

Big Moose Inn & Restaurant

APPETIZERS

Jumbo Shrimp Cocktail served with fresh lemons and zesty barbeque cocktail sauce	\$9
Mussels on the Half Shell Green-lipped, half shell mussels sautéed with spicy chipotle, tomato and smoked bacon served with toasted crostini	\$10
Stuffed Portobello Mushroom with the very best lump crab topped with baby spinach, melted Monterey Jack cheese and a lemon pepper cream sauce	\$10
Walnut Crusted Lamb Chops Lollipop lamb chops crusted with walnuts served with a mint tzatziki sauce	\$10
Steamed Clams One dozen little neck clams steamed and served with drawn butter	\$9
Calamari lightly breaded, fried golden brown served with a zesty orange and sesame sauce	\$9

HOUSE MADE SOUPS

BMI Baked Au Gratin French Onion Soup	\$5
Seafood Bisque	\$4 Cup \$6 Bowl
Soup Du Jour	\$3 Cup \$5 Bowl

FROM THE GARDEN

House Salad Mixed greens, tomatoes, cucumbers, Mandarin orange segments, carrots and onion served with choice of dressing	\$3 Side \$6 Entree
Caesar Salad A classic preparation with Romaine lettuce, Caesar dressing, garlic croutons & shredded parmesan-reggiano	\$3 Side \$6 Entree
Harvest Salad Mixed greens topped with candied walnuts, smoked bleu cheese, Mandarin orange segments, grapes and a Concord grape vinaigrette	\$5
Choice of dressings: Italian, ranch, balsamic vinaigrette, creamy bleu cheese, Thousand Island, Concord grape vinaigrette, honey mustard, parmesan peppercorn, oil & vinegar, French or our very own house dressing	

FROM THE LAND

All entrées served with our delicious country bread boule and butter, vegetable du jour and choice of potato du jour, rice du jour or French fries unless otherwise noted

Prime Rib (Certified Angus) Slow Roasted - "A House Favorite" - Served Wednesday, Saturday & Sunday	
Baby Moose (12 ounce)	\$18
Little Moose (16 ounce)	\$22
Big Moose (20 ounce)	\$26
Certified 12 oz. Angus NY Strip 12 ounces of certified Angus steak grilled to perfection finished with a light brushing of olive oil and herbs	\$19
8 oz. Filet Mignon 8 ounces of our finest hand cut beef tenderloin grilled to your liking finished with a light brushing of olive oil and herbs	\$26
Balsamic Glazed Filet Mignon Our finest 8 ounce filet mignon topped with goat cheese and a drizzle of balsamic glaze	\$28

- Rack of Lamb** *grilled, lightly seasoned, and served with grape tomatoes and garlic sautéed in a basil mint oil* \$27
- Double Cut Lamb Chops** *Hand cut Colorado loin lamb chops, grilled to your taste and served with a warm tomato basil and artichoke salad* \$23
- Balsamic Glazed Chicken** *Plump and juicy, marinated in our homemade herb dressing, grilled and topped with asparagus spears, feta cheese and balsamic glaze drizzle* \$18
- Crispy Oven Roasted Duckling** *with a delicious roasted shallot and cherry compote* \$20
- Veal Marsala** *Medallions of veal, shallots, butter and mushrooms sautéed in Marsala wine* \$18
- Veal Francesca** *Tender veal medallions sautéed with Alaskan king crabmeat, shallots, white wine, mushrooms, herbs and spinach in a light cream sauce* \$18
- Steak & Lobster** *Our finest 8 ounce filet mignon and a delicious cold water lobster tail, the finest lobster on the market!* \$ Market Price

FROM THE SEA

All entrées served with our delicious country bread boule and butter, vegetable du jour and choice of potato du jour, rice du jour or French fries unless otherwise noted

- Fresh Atlantic Haddock** *prepared broiled, blackened or with lemon pepper seasoning* \$15
- Sesame Seed Crusted Tuna** *Fresh yellow fin tuna encrusted with sesame seeds, pan seared, and topped with an Asian style szechuan sauce with fresh pineapple and seaweed salad* \$22
- Salmon with Dill** *Boneless filet of salmon seasoned with fresh dijon dill cream grilled and served with lemon* \$18
- Cold Water Lobster Tail** *Choice of one or two of the finest and sweetest lobster tails available served with lemon and drawn butter* \$ Market Price
- Scallops Casino Royale** *Plump, jumbo sea scallops baked in a garlic-herb butter with toasted bread crumbs and crumbled bacon served on a bed of delicate pasta* \$21
- Shrimp Scampi** *Jumbo shrimp sautéed with fresh mushrooms, garlic, and green onions in white wine and lemon* \$20

PASTA

All pasta dishes served with our delicious country bread boule and butter

- ▣ **Shrimp Sonoma** *Jumbo shrimp sautéed in a basil pesto cream sauce with walnuts and feta served over a bed of pasta* \$18
 - ▣ **Pasta Antonio** *Sautéed chicken pieces with mushrooms and sun-dried tomatoes in a gorgonzola cream sauce over penne pasta* \$17
 - ▣ **Chicken Pennes** *Sweet and hot peppers, chicken, onions, and mushrooms served over penne pasta with a creamy marinara sauce* \$17
- ▣ *For our vegetarian guests, sautéed Portobello mushrooms may be prepared in lieu of chicken or shrimp*

SIDE DISHES AND EXTRAS

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| Asparagus with Bearnaise Sauce | \$5 | Fresh Sautéed Mushrooms | \$4 |
| Potato or Rice du Jour | \$3 | Vegetable du Jour | \$3 |
| French Fries | \$3 | Sweet Potato Fries | \$4 |
| Golden Battered Onion Rings | \$4 | | |

Cash and most major credit cards accepted - No personal checks - An 18% gratuity will be applied to parties of 6 or more - No substitutions please - We I.D. - Please drink responsibly

