

SOUPS & APPETIZERS

SALMON CHOWDER fresh salmon, corn, carrots, potatoes, cream, seafood stock Cp 5.95 | Bwl 7.95

ROASTED TOMATO BASIL SOUP roasted roma-tomato soup, light cream and fresh basil. cup 4.95 bowl 6.95

CIOPPINO San Francisco, fresh fish & tomato stew with Gulf Shrimp, salmon, cod and fresh vegetables cp 5.95 Bwl 8.95

⑤ **PAINTED SOUP** roasted squash, poblano, tomato purees, toasted pepitas Cp4.95 | Bwl 6.95

TRI-CHILI WINGS chile de arbol, chipotle & ancho glaze, cucumbers, cilantro ranch 13.95

CALAMARI Parmesan-sourdough crust, tomatoes, basil, balsamic reduction, cocktail sauce 13.95

BLUE CRAB CAKES two blue-crab cakes, roasted red pepper aioli, arugula 12.95

DISCO FRIES fries, bacon, cheese sauce, green onion, sour cream 7.95

MISSISSIPPI CATFISH NUGGETS fried fresh catfish nuggets, Creole mustard dipping sauce 11

BRUSSELS & BACON roasted Brussels sprouts, bacon, grilled onions, balsamic reduction 9.95

you can substitute mushrooms for bacon

BURGERS

With slaw & choice of fresh-cut fries or garlic fries

THE MOON Grilled ½ pound sirloin with cheese: American, Swiss, Mercks Cheddar, pepperjack or mozzarella 13.95

NORTHWOODS bacon, horseradish-cheddar, horseradish sauce 14.95

DARK SIDE blackened on one side, grilled onions, smoked cheddar 13.95

BLUE blue cheese, caramelized onions 13.95

CHICKEN BURGER ground chicken breast, ginger, basil, garlic, cilantro, sriracha aioli, pickles, red onion, lettuce 13.95

⑤ **VEGGIE "BEYOND BURGER"** plant-based, soy and gluten-free patty, avocado, pepper-jack cheese, pico de gallo 13.95

SIDES 3.95

HAND-CUT FRIES | GARLIC FRIES | MASHED POTATOES
GARLIC MASHED | HORSERADISH MASHED
GARLIC SPINACH | STEAMED BROCCOLI | HOUSE SLAW
MAC & CHEESE

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SALADS

⑤ **LITTLE GARDEN**

mixed greens, vegetables, cilantro-ranch or balsamic vinaigrette 5.95

⑤ **ROASTED VEGETABLE**

mixed greens, butternut squash, Brussels sprouts, beets, goat cheese crumbles, toasted pepitas, basil vinaigrette 13.95

⑤ **MARTHA'S VINEYARD**

mixed greens, roasted pecans, dried cranberries, cucumber, red onion, warm goat-cheese crouton, balsamic vinaigrette 11.95

BLUE CRABCAKE

mixed greens, two crabcakes, roasted corn, avocado, pico de gallo, tortilla strips, cilantro ranch 15.95

BLACKENED

mixed greens, blackened shrimp OR salmon, roasted corn, avocado, pico de gallo, tortilla strips, cilantro ranch 15.95

CHICKEN COBB

mixed greens, grilled or blackened, bacon, avocado, toasted corn, cucumber, tomatoes, pepitas, cilantro ranch 14.95

SANDWICHES & TACOS

Sandwiches come with slaw & your choice of fries

SPICY FRIED CHICKEN SANDWICH

Crispy Panko crusted fried chicken breast, sweet & spicy glaze, toasted bun, house giardiniera, spicy aioli 12.95

GRILLED STEAK GRINDER

crispy roll, beef tenderloin, mushroom & caramelized onion, roasted garlic aioli, mozzarella cheese 14.95

BLACKENED SALMON CLUB

blackened salmon fillet on rye, sautéed spinach, grilled onions, cilantro-ranch 14.95

PO'BOY

Crispy roll, lettuce, tomato, garlic remoulade with your choice of:
Cajun fried shrimp 13.95 | Fried catfish 13.95
Grilled OR blackened chicken 12.95

TACOS

Cilantro, pico de gallo, lime crema, avocado,
Mexican rice, corn tortillas
-Cajun fried shrimp - 15.95
-Margarita chicken - 13.95
-Blackened Tilapia - 15.95

MAINS

NEW YORK STRIP STEAK*

10oz grilled center cut New York strip steak, crimini mushrooms & onions with mashed potatoes and fresh broccoli 19.95

BRICK CHICKEN

crispy semi-boneless half chicken, Vesuvio potatoes, garlic spinach 16.95

CEDAR PLANK SALMON

Atlantic filet broiled on a cedar plank, anecortes BBQ butter and served with horseradish mashed potatoes, garlic spinach 18.95

LAKE SUPERIOR WHITEFISH

rosemary, basil, chive crust, mashed potatoes, broccoli 16.95

IPA COD & CHIPS

beer-battered, house-cut fries, tartar sauce 15.95

GEORGIA PECAN PORK TENDERLOIN

pecan-crusting pork medallions, balsamic reduction, mashed potatoes and sautéed garlic spinach 15.95

