

## Appetizers

**Creamy Corn and Red Pepper Chowder / Tomato Basil / Soup of the Day - CUP 3.99 - BOWL 7.99**

**Flash Fried Calamari 11.59**  
W/ Tabasco, garlic & lemon

**3 Way Sampler 12.59**  
Thai sticks, Cajun prawn skewers & sweet potato fries

**Smoked Gouda Quesadilla 7.59**  
W/ guacamole  
ADD vegetables 7.99  
ADD chicken 8.99

**Hot Crab and Spinach Dip 11.59**  
Served hot w/ crostini

**Grilled Portabella and White Mushrooms 10.59**

**Spicy Chicken Thai Sticks 8.59**

**Grilled Vegetables 7.99**  
Sprinkled w/ blue cheese crumbles & capers, served w/ crostini

**Sweet Potato Fries with Honey Mustard 5.99**

**Garlic Fries 4.59**

**Dinner Salad 4.39**  
Romaine, vegetables, croutons, Asiago & choice of dressing

## Pasta and House Specialties

**Cajun Pasta 12.99**  
Tomatoes, onions, Cajun spiced cream sauce topped w/ Asiago  
ADD \*grilled chicken or prawns 18.99  
ADD flat iron steak 20.99  
ADD flat iron steak & prawns 24.99

**Pasta Primavera 13.99**  
Vegetables sautéed w/ white wine, olives, garlic, cream & Asiago  
ADD \*grilled chicken or prawns 18.99

**\*Seafood Pasta 19.99**  
Clams, prawns & fish w/ Asiago, choice of light cream or marinara

**\*Chicken Parmesan 18.99**  
Served on a bed of pasta w/ marinara, mozzarella & Parmesan

**\*Chicken Jerusalem 18.99**  
Grilled chicken breast in cream sherry w/ artichokes & olives over penne pasta

**\*Andouille Sausage and Chicken Gumbo 15.99**  
W/ bell pepper, tomatoes, celery & onion in a spicy roux w/ basmati rice  
ADD prawns 3.49

**\*Crawfish Étouffée 17.99**  
Crawfish tails, bell peppers & onions in a light roux w/ basmati rice

## Entrées

Served w/ fresh sautéed vegetables

**\*Pork Chops and Chutney 18.99**  
W/ fruit chutney & mashed potatoes

**Flat Iron and Prawns 22.99**  
Prime steak w/ Cajun style grilled prawns & roasted red potatoes

**Ribeye Steak 24.99**  
Center cut, finished w/ fresh garlic, blue cheese & mashed potatoes

**Grilled Salmon Piccata 21.99**  
Wild coho served on linguine w/ white wine, lemon, butter & capers

**Herb Roasted Chicken 18.99**  
Half chicken in olive oil & herbed garlic butter & potato soufflé

**\*Southern Fried Chicken 18.99**  
Boneless breast & thigh, mashed potatoes & country gravy

**Roast Tri-Tip 17.99**  
Dry rubbed w/ BBQ sauce & garlic fries

**Stuffed Filet Mignon 25.99**  
W/crab, garlic basil cream cheese, mushroom shallot gravy & garlic mashed potatoes

**Rack of Lamb 29.99**  
Oven roasted w/ Chef's daily choice

**Zuppa de Pesce 19.99**  
Clams, Mussels, Prawns & Fish in a rich broth w/ spaghetti, spinach, basil & tomatoes, served w/ garlic bread

\* Lunch portions and prices available 11-4 daily

**Moon Rules:** Split fee of \$2.50 may be applied. 15% gratuity on parties of 6 and more, 18% on parties of 10 and more will be added. We will be happy to split checks. Advance notice please. We will not be rushed.