

SOUPS & APPETIZERS

SALMON CHOWDER fresh salmon, corn, carrots, potatoes, cream, seafood stock Cp \$5.95 | Bwl \$8.95
FRESH BROCCOLI SOUP Broccoli puree finished with light cream, Parmesan Cup 5.95 Bowl 7.95

TRI-CHILI WINGS 1# fresh jumbo wings, chile de arbol, chipotle & ancho glaze, cucumbers, cilantro ranch 15.95
CALAMARI Parmesan-sourdough crust, tomatoes, basil, balsamic reduction, cocktail sauce 15.95

BLUE CRAB CAKES two blue-crab cakes, red pepper aioli 15.95
DISCO FRIES fries, bacon, cheese sauce, green onion, sour cream 8.95
CO-CO PANKO SHRIMP Half pound (8) Large Gulf shrimp with a toasted coconut-panko crust served with a sweet-hot mango dipping sauce 15.95

CAJUN CATFISH NUGGETS fried fresh catfish nuggets, Creole mustard dipping sauce 15.95
BRUSSELS & BACON roasted Brussels sprouts, bacon, grilled onions, balsamic reduction 11.95
you can substitute mushrooms for bacon

~OYSTERS ON THE HALF SHELL~ (Bevan's St. James River VA)
Shucked with cocktail sauce, saltines, lemon wedge ½ Dozen \$18
~GULF SHRIMP COCKTAIL~ ½# Large EZ peel Gulf shrimp served with house cocktail sauce and lemon 14

BURGERS

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

THE MOON Grilled ½ pound sirloin-burger with cheese choice: American, Swiss, Merkts Cheddar, pepperjack or mozzarella 16.95
NORTHWOODS bacon, horseradish-cheddar, horseradish sauce 17.95
DARK SIDE blackened on one side, grilled onions, smoked cheddar 16.95
BLUE blue cheese, caramelized onions 16.95
CHICKEN BURGER ground chicken breast, ginger, basil, garlic, cilantro, sriracha aioli, bread & butter pickles, lettuce, onion & tomato 15.95
✔ **VEGGIE "BEYOND BURGER"** plant-based, soy and gluten-free patty, avocado, pepper-jack cheese, pico de gallo 16.95

SIDES 5.95

**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 7.95
✔ **ROASTED VEGETABLE**
mixed greens, butternut squash, Brussels sprouts, beets, goat cheese crumbles, toasted pepitas, basil vinaigrette 15.95
✔ **MARTHA'S VINEYARD**
mixed greens, roasted pecans, dried cranberries, cucumber, red onion, warm goat-cheese crouton, balsamic vinaigrette 14.95

BLUE CRABCAKE
mixed greens, two crabcakes, roasted corn, avocado, pico de gallo, tortilla strips, cilantro ranch 17.95
BLACKENED SALAD
mixed greens, blackened shrimp OR salmon, roasted corn, avocado, pico de gallo, tortilla strips, cilantro ranch 17.95
CHICKEN COBB SALAD
mixed greens, grilled or blackened chicken, bacon, avocado, toasted corn, cucumber, tomatoes, pepitas, cilantro ranch 16.95

SANDWICHES & TACOS

*Sandwiches come with slaw & your choice of regular or garlic fries.
Add cheese sauce for \$2*

SPICY FRIED CHICKEN SANDWICH
Crispy Panko fried chicken breast, sweet & spicy glaze, toasted bun, house giardiniera, spicy aioli 15.95
BLACKENED SALMON CLUB
blackened salmon fillet on rye bread, sautéed spinach, grilled onions, cilantro-ranch 18.95
GRILLED STEAK GRINDER
crispy roll, beef tenderloin, mushroom & caramelized onion, roasted garlic aioli, mozzarella cheese 17.95
PO'BOY
Crispy roll, lettuce, tomato, garlic remoulade with your choice of:
Cajun fried shrimp 17.95 | Fried catfish 16.95
Grilled OR blackened chicken 15.95



TACOS

Cilantro, pico de gallo, lime crema, avocado, Mexican rice, corn tortillas
• CAJUN FRIED SHRIMP 17.95 • MARGARITA CHICKEN 15.95
• BLACKENED TILAPIA 17.95

