



## A little Snack Before the Main Course?



- Chips & Mango Salsa - Enjoy our homemade signature Caribbean influenced Salsa with a basket of tortilla chips and maybe a Corona or Margarita? \$4.99
- Moose Lodge Chili - Our own secret recipe for the all time classic. Some ground beef, tomatoes, beans, spices, and special other stuff! Try it...you'll love it! \$4.99
- Crab Cake with Roasted Tomato Coulis - Wow! That's a mouthful! You would think you're in Baltimore...we serve ours on a bed of greens with a dollop of lemon shallot sauce... \$8.99
- Vegetable Gyoza - You've had these at our parties, now you can have them anytime! Steamed vegetable dumplings served over seaweed salad with a ponzu sauce for dipping! \$8.99
- Boat House Nacho Supreme - Multi colored chips, covered with tomatoes, red onion, bell peppers, scallions and our Mango Salsa, smothered in cheese and served with jalapeno sour cream! \$10.99  
Add our infamous chili for only \$1.00!

### Salads

- Boat House Garden Salad - Fresh garden greens, onion, tomato, carrots and garlic croutons served with your choice of salad dressing. Your choice of sizes... Small: \$4.99      Large: \$8.99
- Lake Side Caesar - The Classic Caesar Salad made with fresh romaine lettuce, creamy Caesar Dressing, fresh grated Parmesan Cheese & Garlic Croutons. \$9.99
- Ahi Tuna Niçoise - Fresh greens topped with Ahi Tuna slightly seared, hard boiled eggs, capers, Kalamata olives, red onion, haricot verts and Caesar Dressing. \$13.99
- Curacao Cobb Salad - Something new...something fun... Baby spinach topped with gorgonzola cheese, grilled chicken, avocado, hard-boiled egg, roasted red peppers and bacon. Served with honey-lime vinaigrette. \$13.99
- NOTE! For any salad feel free to request Grilled papaya Chicken \$4.99

### Kids Menu

- Grilled PBJ - La Brea Sour Dough bread spread thick with peanut butter and jelly and grilled to make it all gooey and yummy. Served with chips and a pickle! \$3.99
- Quesadilla - Large flour tortilla and topped with shredded cheese, and served with tomato salsa and lettuce. If you like, ask for some sour cream \$3.99
- The Moose Burger, Jr. - What would you call it? It's the same Angus beef as the big folks eat and it's a filling 1/4 lb burger Served with a dill pickle and a few chips thrown in! Add \$1.00 for Cheese! \$4.99



# Moose Lodge 2008 Menu



## Burgers, Dogs & Sandwiches

The Moose Dog - We answer to a higher authority here! Hebrew National hot dog traditionally served on a bun with chips and a pickle....go ahead, ask for some sauerkraut if you want! No extra! \$ 4.99

The Moose Burger - OK...not Moose but it is 100% Angus Beef and its BIG! Served with lettuce, tomato, sliced onion, dill pickle and a few chips thrown in! Add \$1.00 for Cheese or Bacon \$ 9.99

Portobello Grill - We take nice big Portobello mushrooms marinated in our secret recipe, grill them, cover with sautéed veggies and then melted cheddar cheese on top, served on a Kaiser \$ 9.99

Jerk Burger - No, we're not insulting you, seriously....we take our Moose Burger, top it with bacon, Swiss cheese, papaya aioli, a little jerk seasoning and served with chips, pickle, even an olive in between a bun! \$12.99

Grilled Roast Beef Wrap - Thinly sliced roast beef with sautéed wild mushrooms, melted cheddar, rolled with lettuce, tomato, onion and chipotle mayonnaise \$12.99

Grilled Chicken Sandwich - Boneless, skinless chicken breast, grilled with a papaya glaze, topped with baby spinach, Swiss cheese and Thai marinated cucumber, served with a pickle. \$11.99

## Dinner Menu

Served from 5:00—9:00 pm

All Entrees - Served with broccoli slaw, black beans and rice or honey-chipotle sweet mashed potatoes unless otherwise noted!

Drunken Chicken Platter - Boneless, skinless chicken breast, basted with spiced rum sauce and grilled to perfection. Try a Chardonnay with this platter. \$14.99

Sesame Crusted Boneless Pork Chop - We finish this with a sweet and sour tamarind glaze! \$14.99

Five Spice Smoked Ribs - Smoked and then grilled with our secret Guava BBQ sauce.

Accompanied by Pina Colada slaw. This is great with a Cab! Small: \$14.99 Large: \$19.99

Stuffed Zucchini Canoe - Half a zucchini grilled, filled with a mushroom walnut stuffing and topped with gorgonzola cheese and served on a pool of Smokey marinara \$11.99

Cajun Blackened Salmon - Grilled Salmon, seasoned with Cajun spices and topped with a raspberry thyme sour cream. Also available without spices. We suggest a Sauvignon Blanc or Pinot Noir! \$19.99

Grilled Ahi Tuna - Dusted with coriander rub and cooked to requested temperature (we recommend rare to medium rare). Served with wasabi and pickled ginger. Try a bottle of New Zealand Sauvignon Blanc with this dish! \$19.99

Grilled Prime Sirloin Steak - The name attributed to British monarchy, possibly Henry VIII, James I, or Elizabeth I....cooked to your desired temperature and topped with grilled onions and blue cheese butter - This is cut like a Filet Mignon - Temps of Medium Well and Well will require us to butterfly \$26.99