

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

ATLANTIC CLAM CHOWDER White chowder with root vegetables & chopped Atlantic clams Cup 4.95 Bowl 7.95

MAINE LOBSTER BISQUE Homemade lobster stock, cream, sherry C 5.95 B 8.95

✓ **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, red pepper aioli 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 \$12

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

you can substitute mushrooms for bacon

~**OYSTERS ON THE HALF SHELL**~ (Bevan's St. James River VA) Shucked with cocktail sauce, saltines, lemon wedge 2.75 each

~**GULF SHRIMP COCKTAIL**~ 1/2# Large EZ peel Gulf shrimp served with house cocktail sauce and lemon 13.95

BURGERS

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

THE MOON Grilled 1/2 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

✓ **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**



SALADS

✓ **LITTLE GARDEN**

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

✓ **ROASTED VEGETABLE**

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

✓ **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

HIBACHI TUNA SALAD

Yellowfin tuna skewer grilled with a sesame Teriyaki glaze over mixed greens, sweet peppers, snow peas, pickled red onion with a sesame-soy vinaigrette, wasabi & red chili aiolis & won-ton crisps 15.95

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 bread, 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

IPA COD & CHIPS

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

LAKE SUPERIOR WHITEFISH

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

COLORADO BROOK TROUT

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

PORK TENDERLOIN OPELOUSAS

Blackened pork tenderloin, Andouille sausage hash with sweet peppers, potatoes, onions & a roasted garlic sauce 15.95

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 skewer, cilantro-pesto, pico de gallo, mashed potatoes 14.95

CIDERDAY SALMON

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

✓ **THREE SISTERS**

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

PASTA LUNA FAVORITES

✓ **LITTLE ITALY PASTA** Linguini with baby spinach, crimini mushrooms, Roma 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

KEY LIME PIE

Coconut graham cracker crust, whipped cream 5.95

APPLE CINNAMON BREAD PUDDING

With Praline, Bourbon-caramel sauce & vanilla cream 5.95

TEXAS SHEET CAKE

dense chocolate cake, whipped cream side 5.95

Share your pics



@moonevanston



/prairiemoonrestaurant

TAP BEER

ON TOUR "REPRISE" IPA 7.00

Local West Coast style, bright citrus, piney 7% from Chicago

BELL'S "WILD SPRUCE CHASE" IPA 8.00

Very limited small batch IPA brewed with spruce tips, fresh and full bodied 6.5%

THREE FLOYD'S "ALPHA KLAUS" 6.00

Annual Winter Porter, English chocolate malt & strange hops! 7.3%

NOON WHISTLE "COZMO" 6.00

Light pale ale, balanced and crushable 5%

CRUZ BLANCA "PALM SHADE" APA 6.00

Local juicy, tropical pale ale with Citra & Mandarin hops 6%

CIGAR CITY "MADURO BROWN" 6.00

Gold medal winner, toasty malt, notes of cocoa & caramel 5.8%

SHORT'S "LOCALS" LAGER \$4.00!

Premium lager, crisp and clean 4%

ALARMIST "MIDWEST ROYALTY" LAGER 6.00

GABF Bronze Medal Lager from Chicago 5.5%

TWO FOOLS "DRY" CIDER 7.00

Crisp local, dry hard apple cider 6.9%

STEM "PEAR CIDER" 7.00

Blended pear and apple cider, tart finish 5.3%

CANS OF BEER

ON TOUR "CHERRY LAGER" (16OZ) 7

ALARMIST "CRISPY BOY" PILSNER (16OZ) 6.50

HALF ACRE "DAISY CUTTER" (16OZ) 6.50

SIERRA NEVADA "PALE ALE" (12OZ) 5

SKETCHBOOK "HOP THIRSTY VOID" IPA (16OZ) 8

SOLEMN OATH "SMALL WAVE CITY CLUB" HAZY IPA (16OZ) 7

REVOLUTION "MEGA HERO" IPA (16OZ) 8

SKETCHBOOK "ORANGE DOOR" IPA (16OZ) 6

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

SPITEFUL IPA (12OZ) 6

ALARMIST "LE JUS" IPA (16 OZ) 7

18TH STREET "CONE CRUSHER" DOUBLE IPA (16OZ, 8.5%) 8

LAGUNITAS "MAXIMUS" COLOSSAL IPA (19.2OZ, 9%!) 8

DELIRIUM TREMENS BELGIAN ALE (16OZ) 8

FIRESTONE "VELVET MERLIN" NITRO STOUT (12OZ) 6

TWO FOOLS DRY CIDER (16OZ) 6

WOLFER DRY ROSE CIDER (12OZ) 7.00

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

OLD STYLE (16OZ) 3.50

MILLER LITE (16OZ.) 4.50

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

SPECIAL APPETIZERS

GARLIC GULF SHRIMP & POLENTA

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

BIG BAVARIAN PRETZEL TWIST

With beer cheese & grainy mustard 7.95

BAKED BASIL POMODORO AND GOAT CHEESE

Our house Pomodoro sauce & fresh basil over Vermont goat cheese, baked & served with garlic baguette toasts 9.95

PIRI PIRI FRIED CHICKEN WINGS

1# Jumbo Farm fresh, flour dusted fried chicken wings tossed in our piri piri pepper wing sauce with cucumbers & cilantro ranch 14.95

—.. SPECIALS ..—

GRILLED ATLANTIC SALMON

cucumber lemon-dill sauce with steamed broccoli & mashed potatoes 18.95

MACKINAW WHITEFISH

Fresh Lake Superior whitefish, pan-seared with toasted almond and chive butter, served with mashed potatoes and broccoli 17.95

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

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

PINE NUT & SAGE TROUT

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

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

SEAFOOD FETTUCCINI WITH MAINE LOBSTER SAUCE

Maine lobster tail meat & shrimp tossed with fettuccini pasta & Maine lobster sauce with fresh basil 19.95

TONY'S POT ROAST

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

BLACK & BLUE NEW YORK STRIP

10oz center-cut NY strip steak, house blackening spices, topped with Mindoro blue cheese butter, steamed broccoli & mashed potatoes 20.95

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

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

SUBSTANCE "CS" CABERNET SAUVIGNON

Columbia Valley, WA '18 - 90pts WS

"SIX STONES" PINOT NOIR

Rogue Valley, OR 2019

BABYLONSTOREN "BABEL" GLASS \$11 BTL \$34
South African Bordeaux red blend (Merlot, Cab, Cab Franc, Petit Verdot, Malbec) '20

✦ 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

MI CIDERHOUSE MULE 9 - Jar 18

Bourbon, lemon & spiced MI apple cider, 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

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