
Starters

Bacon Wrapped Dates ~ Nine bacon-wrapped sweet dried dates, roasted and finished with a balsamic reduction 10

Nachos ~ Corn chips topped with cheddar, scallions, jalapeños, pico de gallo, sour cream 9
With shredded chicken or pork carnitas 11

Chicken Wings ~ Eight fried chicken wings, tossed with your choice of buffalo or mango habanero sauce 10

Calamari ~ Six ounces of loligo squid, lightly breaded and fried. Served with spicy aioli 10

Grilled Mozzarella ~ Five prosciutto-wrapped fresh mozzarella sticks, served with tomato chutney and balsamic reduction 11

Margherita Lavash Pizza ~ Crispy lavash, brushed with extra virgin olive oil, topped with marinated Roma tomatoes and fresh mozzarella 9

Soups & Salads

House-Made Dressings:

Ranch, Lemon Basil Vinaigrette, Bleu Cheese, Balsamic Vinaigrette

Caesar Salad ~ Classic Caesar with house-made dressing finished with croutons and fresh grated parmesan cheese 12 with chicken 14

Beet Salad ~ Roasted beets atop baby field greens tossed with golden beet vinaigrette and topped with gorgonzola crumbles and walnuts 14

Malibu Chop Salad ~ Chopped greens, cabbage, red onions, and bacon, tossed with diced chicken and your choice of dressing and topped with fresh grated parmesan, avocado and crumbled parmesan crisps 14

Soup of the Day ~ Chef's choice, ask your server for today's selection 6

Pastas

~ served with garlic bread and your choice of soup of the day or mixed green or Caesar side salad

Penne a la Vodka ~ Penne with fresh garlic, basil and tomato concasse in a hearty tomato sauce, finished with a splash of cream 18

Shrimp Scampi ~ Jumbo shrimp and angel hair pasta in a lemon and garlic beurre blanc, finished with diced tomatoes and chives 19

Entrees

*All entrées served with seasonal vegetables and choice of baked potato, French fries, gnocchi, risotto, macaroni & cheese, or polenta, except where otherwise specified
Add a house mixed green or Caesar side salad or soup of the day for \$4 more*

Filet Mignon ~ 6oz. Grilled, finished with garlic and herb compound butter 32

Ribeye Steak ~ 12oz. Aged, grilled and finished with garlic and herb compound butter 32

Half Moon Surf & Turf ~ 4oz. beef tenderloin, grilled and served with four large shrimp, finished with buttery white wine garlic sauce 36
Choose a 6oz. tenderloin 39

Dinner for Two ~ 24oz. ribeye to share, served with seasonal veggies and two starch sides, two mixed green salads, and choice of a dessert to share 55

Half Moon Burger ~ 6oz. beef patty, grilled & served on a toasted Kaiser roll. Includes lettuce, tomato & dill pickles 15
Add: jalapeños, grilled onions, grilled mushrooms, bacon, horseradish cheddar, provolone, Swiss, American 75¢ each

Salmon ~ Choice salmon grilled, topped with mango salsa and served with polenta 30

Shrimp ~ Eight jumbo tiger shrimp, sautéed and tossed in spicy mango sauce 26

Chicken Cordon Bleu ~ Lightly breaded chicken breast stuffed with ham and Swiss cheese, topped with Dijon cream 28

Pork Pot Roast ~ Fork-tender pork shoulder roast served with mirepoix, roasted mushrooms and house-made gnocchi and finished with port wine sauce 25

Eggplant Rollatini ~ Fresh eggplant stuffed with seasoned ricotta and parmesan, lightly breaded, fried and topped with tomato sauce and provolone. Served with capellini 25

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