Sparkling and Blush

	Glass	Bottle
White Zinfandel, Beringer, California	10	30
Champagne, Moet & Chandon, France		100

Whites

	Glass	Bottle
Chardonnay, Kendall Jackson, California	12	38
Chardonnay, Josh Cellars, California	10	32
Chardonnay, C.K. Mondavi, California	10	30
Chardonnay, Barefoot, California	9	26
Chardonnay, Layer Cake, California	9	22
Sauvignon Blanc, Robert Mondavi, California	11	35
Sauvignon Blanc, Seaglass, California	9	26
Reisling, Chateau St. Michelle, Washington	9	26
Riesling, The Hoque Cellars, WA.	9	26
Riesling, The Hoque Cellars, Late Harvest, WA	9	26
Pinot Grigio, C.K. Mondavi, California	9	26
Pinot Grigio, Mezzacorona, Italy	9	22
Moscato, Cavit, Italy	10	30

Reds

	Glass	Bottle
Cabernet Sauvignon, Josh Cellars, California	12	36
Cabernet Sauvignon, C.K. Mondavi, California	10	30
Cabernet Sauvignon, Red Diamond, California	10	30
Merlot, Ferrari Carano, California		45
Merlot, Chateau St. Michelle, WA	11	34
Merlot, Rodney Strong, California	10	30
Merlot, C.K. Mondavi, California	10	30
Pinot Noir, Mark West, Calfornia	10	30
Pinot Noir, Clos du Bois, California	10	30
Malbec, Trivento, Argentina	10	30
Shiraz, Jacob's Creek, Australia	10	30

MOON SHADOW Grille

Specialty Cocktails

Classic Cadillac: A timeless margarita made with silver tequila, fresh lime juice, sweet and sour, and Grand Marnier. Served in a salt-rimmed glass. 15

Old Fashioned: Smooth Buffalo Trace bourbon with peach-infused brown sugar syrup and aromatic bitters. Rich, balanced, and slightly sweet with a warm peach finish. 15

Espresso Martini: Tito's Handmade Vodka, Kahlúa, and fresh cream come together in this rich, velvety cocktail, finished with a delicate dusting of espresso powder. 15

Mexican "Shot" A vibrant blend of juicy mango, smooth Blanco tequila, triple sec, and fresh lime juice, served in a chamoy-and-Tajin-rimmed glass for the perfect balance of sweet, citrusy, and spicy. 15

Peach on the Rocks: Buffalo Trace Bourbon, peach schnapps, and orange juice combine for a lively cocktail with notes of sweet peach, fresh citrus, and a warming bourbon finish. 15

Midnight Jackpot: Skyy Vodka and Mr. Black Coffee Liqueur blended with rich chocolate syrup and velvety heavy cream for a decadent cocktail featuring bold coffee notes and a smooth chocolate finish. 15

Beer

Bud Light	6.50
Budweiser	6.50
Miller Lite	6.50
Coors Light	6.50
Coors Original	6.50
Michelob Ultra	6.50
Kilt Lifter	6.50
Blue Moon	7
Modelo Especial	7
Heinekin	7
Corona Light	7
Corona	7

MOON SHADOW Grille

Appetizers

CRAB CAKES 21
Two jumbo crab cakes served with beurre blanc sauce and lemon crowns

TEMPURA SHRIMP 18
Six lightly battered shrimp fried to perfection and served with peanut sauce and Chef's Asian dipping sauce.

