ... Grilled 8 oz filet mignon, topped with a 42
Cabernet-Peppercorn sauce. Medallioned if ordered medium-well or well done.
Suggested wine pairing: Cabernet Sauvignon.
- Roast Pork Shank** ... Bone-in pork shank slow-roasted until mouth-wateringly tender. 28
Gluten free if you omit the Demi sauce. Suggested wine pairing: Merlot.
- Whiskey Burger* (as a sandwich or a bowl)** ... Grilled Angus burger topped with our 17
house-made whiskey glaze, caramelized onions, and mushrooms. Served with your choice
of Parmesan-Rosemary French Fries or Truffle Fries.
- Ⓢ **Salmon Nicoise Bowl** ... Grilled salmon, redskin potatoes, green beans, hard-cooked egg, 28
olives, tomatoes, red onion, and cucumbers. Topped with olive oil and lemon. Suggested
wine pairing: Chardonnay.

Seafood

- Breaded Haddock** ... Haddock filet, hand-breaded in house, and deep fried. Suggested wine 24
pairing: Pinot Grigio.
- Ⓢ **Grilled Salmon* with Lemon-Tarragon Butter** ... Grilled 8 oz salmon filet topped with our 28
house-made lemon-tarragon compound butter. Suggested wine pairing: Chardonnay.
- Pasta Thermador** ... Shrimp, sea scallops and lump crab meat, tossed in a Parmesan 37
cream sauce. Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing:
Chardonnay.
- Ⓢ **Venetian-style Scallops** ... Sea scallops broiled in white wine, garlic and olive oil. Topped 28
with lemon juice and fresh parsley. This is a simple, yet elegant, recipe from Venice,
Italy. Suggested wine pairing: Riesling.

Pasta

Pasta shapes available: Angel Hair, Penne and Fettuccine

Ⓢ *Gluten-Free Pasta available for an additional \$3. (This pasta requires extra cooking time.)*

Fresh house-made pasta (ask your server for today's shape) available for an additional \$3.

- Lasagna** ... Pasta sheets layered with ricotta cheese, Santinoceto's sausage, ground beef, 20
cheeses and our house-made marinara. Suggested wine pairing: Red Blend.
- Pasta with Marinara or Alfredo Sauce** ... Your choice of pasta shape. Gluten-free if you 16
upgrade to gluten-free pasta. Add Santinoceto's meatballs for \$2.00 each, steamed
broccoli for \$2.00, grilled chicken breast for \$5.00 or shrimp for \$5.00.
- Manicotti Florentine** ... Cheese manicotti topped with spinach and a tomato cream sauce. 18
Suggested wine pairing: Red Blend
- Sweet Potato Gnocchi** ... Sweet potato dumplings served in a rosemary-walnut cream sauce. 20
Suggested wine pairing: Riesling.

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