

Appetizers

- ☉ **Buffalo Shrimp Lettuce Wraps** ... Lettuce wraps stuffed with shrimp, spicy Buffalo sauce, 12
celery, red onions and Gorgonzola cheese. Served cold. Our shrimp is wild-caught in the
United States.
- Cheese Steak Egg Rolls** ... House-made egg rolls filled with sliced steak, American cheese, 11
caramelized onions and peppers.
- Mushroom, Basil Pesto and fresh Mozzarella Flatbread Pizza** 10
- Truffle Fries** ... French fries seasoned with truffle salt and truffle oil. Served with parmesan ... 11
& rosemary aioli for dipping.

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 .. 15
or haystack onions, then topped with mozzarella cheese. Gluten-free if you exclude the
French fries. Suggested wine pairing: Soave.
- Grilled Chicken Caesar Salad** ... Romaine lettuce, parmesan cheese, croutons, Caesar 15
dressing and grilled chicken. Suggested wine pairing: Pinot Grigio. Gluten-free if you
exclude the croutons.
- Grilled Steak* Salad** ... Served on a bed of mixed greens with your choice of French fries 19
or haystack onions, then topped with mozzarella cheese. Gluten-free if you exclude the
French fries. Suggested wine pairing: Cabernet Sauvignon.
- ☉ **Strawberry Chicken Salad** ... Mixed greens, grilled chicken, fresh strawberries, candied 15
pecans, tomato and mozzarella cheese. Suggested wine pairing: Rosé.
- Sweet and Spicy Crispy Chicken Salad** ... Mixed greens, fries, crispy chicken, sweet and 15
spicy chili sauce and mozzarella. Suggested wine pairing: Moscato (sweet)

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

Chicken

our chicken is sourced in the United States

- Chicken Parmesan** ... Breaded chicken breast topped with mozzarella cheese and our 20
house-made marinara sauce. Served over your choice of pasta. Suggested wine pairing:
Red Blend.
- ☉ **Chicken Piccata** ... Grilled chicken breast topped with lemon and capers in a garlic white 20
wine sauce. Suggested wine pairing: Pinot Grigio.
- Pasta with Chicken and Roasted Red Pepper Cream** ... Diced grilled chicken and 20
mushrooms in a roasted red pepper cream sauce. Served over your choice of pasta.
Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing: Chianti Classico.

*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

- ☉ **Grilled Filet Mignon*** ... 6 ounce center-cut filet. Medallioned if ordered medium-well or 32
well-done. Add our house garlic-cognac compound butter for no extra charge. Suggested
wine pairing: Cabernet Sauvignon.
- ☉ **Surf N' Turf *** ... Grilled 6 oz. Filet Mignon and Shrimp Scampi. Add our house garlic-cognac . 36
compound butter to your steak for no extra charge. Suggested wine pairing: Cabernet
Sauvignon. This shrimp is from India.
- Reuben Burger*** ... Grilled Angus burger piled high with corned beef, Swiss, sauerkraut and 17
1000 Island dressing. Served with your choice of Parmesan-Rosemary fries or Truffle
fries. Try with one of our draft beers!
- Black and Bleu Burger *** ... Blackened Angus Burger topped with melted Gorgonzola cheese, ... 17
lettuce and tomato. Served with your choice of Parmesan-Rosemary fries or Truffle fries.
Nice with one of our draft beers or a glass of Cabernet Sauvignon!

Seafood


- Pasta Thermador** ... Shrimp, sea scallops and lump crab meat, tossed in a Parmesan cream 35
sauce. Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing:
Chardonnay. Sources: Shrimp, Scallops & Crab are all wild-caught in the United States.
- ☉ **Broiled Haddock** ... Suggested wine pairing: Pinot Grigio. Our haddock is sourced from the 20
Scandinavian countries in Europe.
- ☉ **Salmon in Parchment*** ... Salmon baked with lemons and butter in parchment paper. 27
Suggested wine pairing: Pinot Grigio. Our salmon is raised and processed in Norway.
- Shrimp and Scallops Barsac** ... Shrimp and scallops served in a garlic white wine sauce. 27
Served in a cassoulet with Italian cheeses and bread crumbs. Suggested wine pairing:
Chardonnay. Shrimp and scallops are wild-caught in the United States. This dish is
gluten-free if you request to omit the bread crumbs.

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 sweet sausage, ground beef, ... 18
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 15
upgrade to gluten-free pasta. Add Santinoceto's meatballs for \$2.00 each, broccoli for
\$2.00, grilled chicken breast for \$5.00 or wild-caught American shrimp for \$8.00.
-  **Spinach and Artichoke Pasta** ... Served in Alfredo sauce over your choice of pasta. 17
Gluten-Free if you upgrade to gluten-free pasta. Suggested wine pairing: Sauvignon
Blanc.
- Pasta with Bolognese Meat Sauce** ... Your choice of pasta topped with our house-made 18
Bolognese meat sauce, made with ground pork and ground beef slow-simmered with
carrots, onions, celery, tomatoes, beef stock and Pinot Grigio wine. Suggested wine
pairing: Chianti Classico

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