MAINS
BRICK CHICKEN

Crispy semi-boneless half chicken, Vesuvio potatoes, garlic spinach 19.95

CEDAR PLANK SALMON

Atlantic filet broiled on a cedar plank, anecortes BBQ butter and served with horseradish mashed potatoes, garlic spinach 22.95

IPA COD & CHIPS

Beer-battered, fresh-cut fries, house tartar sauce 17.95

LAKE SUPERIOR WHITEFISH

Rosemary, basil, chive crust, mashed potatoes, broccoli 20.95

COLORADO BROOK TROUT

Grilled with fresh herb butter, served with mashed potatoes, broccoli 20.95

SHRIMP & CRAWFISH ÉTOUFFÉE

sautéed gulf shrimp, crawfish tails, savory étouffée sauce, white rice 20.95
Add a blackened catfish filet - 6

CHIMICHURRI STEAK

Beef tenderloin skewer, cilantro-pesto, pico de gallo, mashed potatoes 16.95

PESTO PORK TENDERLOIN

Pan seared pork tenderloin topped with a light pesto cream, served with mashed potatoes and fresh spinach 16.95

NEW YORK STRIP STEAK

10oz grilled center cut New York strip steak, crimini mushrooms & onions with mashed potatoes and fresh broccoli 22.95

CIDERDAY SALMON

cider-glazed salmon, horseradish mashed potatoes, green apple salsa 16.95

BLACKENED CHICKEN & ANDOUILLE HASH

Blackened chicken breast, roasted potato hash with homemade andouille sausage, onions, sweet peppers, light roasted garlic sauce 17.95

CALABASH FRIED SHRIMP BASKET

½ pound large shrimp, lightly battered seasoned corn flour with fresh cut fries, house slaw & house cocktail sauce 17.95

✔ 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 16
BUCATINI & SAUSAGE POMODORO PASTA Bucatini pasta, sweet Italian sausage, Pomodoro sauce, shredded Parmesan 16
SHRIMP LOUISE PASTA Gulf shrimp sautéed, fresh basil, Louise sauce (bell pepper, fresh herb, light cream, seafood stock) over spaghetti 19
FRESH SALMON PASTA Fresh Atlantic salmon, Vendura Fresca sauce, tossed with spaghetti 19

DESSERTS

KEY LIME PIE Coconut graham cracker crust, whipped cream 7.95
PUMPKIN CARAMEL CHEESECAKE Seasonal spiced pumpkin NY style cheesecake with vanilla cream & caramel sauce 7.95
TEXAS SHEET CAKE Warm dense chocolate cake, whipped cream 7.95
LEMON RICOTTA POUND CAKE strawberry sauce & vanilla cream 7.95

TAP BEER

-  **SIERRA NEVADA/KEHRWIEDER "OKTOBERFEST" 2023 7.00**
True "Festbier", whole clone German hops, collaboration with Kehrwieider in Germany 6.1%
-  **WEIHENSTEPHAN FEST BIER 7.00**
Yearly Oktoberfest beer from the oldest brewery in the world! (1040 AD)
- ★ **HALF ACRE "DOUBLE DAISY CUTTER - MOSAIC" 8.00 GLASS**
Double version of the original pale ale with 2 different types of Mosaic hops 8%
- SKETCHBOOK "COASTAL" IPA 7.00**
West coast IPA from Evanston. 6.5%
- PHASE THREE "CRYPTID HAZE" DDH IPA 8.00**
Local Double dry hopped New England style IPA 7.7%
- THREE FLOYD'S "ZOMBIE DUST" 7.00**
American Pale Ale "Its not normal!" 6.2%
- WISEACRE "TINY BOMB" PILSNER 7.00**
Czech style Pilsner from Nashville, TN 4.5%
- SKETCHBOOK "CUMULUS" 7.00**
A Summer Hefeweizen from our friends right here in Evanston! 5.5%
- BREWERS KITCHEN "OCASOS ON LAKE" 7.00**
Cerveceria Paracaidista, MEX & Brewers Kitchen, CHI collaboration - Berliner Weiss with prickly pear
- DOGFISH HEAD "CITRUS SQUALL" 7.00**
Double golden ale brewed with grapefruit, agave, lime & sea salt, perfect Paloma beer! 8%
- MAPLEWOOD "BROWNIE POINTS" NITRO 7.00**
Chicago brewed seasonal brown ale with a touch of vanilla bean, creamy and delicious on NITRO!
- ORIGINAL SIN "BLACK WIDOW" CIDER 7.00**
Blackberries, New York apples and Champagne yeast 6.5%
- TWO FOOLS "DRY" CIDER 7.00**
Crisp, local, dry cider 6.9%
- ## CANS OF BEER
- ALARMIST "CRISPY BOY" PILSNER (16OZ) 6.50**
- DOVETAIL "HEFEWEIZEN" (16OZ) 7**
- SIERRA NEVADA "PALE ALE" (12OZ) 5**
- DELIRIUM TREMENS BELGIAN ALE (16OZ) 8**
- UNIBROUE "LA FIN DU MONDE"(16OZ) 8**
- LEFT HAND "MILK STOUT" NITRO (400ML CAN) 6**
- HALF ACRE "DAISY CUTTER" PALE ALE (16OZ) 6.50**
- SIERRA NEVADA "PALE ALE" (12OZ CAN) 5.00**
- THREE FLOYD'S "ZOMBIE DUST" (19.2OZ! CAN) 9**
- DESTIHL "TOUR BUS" DOUBLE DRY HOPPED HAZY IPA 8**
- BREWER'S KITCHEN "TWO FALLS" HAZY IPA 7**
- HALF ACRE "VALLEJO" IPA (16OZ CAN) 8.00**
- LAGUNITAS "A LITTLE SUMPIN' SUMPIN' " (19.2 OZ!) 8**
- ALARMIST "LE JUS" HAZY IPA (16 OZ) 7**
- SKETCHBOOK "ORANGE DOOR" IPA (16OZ) 6**
- UNCLE JOHN'S MI HARD CIDER 7.00 (16OZ)**
- TWO FOOLS DRY CIDER (16OZ) 6**
- CITY WATER "OOH LA LA" PINK LEMONADE SELTZER (16oz) 7.00**
- OLD STYLE LAGER (16OZ) 4**
- MONTUCKY COLD SNACKS LAGER (16OZ) 6**
-  **TWO BROTHER'S "PRAIRIE PATH" (12OZ CAN) 5**

SPECIAL APPETIZERS

- GARLIC GULF SHRIMP & POLENTA**
Large shrimp, roasted garlic cream sauce, fresh basil & roma tomatoes, crispy polenta cake & fresh spinach 16.95
- BAKED BASIL POMODORO AND GOAT CHEESE**
Our house Pomodoro sauce & fresh basil over Vermont goat cheese, baked & served with garlic baguette toasts 11.95
- MI ASPARAGUS & MANCHEGO**
Fresh MI asparagus Grilled with toasted almonds, fresh rosemary & shaved Spanish Manchego cheese 9
- BIG BAVARIAN PRETZEL TWIST**
Large Bavarian bakery pretzel with pub cheese spread & grainy mustard 7.95
- MARGARITA CHICKEN - ELOTE (MEX STREET CORN) SALAD**
Grilled Margarita chicken breast, roasted sweet corn, red onion & sweet bell pepper, Cotija cheese, aleppo pepper, lime aioli, crema & cilantro over mixed greens, radishes, red cabbage & green goddess dressing 16.95

—.. DAILY SPECIALS ..—

- GRILLED ATLANTIC SALMON**
cucumber lemon-dill sauce with steamed broccoli & mashed potatoes 22.95
- BOOKER'S BEEF TENDERLOIN SKEWERS**
Two 6oz Beef tenderloin skewers grilled and topped with a bourbon peppercorn & Portobello mushroom sauce with fried onions, mashed potatoes & broccoli 22.95
- COLOSSAL PRAWNS WITH LINGUINE**
Six giant fresh water shrimp (over ½ pound) tossed in our scampi butter sauce, white wine, Italian parsley, linguine 23.95
- CIDER-BRINED PORK CHOP**
10 oz boneless pork chop brined in ginger & WI apple cider, finished with Bacon-Whiskey chutney, garlic spinach and house-mashed potatoes 18.95
- BLUE RIBBON SPICY CHICKEN TENDERS**
½ pound buttermilk fried farm fresh tenders with Spicy Southwest "Comeback Sauce" (for dipping), fresh cut fries & house slaw 16.95
- PINE NUT & SAGE TROUT**
brook trout, sage, toasted pine nut crust, mashed potatoes, broccoli 20.95
- HERB MARINATED GRILLED LAMB CHOPS**
Two Lamb T-bone chops with fresh basil, rosemary ,chives and garlic, served with roasted Balsamic & bacon Brussels sprouts and mashed potatoes 21.95
- SPICY BAY SHRIMP BOIL**
½# large EZ peel Gulf shrimp steamed with Old Bay seasoning, corn on the cob & redskin potatoes 17.95
- TONY'S POT ROAST**
Black Angus Beef pot roast braised in Cabernet wine pan sauce, roasted root vegetables, onion straws & roasted potatoes 18.95
- CAJUN CATFISH PLATTER**
Spicy blackened catfish filet, red beans & rice & fresh garlic spinach YA! YA! 17.95
- NEW YORK STRIP WITH WILD MUSHROOM SAUCE**
10oz grilled New York Strip Steak topped with a Cabernet Sauvignon and wild mushroom (yellow boletus, oyster, Portobello & porcini) sauce, mashed potatoes & Garlic spinach 22.95
- WALLEYE PIKE SAULT STE. MARIE**
pan-seared fresh, wild-caught Superior Walleye pike filet, marjoram & lemon zest crust, house tartar, fresh garlic spinach & mashed potatoes 22.95

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

WINE

- LE PIANURE PROSECCO D.O.C.** Italy 2020 gls 8
- TERRA D'ORO PINOT GRIGIO** CA 2021 gls 9 btl 30
- MARGARETT'S VINEYARD CHARDONNAY** 2021 Tropical fruits, melon, touch of vanilla Ukiah CA gls 9 btl 30
- OYSTER BAY SAUVIGNON BLANC** Grapefruit & wet stone, one of our favorites! Marlborough NZ 2022 gls 9 btl 30
- MOMENT DE PLASIR ROSE** Super refreshing Rose with depth and acidity Provence 2022 gls 8 btl 24
- ★ **GANCEDO "CAPRICHIO" GODELLO "21** Aromas of apple and citrus, palate of ripe stone fruits and crisp minerality. Great with seafood! gls 12
- ★ **DOMAINE CHARDIGNY "SAINT-AMOUR A LA FOLIE" BEAUJOLAIS FR '17** Grand Vin Gamay, red ripe strawberries, fresh cut herbs, neutral oak, organic, bio-dynamic gls 9 btl 30
- RICKSHAW CABERNET SAUVIGNON** Healdsburg, CA 2021 gls 9 blt 30
- MONTOYA PINOT NOIR** Monterey, CA 2020 gls 10 btl 34
- CLINE "FARMHOUSE RED BLEND"** Field blend of Zinfandel, Cabernet & Merlot CA 2021 gls 8 btl 24

✦ COCKTAILS ✦

Each Jar Has 3 Cocktails

- MOON MARGARITA** silver tequila, triple sec, fresh lime 9 - Jar 19
- FRESH FRUIT MARGARITAS** House Margarita with fresh strawberry puree, fresh pineapple purée or mango 10 - Jar 20
- SMOKE & SPICE MARGARITA** Mexcal, triple sec, jalapeño syrup, fresh lime 10 - Jar 20
- MAI TAI** Dark & light rums, orange curacao, house almond orgeat, lime 11 - Jar 22
- MOSCOW MULE** Vodka, lime, ginger liquor, ginger beer 9 - Jar 19
- STRAWBERRY-RHUBARB MULE** Vodka, fresh strawberry, rhubarb bitters, ginger liquor, ginger beer 10 - Jar 20
- DARK & STORMY** Dark rum, Ginger liquor, ginger beer, lime 9 - Jar 19
- NEGRONI** Campari, dry gin, sweet vermouth, orange bitters, orange peel 10
- SAZERAC** Rye whiskey cocktail with Herbsaint & Peychaud bitters 10
- FRENCH 75** Prosecco, London dry gin, orange bitters, lemon juice 11
- BOURBON OLD FASHIONED** Bourbon whiskey, rich simple, Angostura & orange bitters, orange peel, cherry 10.
- BROOKLYN** Rye whiskey, dry vermouth, Maraschino liquor, Amaro, Angostura & orange bitters, cherries 11.
- ESPRESSO MARTINI** Organic cold brew espresso, New Deal Coffee Liqueur, Elevate Vodka 11
- LAST WORD** Gin, Maraschino liquer, Green Chartreuse, lime, cherry 11.
- AVIATION** Gin, Maraschino Liquer, Creme de Violette, lemon 11

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