



For Dinner Reservations Please Call
307 ~ 367 ~ 6373

Starters

Stuffed Mushrooms ~ In sizzling garlic butter sauce, stuffed with parmesan & crispy bread crumbs. \$8

Quesadillas ~ Choice of grilled chicken or beef. \$8

Chicken Wings ~ Hot Buffalo chicken wings. \$9

Nachos ~ Cheddar, jalapeños, sour cream and avocado salsa. \$8
Add beef or chicken . \$2 more

Sampler Basket ~ All your favorites!

Chicken Wings, Crispy Calamari Rings, Mozzarella Sticks, Coconut Shrimp, Stuffed Mushrooms. \$18

Chili Cheese Fries ~ Seasoned fries, smothered in chili con carne and cheddar jack cheese \$8

Grilled Shrimp Skewers ~ Four large shrimp grilled with pineapple, served with Thai peanut sauce. \$12

Avocado Salsa ~ Subtly spicy with smoky roasted tomatillos. \$8

Mozzarella Sticks ~Served with signature marinara sauce. \$7

Crispy Calamari Rings ~ Served with signature marinara sauce. \$9

Soups & Salads

Seafood Chowder ~ Our award-winning favorite. Thick & creamy, bursting with clams, shrimp & salmon seasoned with fresh herbs. Served with croutons. \$8

Chili Con Carne ~ Chili con carne served with onions, cheese and tortilla chips. \$7

Soup of the Day ~ Chef's choice, ask your server for today's selection. \$5

Caesar Salad ~ Classic Caesar finished with croutons and freshly grated parmesan cheese. \$8

Wedge Salad ~ Iceberg wedge topped with blue cheese dressing, bacon, tomatoes & blue cheese crumbles. \$8

Mixed Green Salad ~ Fresh spring greens with tomato, cucumber, olives, red onion, & sunflower seed. \$7

House-Made Dressings:
Thousand Island, Buttermilk Ranch, Blue Cheese, Balsamic Vinaigrette

Pasta & Salad Additions

Grilled Chicken \$4
Grilled Salmon \$9
Grilled Shrimp \$12

Pastas

*~ served with garlic bread and your choice of soup du jour or mixed green or Caesar salad
~ choice of fettuccini, linguine, or penne pasta*

Pasta Primavera ~ Tossed with olive oil, garlic & fresh sautéed vegetables. \$14

Pasta Carbonara ~ Served in a rich and creamy sauce with onions and bacon. \$16

Seafood Pasta ~ Fresh clams, shrimp, and scallops in a signature marinara sauce. \$22

Entrées

~ All entrées except Half Moon Burger and Fish & Chips served with seasonal vegetables and choice of baked potato, rice pilaf, French fries, or garlic mashed potatoes.(Loaded Potato for \$1 more) Add a mixed green side salad or Soup of the Day for \$4 more.

New York Strip ~ Premium 16oz. strip grilled to your liking. Finished in savory roasted garlic butter. \$30

Filet of Beef ~ Tenderloin of beef served with bacon, onion, mushroom sauce.
Choice of: 4oz - \$22 or 8oz - \$36

Half Moon Surf & Turf ~ A tender, 4oz. beef tenderloin served with four large shrimp & drizzled with a buttery white wine, garlic sauce that will send your taste buds over the moon. \$34

Ribeye Steak ~ Tender, aged 16oz ribeye, grilled to your preference & topped with a savory roasted garlic butter. \$34

T-Bone ~ Thick, juicy 20oz. steak finished with roasted garlic butter. \$37

Half Moon Burger ~ 6oz. certified Angus beef, grilled & served on a toasted bun. Includes lettuce, tomato & dill pickles. \$13
Add: Jalapeños, Grilled Onions, Green Chiles, Grilled Mushrooms, Bacon, Monterey Jack, Cheddar, Provolone, Swiss, American 75¢ each

Broiled Salmon ~ Over a half pound of thick, flaky, buttery salmon. Served with mustard dill cream. \$22

Coconut Shrimp ~ Five large, butterflied coconut shrimp, fried until golden, served with Thai peanut Sauce. \$24

Shrimp Scampi ~ The classic buttery dish, six large shrimp sautéed with garlic & fresh herbs. \$24

Broiled Fisherman's Platter ~ Sea scallops, shrimp, salmon, and cod in lemon, white wine and garlic butter. \$26

Sea Scallops ~ Succulent jumbo scallops broiled in a lemon herb butter. \$22

Fish and Chips ~ 6 oz. filet of cod, beer battered and fried, served with fries and house-made tartar sauce. \$22

Half Chicken ~ Cranberry-jalapeño glazed half chicken, slow-roasted & served with a savory homemade stuffing. \$22

Chicken Marsala ~ Plump, tender breast of chicken, sautéed in a mushroom marsala white wine sauce. \$20

Pork Tenderloin ~ Charbroiled tenderloin medallions glazed with a sweet, tangy chili berry marmalade. \$20

Stuffed Grilled Portabella ~ Marinated with fresh herbs & olive oil, grilled until tender & topped with balsamic-glazed vegetables & melty mozzarella cheese. \$15

~ Parties of eight or more may be subject to an 18% service gratuity