COLORADO BROOK TROUT

Fresh brook trout grilled with fresh herb butter, served with mashed potatoes and broccoli 17.95

SHRIMP & CRAWFISH ÉTOUFFÉE

sautéed gulf shrimp, crawfish tails, savory étouffée sauce, white rice 19.95

Add a blackened catfish filet - 6

CHIMICHURRI STEAK

Beef tenderloin, cilantro-pine nut pesto, pico de gallo and mashed potatoes 14.95

CIDERDAY SALMON

cider-glazed salmon, horseradish mashed potatoes, green apple salsa 13.95

⑤ **THREE SISTERS**

roasted butternut squash, toasted corn, white beans (3 sisters), sweet peppers, onions, polenta cake, garlic sauce 15.95

PASTA LUNA FAVORITES

⑤ **LITTLE ITALY PASTA** Linguini with baby spinach, crimini mushrooms, tomato, tossed in white wine garlic pesto-cream 15

BUCATINI & SAUSAGE POMODORO PASTA Bucatini pasta, sweet Italian sausage, Pomodoro sauce, shredded Parmesan 15

SHRIMP LOUISE PASTA Gulf shrimp sautéed, fresh basil, Louise sauce (bell pepper, fresh herb, light cream, seafood stock) over spaghetti 18

FRESH SALMON PASTA Fresh Atlantic salmon, Vendura Fresca sauce, tossed with spaghetti 18

DESSERTS

BASQUE CHEESECAKE (TARTA DE QUESO)

Light crust-less vanilla cheesecake with a caramelized exterior with a spiced chili caramel sauce & vanilla cream 5.95

KEY LIME PIE

Coconut graham cracker crust, whipped cream 5.95

TEXAS SHEET CAKE

dense chocolate cake, whipped cream side 5.95

TAP BEER

LAGUNITAS "STEREOHOPIC VOL. III" IPA

Small batch experimental hop series Citra & Nectaron 7.2% 6.00

BELL'S "TWO HEARTED" IPA

A classic! Full flavored & hoppy MI IPA with a big finish 7% 6.00

REVOLUTION "HAZY HERO" IPA

Citra, Centennial & Chinook hops is a local hazy 6.7% 6.00

OLD NATION "OKTOBERFEST"

Slightly amber, crisp Marzen from MI 5.7% 6.00

DOVETAIL "HELLES" LAGER

Golden, refreshing, Dortmunder style, local brew 4.4% 6.00

VIRTUE "VESTLAND" LAGER

The first beer they have ever brewed, Scandinavian inspired 5% 6.00

CIGAR CITY "MADURO BROWN ALE"

Gold medal winner 5.5% 6.00

TWO FOOLS "DRY" CIDER

Crisp hard apple cider 6.9% 6.00

UNCLE JOHN'S MI BLUEBERRY HARD CIDER

Fresh MI blueberries in a hard apple cider 6.5% 6.00

CANS OF BEER

SKETCHBOOK "OKTOBERFEST" (16OZ) 6

SKETCHBOOK "ORANGE DOOR" IPA (16OZ) 6

BELL'S "OBERON" (16OZ) 6

18TH STREET "RUBICON" WEST COAST IPA (16OZ) 6

TWO BROTHERS "AMPLIFIER" IPA (12OZ) 5

HOP VALLEY "BUBBLE STASH" IPA (12OZ) 5.50

ALARMIST "LE JUS" IPA (16 OZ) 7

DOGFISH HEAD "60 MINUTE" IPA (12OZ) 5

SIERRA NEVADA "BIG LITTLE THING" IPA 9% (12OZ) 6

REVOLUTION "CASHMERE HERO" IPA (16OZ) 7

HALF ACRE "GROW GREATER ENGLEWOOD" IPA (16OZ) 7

MAPLEWOOD "CHARLATAN" PALE ALE (16OZ) 6

THREE FLOYD'S "ZOMBIE DUST" (12OZ) 6

SIERRA NEVADA "PALE ALE" (12OZ) 4.50

FIRESTONE "VELVET MERLIN" NITRO STOUT (12OZ) 5.50

ALARMIST "CRISPY BOY" PILSNER (16OZ) 5.50

UNIBROU "BLANCHE DE CHAMBLY" (16OZ) 6

DELIRIUM TREMENS BELGIAN ALE (16OZ) 8

HACKER PSCHORR WEISSBIER (16OZ) 5.50

TWO TOWNS "MADE MARION" CIDER (12OZ CAN) 5.50

RIGHT BEE "CLEMENTINE" CIDER (12OZ) 6

TWO FOOLS DRY CIDER (16OZ) 6

ORIGINAL SIN "BLACK WIDOW" CIDER (12OZ) 6

MILLER LITE (16OZ.) 3.50

SPECIAL APPETIZERS

GARLIC GULF SHRIMP & POLENTA

Large shrimp, roasted garlic sauce, fresh basil & roma tomatoes, crispy polenta cake & fresh spinach 13.95