SHRIMP COCKTAIL 18
With spicy horseradish sauce and lemon wedges

SPINACH ARTICHOKE DIP 14 19
Served with freshly baked pita chips

SOUTHWEST CHICKEN SPRING ROLL 14
Sweet and spicy chili sauce served on the side

Soup and Salads

TRADITIONAL HOUSE CAESAR SALAD 12
Crisp romaine, grated Parmigiano Reggiano cheese, and croutons.....with chicken, 18 | with shrimp, 23**

HOUSE SALAD 12
Crisp greens topped with applewood smoked bacon, cherry tomatoes, red onions, cucumbers, and choice of dressing

CHEF'S SOUP OF THE DAY 13

TWO FOR $65

Available from 5PM to 7 PM

Choose from one of the entrées below. Two for $65 entrees come with bread service, choice of house salad or Chef's soup, Chef's vegetable, and choice of one side. Add a mud pie, decadent chocolate cake, or tiramisu for 10

GRILLED PORK CHOP**
Served with sautéed mushroom demi-glace

CHICKEN PICCATA**
Topped with lemon wine sauce and capers

FETTUCINE ALFREDO
Fettucine served in a rich parmesan cheese sauce with your choice of chicken or shrimp

SALMON
6-ounce hand cut filet. Mesquite-grilled, sauteed, piccata, or blackened

*** Our Two for $65 menu is not available during holiday and special event nights.***

Sides

Baked Potato 9
Macaroni and Cheese 9
Rice Pilaf 9
Garlic Mashed Potatoes 9
French Fries or Sweet Potato Fries 9

Add-Ons

Four Jumbo Cajun or Scampi Shrimp 12
Sauteed Mushrooms 12
Sauteed Mushrooms and Onions 10
Maytag Bleu Cheese 8
Sauteed Onions 8
Cajun or Blackened Seasoning 5

LABOR DAY WEEK HOURS

Closed Monday and Tuesday
Wednesday through Sunday | 5PM - 10PM

Come spend your summer evening with us!!

LABOR DAY SPECIAL: FIRE AND FIN 70
Flame-grilled salmon paired with a half rack of slow-cooked baby back ribs, glazed with BBQ sauce for the perfect combination of savory, smoky, and grilled flavors.

Available Friday, September 4, 2026 through Sunday, September 6, 2026

Entrées

Entrées come with bread service, choice of house salad or house soup, Chef's vegetable, and choice of one side

SLOW ROASTED PRIME RIB** 16 oz. 65 12 oz. 57
Prime grade cut served with au jus and creamy horseradish sauce

RIBEYE STEAK** 64
16-ounce Prime cut ribeye

NEW YORK STRIP** 62
16-ounce Prime cut, mesquite-grilled

FILET MIGNON** 10 oz. 73 6 oz. 45
Prime cut, mesquite-grilled

MESQUITE-GRILLED RACK OF LAMB 58
Tender rack of lamb, mesquite grilled to perfection with mint jelly and a rich demi-glace.

FRESH FILET OF SALMON 48
10-ounce mesquite-grilled, sautéed, piccata, or wok-charred

PARMESAN-CRUSTED CHICKEN 45
Double chicken breast coated with Parmesan and pine nuts and pan-seared

HALF RACK OF BABY BACK RIBS 45
Slow roasted pork ribs finished over mesquite coals and served with BBQ demi-glace

CHICKEN MARSALA 45
Double chicken breast sautéed with Marsala wine, mushrooms, and butter

STEAK HOUSE BURGER** 27
Served with cheddar cheese, lettuce, tomato, grilled onions, and French fries. Add soup or a spring salad for 10

SHRIMP SCAMPI 40
Sautéed shrimp in beurre blanc sauce and served over angel hair pasta

ADD A LOBSTER TAIL Market
Cold-water tail, served with drawn butter and lemon crown

Beverages

Fresh Brewed Coffee 5
Soda 5
Milk 5
Iced Tea 5

Desserts

New York Cheesecake 16
Served plain or with your choice of strawberry, chocolate, or caramel sauce

Mud Pie 14
Decadent Chocolate Cake 14
Tiramisu 14

Plate Charge 30
Choice of house salad or Chef's soup, choice of one side, and Chef's vegetable

18% gratuity will be added for parties of 8 or more.

** Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybeans, peanuts, tree nuts, fish, and shellfish.

Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Peanuts, nuts, and other food allergens are present at this restaurant. Although we make every effort to keep these items separated, we cannot guarantee that our products will be free of the allergens identified by the FDA. Please inform your server or the manager if an individual in your party has a food allergy.