



A little Snack Before the Main Course?

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

Chips & Mango Salsa - Enjoy our homemade signature Caribbean influenced Salsa with a basket of tortilla chips and maybe a Corona or Margarita? \$5.99

Crab Cake - we serve ours with sweet corn relish and pickled red onions \$8.99

Melted Brie - Served with strawberry preserves, almonds and flatbread. \$9.99

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, and even Boathouse chili if you like, just ask! Add Chili for \$1.00 \$10.99

Mussels - one pound of mussels poached in a garlic white wine broth with fresh tomatoes and herbs \$11.99

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. Small: \$6.99 Large: \$9.99

Island Tuna Salad - Seared coriander rubbed tuna steak sliced atop a salad of greens, mandarin oranges, thai cucumbers, carrot and pepper sticks, won ton crisps and a sesame vinaigrette dressing \$13.99

Greek Salad - You'll think you just stepped off the boat onto the Greek Isles! Fresh garden greens, red onion, tomato, Kalamata olives, feta cheese and our classic Greek Dressing. \$10.99

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 Chicken for \$3.00 or Ahi tuna for \$6.00

Kid's Menu

Peanut Butter & Jelly sandwich— creamy peanut butter and grape jelly smooshed in between two slices of sour dough bread and served with some chips and a Pickle! \$4.99

Cheese Quesadilla - melted cheddar cheese inside a flour tortilla \$4.99

The Moose Burger, Jr. - 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! \$5.99



Moose Lodge Summer 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.... ask for some sauerkraut if you want! \$4.99

Pull Pork Sandwich - House smoked pork served on a bun with a BBQ sauce on the side, with cole slaw, chips and a pickle. \$9.99

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! \$11.99

Club Burger - Our classic Moose Burger with bacon, sharp cheddar cheese and grilled onion served with a horseradish mayonnaise spread. It is accompanied with lettuce, tomato, chips and a pickle \$13.99

Chicken Sandwich - Grilled Balsamic marinate boneless chicken breast with a tapenade aioli, Swiss cheese, lettuce, tomato, onion and served on a focaccia roll. \$11.99

Veggie Burger - Served with a roast vegetable chutney and cheddar cheese \$12.99

Dinner Menu

Served from 5:00—9:00 pm

All Entrees - Served with sweet corn and mashed, tri-colored Potatoes

Grilled Chicken Platter- Boneless, Skinless Chicken Breast with Sage, Wild Boar Bacon, and Forest Mushroom cream We recommend a Chardonnay. \$15.99

St. Louis Style Ribs - Slowly cooked to perfection, fall off the bone ribs accompanied by Pina Colada slaw. This is great with a Cabernet sauvignon Small: \$15.99 Large: \$19.99

Cajun Salmon - Grilled Salmon filet with a Cajun blend of seasonings and served with a strawberry Avocado Salsa. We recommend a Sauvignon Blanc. \$21.99

Tofu Skewer - Roasted Red Curry Marinated Tofu Skewer over grilled Baby Bok Choy and Topped with a Tamarind Chipotle Glaze. We recommend a Pinot Noir \$14.99

Prime Sirloin Steak - a 10 ounce prime sirloin cooked to your desire temperature and topped with grilled red onions and gorgonzola butter. We recommend a cabernet sauvignon. \$28.99

Seared Coriander Crusted Ahí Tuna- served with Wasabi and orange aioli on top of a wakame seaweed and soba noodle salad. Topped with pickled ginger. \$20.99

Roast Duck - spiced duck breast with a wild Maine Blueberry and fresh ginger compote \$17.99