

Starters

Scallops Rockefeller / pan-seared, Pernod-white wine reduction, spinach, feta, Parmesan, crostini	15
Wontons / smoked albacore & Cypress Grove chèvre, Asian slaw, red pepper coulis, balsamic reduction	9
Raw Oysters / kumamoto oysters, with choice of sauce (<i>gluten free</i>) <i><u>pickled shallot & cucumber</u></i> • <i><u>mignonette</u></i> • <i><u>cocktail sauce</u></i>	½ dozen 15, dozen 25
Broiled Oysters / kumamoto oysters, with garlic butter (<i>gluten free</i>)	½ dozen 15, dozen 25
Steamed Manila Clams / (1 lb) garlic white wine butter, lemon, fresh herbs, crostini	15
Shishito Peppers / pan-fried, garlic & sesame seeds, cilantro-lime aioli (<i>vegetarian; gluten free</i>)	8
Brussels & Mushrooms / sautéed local Brussels sprouts & mushrooms, garlic, shallots, extra virgin olive oil (<i>vegan; gluten free</i>)	9
Crab Cake / Dungeness crab, Sriracha aioli, lemon-basil cream, scallion emulsion	17

Soups & Salads

New England Seafood Chowder or Soup of the Day /	6
Spinach / warm bacon-fig dressing, toasted walnuts, red onion, Gorgonzola (<i>gluten free</i>)	7
Caesar / chopped romaine, anchovy, lemon, croutons, Parmesan crisp	7
House / spring mix, carrots, cucumber, jicama, with choice of dressing (<i>gluten free</i>) <i><u>balsamic vinaigrette</u></i> • <i><u>honey-mustard</u></i> • <i><u>Gorgonzola cream</u></i>	5
Crab / spring mix, Dungeness crab, avocado, carrot, cucumber, ginger-soy vinaigrette	15
Duck / chilled duck breast, greens (wild arugula, hydroponic watercress, radicchio), strawberries, fava beans, orange-rosemary reduction, extra virgin olive oil (<i>gluten free</i>)	12

House Specialties

Selections include a cup of soup or house salad

California Red Abalone Medallions / breaded & sautéed, capellini piccata, beurre blanc	58
Butter-Poached Maine Lobster Tail / (18 ounces) Yukon Gold garlic mashed potatoes, drawn butter,	

sautéed carrots & Brussels sprouts (*gluten free*)

65

Whole Maine Lobster / available by request, with one week's notice (*gluten free*)

market

~ continued on reverse ~

Fish

- King Salmon** / grilled, lemon-scented Israeli cous cous, carrot-ginger pureé, cilantro chimichurri, micro green & orange suprême garnish (*gluten free*) 26
- Halibut** / pan-seared, sautéed Brussels sprouts, portobello mushrooms & red peppers, wild rice and beurre blanc (*gluten free*) 28
- Sesame-Crusted Bigeye Tuna** / seared rare, sesame-ginger Calrose rice, wakame, grilled pineapple, spicy mango coulis (*gluten free*) 33
- Hawaiian Fish** / pan-seared, wilted spinach & sweet potato salad with bacon, coconut & almonds, orange-curry gastrique (*gluten free; inquire with your server for selection*) 26

Meats

- Ribeye** / (14 oz) grilled, with Gorgonzola butter, Yukon Gold garlic mashed potatoes, grilled asparagus (*gluten free*) 34
- Filet Mignon** / (8 oz) grilled, Cabernet bordelaise, Yukon Gold garlic mashed potatoes, bacon-braised greens (*gluten free*) 34
- Snake River Farms Kobe New York** / (9 oz) grilled Manhattan-cut, demi-glace, crispy fingerling potatoes, bacon-braised greens (*gluten free*) 39
- Moonstone Burger** / (*limited supply*) house-ground beef patty, aged white cheddar, field greens, garlic aioli, French fries (*add avocado or bacon for \$1 each*) 15
- Spring Lamb** / pan-seared pistachio-crusted rack of lamb, Cypress Grove chèvre polenta, shaved asparagus & carrot, mint pesto 27
- Roasted Half Chicken** / Mary's Free Range Chicken, lemon-herb demi-glace, crispy fingerling potatoes, grilled asparagus (*gluten free*) 26

Vegetarian & Vegan

- Mushrooms & Brussels Sprouts** / sautéed Brussels sprouts, mushrooms & red peppers, wild rice, extra virgin olive oil (*vegan; gluten free*) 20
- Mediterranean Pasta** / artichoke hearts, sun-dried tomatoes, asparagus, kalamata olives, basil, feta, herbs, lemon 20
- Roasted Red Pepper Risotto** / asparagus, Parmesan, basil oil (*gluten free*) 23

**Moonstone Grill uses local and organic products whenever possible.
We are fortunate to have relationships with many area farms and vendors and strive to support and represent them.**

For your convenience, a service charge of 18% may be added to parties of 8 or more

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04/04/2013

Josh Wiley, Executive Chef

Happy Hour

Thursday through Sunday
5pm to 6:30pm

Small Bites

All Selections \$5

Truffled French fries

Fried albacore wontons

Sauteed Brussels sprouts

Beef skewer with demi-glace

Steamed Manila clams (1/3 lb)

Bar Selections

All Selections \$5

Glass white wine: La Poule Blanche
Chardonnay/Sauvignon blanc blend

Glass red wine: Saint Cosme
Cotes du Rhone

Glass sparkling wine: Gloria Ferrer Brut

Well cocktails: well liquor plus a mixer of your choice (vodka + tonic, etc)

All bottled beer (\$3) **except PranQster*

Other Appetizers

House Salad (with choice of dressing) \$5

Caesar Salad *or* Spinach Salad \$7

Bowl/Cup of Seafood Chowder \$5/\$8

Dungeness Crab Cake \$17

Blistered shishito peppers \$8

Scallops Rockefeller \$15

Steamed Manila clams (1lb) \$15

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Signature Cocktails

Seasonally inspired or long time favorites, each one of these cocktails is worth a try (or two)

Rio Grande / Bulleit bourbon, Espolon blanco, ginger liqueur, maple syrup, lemon & lime, cayenne-sugar rim 10

Strawberry Habañero Margarita / Corralejo reposado, Cointreau, strawberry, lime, habañoero syrup, salt rim 11

Gimme Hendricks / Hendrick's gin, cucumber, mint 11

Spiced Pear / Hangar One spiced pear vodka, St-Germain, pineapple, Chinese five spice 11

Sea Change / Gosling's Black Seal rum, ginger liqueur, fresh lime, apricot syrup 10

House Classic Cocktails

Our interpretation of some delicious classics

Proper Old Fashioned / Bulleit rye, caramelized orange syrup, bitters, lemon twist 11

Corpse Reviver #2 / Death's Door gin, Lillet blanc, Cointreau, lemon, absinthe 11

Blood Orange & Pear Bellini / Hangar One spiced pear vodka, blood orange juice, caramelized orange syrup, sparkling wine 11

(best) Manhattan (ever) / vanilla & spice infused Woodford Reserve bourbon, Antica Formula vermouth, bitters 12

Dessert and Warm Drinks

Not just to end your evening, these drinks are perfect anytime

Buena Vista Irish Coffee / (warm) Tullamore Dew Irish whiskey, sugar, coffee, whipped cream 9

Kentucky Toddy / (warm) Black Maple Hill bourbon, maple syrup, lime, hot water 9

Francophile / (warm) Germain-Robin fine brandy, Kahlua, coffee, whipped cream 9\