MAYTAG BLUE STEAK SKEWER

Beef tenderloin steak skewer grilled & topped with a Maytag blue cheese and basil butter over mashed potatoes 14.95

BIG BAVARIAN PRETZEL TWIST

With Wisconsin beer cheese & grainy mustard 6.95

COCO PANKO SHRIMP

Coconut & Panko crusted shrimp, sweet-spicy mango sauce 12.95

—.. SPECIALS ..—

BASQUE BRAISED CHICKEN & CHORIZO

Grilled garlic-herb marinated boneless ½ chicken, Spanish fresh Chorizo, tomatoes, piquillo peppers, shallots, garlic stock, flat parsley, green olives & paprika with Patatas Bravas 17.95

SALMON BURGER

Pan-seared Panko crusted salmon cake, lettuce, tomato and herb tartar sauce, served with fresh cut fries and slaw 13.95

GRILLED ATLANTIC SALMON

with a cucumber lemon-dill sauce and served with fresh steamed broccoli & mashed potatoes 18.95

WILD MUSHROOM NY STRIP STEAK

10oz grilled New York strip steak with wild mushrooms (Porcini, Yellow Boletes, Black, oyster & crimini) in a light horseradish cream sauce, mashed potatoes & steamed broccoli 20.95

TONY'S POT ROAST

Beef pot roast braised in red wine pan sauce, roasted root vegetables & mashed potatoes 16.95

COLOSSAL PRAWNS WITH LINGUINE

Six giant fresh water shrimp (over ½ pound) tossed in our scampi butter sauce, white wine, Italian parsley, linguine 21.95

SPICY BAY SHRIMP BOIL

½# large EZ peel Gulf shrimp steamed with Old Bay seasoning, corn on the cob & redskin potatoes 13.95

BOOKER'S BEEF TENDERLOIN SKEWERS

Two 6oz Beef tenderloin skewers grilled and topped with a bourbon peppercorn & Portobello mushroom sauce with fried shallots garlic mashed potatoes & steamed broccoli 19.95

CALABASH FRIED SHRIMP BASKET

½ pound large shrimp, lightly battered seasoned corn flour with fresh cut fries, house slaw & house cocktail sauce 14.95

PINE NUT & SAGE TROUT

brook trout, fresh sage and toasted pine nut crust, mashed potatoes, broccoli 17.95

HATCH CHICKEN ENCHILADAS VERDES

shredded chicken, salsa verde, corn tortillas, Hatch chilies, Chihuahua & Cotija cheeses, salsa verde, pico de gallo, lime crema and black beans & Spanish rice 15.95

POBLANO CHILE SMASH BURGER

Two quarter pound Moon burger patties with roasted medium Poblano chiles and pepperjack cheese with fresh-cut fries & house slaw 14.95

WINE

Glass \$8 Bottle \$24

LE PIANURE PROSECCO D.O.C.

Italy 2019 (split-glass only)

MOMENT DE PLAISIR "ROSE"

Provence France 2020

MARGARETT'S CHARDONNAY

California 2019

MISTY COVE SAUVIGNON BLANC

Marlborough NZ 2020

DI LENARDO PINOT GRIGIO

Friuli Italy 2019

"LONE BIRCH" RED BLEND

Yakima WA 2018

"SIX STONES" PINOT NOIR

Rogue Valley, OR 2019

✦ COCKTAILS ✦

*Each jar has 3 cocktails

MOON MARGARITA 8 - Jar 17

Silver Tequila, triple sec, fresh lime

FRESH FRUIT MOON MARGARITAS 9 - Jar 18

Pineapple, Strawberry or Pomegranate

SMOKE & SPICE MARGARITA 10 - Jar 20

Mezcal, triple sec, Jalapeno syrup, fresh lime

MOSCOW MULE 8 - Jar 17

Vodka, lime, ginger liquor, ginger beer

STRAWBERRY-RHUBARB MULE 9 - Jar 18

Vodka, fresh strawberry, rhubarb simple, rhubarb bitters, ginger beer

DARK & STORMY 8 - Jar 17

Dark rum, ginger liquor, ginger beer, lime

PLANTERS PUNCH 9 - Jar 18

Dark & light rum, orange, pineapple & lime juices

AUNT LENA'S LEMONADE 8 - Jar 17

Bourbon & fresh lemonade

NEGRONI 9

Campari, dry gin, sweet vermouth, orange bitters, orange peel

FRENCH 75 10

Prosecco, London dry gin, orange bitters, lemon juice

BOURBON OLD FASHIONED 9

Bourbon whiskey, rich simple, Angostura & orange bitters, orange peel, cherries

BROOKLYN 10

Rye whiskey, dry vermouth, Maraschino liquor, Amaro, Angostura & orange bitters, cherries

BONAL & RYE 10

Rye whiskey, Bonal Gentiane-Quina liqueur, Cointreau, orange bitters, Angostura bitters, orange peel

HEMINGWAY DAIQUIRI 10

White Rum, Maraschino liqueur, grapefruit, grapefruit bitters & lime

-20% gratuity added to parties of 6 or more.
-\$10 service charge for any outside desserts

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness