

SHAREABLES

CRISPY SHRIMP AND CALAMARI \$18

Shrimp & Calamari with Jalapenos, Onions, Green Beans and Sweet Chili Sauce

FRIED BRUSSELS SPROUTS \$14

Served with Sesame and Gochugang Vinaigrette, Topped with Apple, Fresno Chili & Cilantro

TUNA TARTARE \$18

Ponzu, Avocado Puree, Cucumber, Radish and Rice Chips

WINGS \$16

Bone-in Chicken Wings Tossed in Your Choice of Sauce

BBQ, Buffalo or Mango Habanero

Side of Celery and Carrots

SALADS & SOUPS

SIDE SALAD \$8

SIDE CAESAR \$8

HOMEMADE SOUP

Cup \$6 Bowl \$9

MAIN DISHES

12 OZ NY STRIP STEAK \$38

Served with Broccolini, Rosemary Roasted Fingerling Potatoes, Crispy Onions, and Mushroom Demi-Glace

LASAGNA BOLOGNESE \$26

Traditional Meat Sauce with Spinach, Basil Oil, and Garlic Bread

SEARED SNAPPER \$32

Topped with Romesco Sauce, Fennel Salad with Fondant Potatoes, Broccolini with a Lemon Vinaigrette

BUTTERNUT SQUASH RISOTTO \$26

Pepitas, Pomegranate, Mushrooms with Crispy Sage and a Brown Butter Vinaigrette

BEER BRAISED PORK SHANK \$32

Served with Savory Bread Pudding and Seasonal Vegetables, topped with Herb Gravy and Crispy Carrots

DESSERT \$9

Ask Your Server What's Available

FULL MOON SKI & SNOWSHOE

WINE SPECIALS

1749 SAUVIGNON BLANC *FRANCE* \$8GLASS | \$30 BOTTLE

DIRECTOR'S CUT CABERNET *SONOMA* \$13GLASS | \$52 BOTTLE

FEATURED COCKTAILS

MOONLIGHT BRAMBLE \$14

Drumshambo Gin, Black Raspberry Liqueur, Fresh Squeezed Lemon, Soda Water

NUTTY NIGHTCAP \$11

Screwball Peanut Butter Whiskey and Hot Cocoa

SOUTHERN TODDY \$14

Idlewild Whiskey, Peach Schnapps, Honey Syrup, with Fresh Squeezed Lemon and Hot Water

LIVE MUSIC BY RICK BROUGH