

Appetizers

- Asiago Cheese Wedges** ... Hand-breaded wedges of Asiago cheese, deep fried, and served with our house-made marinara for dipping. .. 10
- Flatbread Pizza** ... Meatball & Marinara 10
- Ⓢ **Seared Scallops** ... Served atop grilled pineapple drizzled with a spicy sweet chili sauce. Our scallops are wild-caught in the United States of America. 12
- Truffle Fries** ... French fries seasoned with truffle salt and truffle oil. Served with parmesan & rosemary aioli for dipping. ... 11

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 exclude the French fries. Suggested wine pairing: Soave. .. 15
- 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 exclude the French fries. Suggested wine pairing: Cabernet Sauvignon. 19
- Southwest Chicken Salad** ... Mixed greens topped with seasoned grilled chicken breast, peppers, onions, tomatoes, tortilla strips, and shredded cheddar cheese. Served with Southwest Ranch dressing on the side. Suggested wine pairing: Riesling. 16
- Ⓢ **Strawberry Chicken Salad** ... Mixed greens, grilled chicken, fresh strawberries, candied pecans, tomato and mozzarella cheese. Suggested wine pairing: Rosé 15

* 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 house-made marinara sauce. Served over your choice of pasta. Suggested wine pairing: Red Blend. 20
- Ⓢ **Spinach-Artichoke Chicken** ... Grilled chicken breast topped with spinach and artichokes in a cream sauce. Suggested wine pairing: Gavi. ... 20
- Tuscan Chicken Pasta** ... Roasted tomatoes, spinach, black olives and grilled chicken in a garlic olive oil sauce. Served over your choice of pasta. Suggested wine pairing: Pinot Grigio 20

From the Grill

- © **Grilled Delmonico*** ... 12 ounce Delmonico steak. Add our house garlic-cognac compound 31
butter for no extra charge. Suggested wine pairing: Cabernet Sauvignon. Our beef is sourced in the United States.
- Asian-Style Tuna** ... Grilled tuna steak topped with pickled vegetables, fried nori and a 26
wasabi-soy aioli. Suggested wine pairing: Riesling. Our tuna is wild-caught in Indonesia.
- Cuban Hamburger*** ... Grilled Angus burger topped with ham, Swiss cheese, pickles and 15
Dijonnaise. Served with your choice of Parmesan-Rosemary French Fries or Truffle Fries.
- Whiskey Burger*** ... Grilled Angus burger topped with our house-made whiskey glaze, 15
caramelized onions, and mushrooms. Served with your choice of Parmesan-Rosemary French Fries or Truffle Fries.

Seafood

- Breaded Haddock** ... Haddock filet, hand-breaded in house, and deep fried. Suggested wine 22
pairing: Pinot Grigio. Our haddock is sourced in the Scandinavian countries in Europe.
- © **Cedar-Plank Salmon*** ... Atlantic salmon broiled on a cedar plank, then topped with Hawaiian .. 27
BBQ sauce. Suggested wine pairing: Pinot Noir. Our Salmon is raised and processed in Norway.
- Shrimp Aristotle** ... Sautéed shrimp, mushrooms, tomatoes, black olives and spinach in a 25
garlic white wine sauce. Served over your choice of pasta. Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing: Sauvignon Blanc. Our shrimp is wild-caught in the United States.
- 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.

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.

- Gnocchi in Pesto-Cream Sauce** ... Gnocchi served in a creamy basil pesto sauce. Suggested 16
wine pairing: Soave.
- 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.
- Pasta with Sausage & Peppers** ... Santinoceto's sausage, peppers and our house-made 18
marinara sauce. Served over your choice of pasta. Suggested wine pairing: Chianti.

*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.