

Appetizers

- Truffle Fries** ... French fries seasoned with truffle salt and truffle oil. Served with parmesan ... \$14 & rosemary aioli for dipping.
- ☉ **Asparagus Bundles** ... Fresh asparagus spears wrapped with provolone cheese & prosciutto \$16 then grilled. Drizzled with balsamic glaze.
- Asiago Cheese Wedges** ... Wedges of Asiago cheese hand-breaded here, deep fried, and served \$12 with our house-made marinara for dipping.
- BLT Flatbread** ... Toasted Naan flatbread topped with bacon pieces, tomatoes, spinach and \$14 mozzarella cheese.

Soup and Salads

Soup of the Day \$4 cup -- \$5 bowl

Grilled Chicken Salad ... Served on a bed of mixed greens with your choice Reg \$16 -- Lite \$12 of French fries or haystack onions, then topped with mozzarella cheese. Gluten-free if you omit the French fries. Suggested wine pairing: Pinot Grigio.

Black Diamond Steak* Salad ... Mixed greens, teriyaki marinated grilled Reg \$20 -- Lite \$15 sirloin steak, your choice of French fries or Haystack onions, tomato, and mozzarella cheese. Suggested wine pairing: Merlot.

Caesar Salad ... Romaine lettuce, Caesar dressing, croutons and parmesan Reg \$12 -- Lite \$7 cheese. Add chicken for \$5, Add grilled shrimp for \$5 or grilled salmon for \$10. Gluten-free if you omit the croutons. Suggested wine pairing: Pinot Grigio

* Available salad dressings: *Balsamic Vinaigrette, our Italian, our Sweet & Sour, our Ranch, Bleu cheese, French and Raspberry Vinaigrette.*

Chicken

- Chicken Parmesan** ... Chicken breast, your choice of grilled or breaded, Reg \$23 -- Lite \$14 topped with mozzarella cheese and our house-made marinara sauce. Served over your choice of pasta. Suggested wine pairing: Chianti.
- ☉ **Chicken Cacciatore** ... Grilled chicken breast topped with peppers, onions, Reg \$23 -- Lite \$14 mushrooms and tomatoes. Suggested wine pairing: Chianti
- ☉ **Chicken with Artichokes & Roasted Tomatoes** ... Diced grilled chicken, Reg \$23 -- Lite \$14 artichokes, spinach and roasted tomatoes in a garlic-white wine sauce, served over your choice of pasta. Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing: Pinot Grigio.

*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Moena cannot guarantee the tenderness of meat ordered medium-well or well-done.

From the Grill

- ☞ **Grilled Delmonico*** ... 12 ounce Delmonico steak grilled to order. Add our house-made \$45
garlic-cognac compound butter for no additional charge. Suggested wine pairing:
Cabernet Sauvignon.
- ☞ **Grilled Filet Mignon*** ... 6 ounce center-cut filet. Medallioned if ordered medium-well or \$42
well-done. Suggested wine pairing: Cabernet Sauvignon.
- Cuban Burger*** ... Grilled Angus burger topped with ham, Swiss cheese, pickles and \$18
Dijonnaise. Served with your choice of Plain Fries or Truffle Fries.
- Greek Salmon Bowl** ... Cous cous topped with grilled salmon, tomatoes, Reg \$30 -- Lite \$19
artichoke hearts, cucumbers, olives, Feta cheese, red onions and cucumber-dill sauce.
Suggested wine pairing: Sauvignon Blanc.

Seafood

- Pasta Thermador** ... A Moena Classic! Shrimp, sea scallops and lump crab Reg \$40 -- Lite \$24
meat, tossed in a Parmesan cream sauce. Gluten-free if you upgrade to gluten-free pasta.
Suggested wine pairing: Chardonnay.
- ☞ **Grilled Salmon* with Dijon-Dill Sauce** ... Suggested wine pairing: Reg \$30 -- Lite \$19
Chardonnay.
- Bloody-Mary Mussels** ... Steamed mussels deglazed with vodka, then served Reg \$25 -- Lite \$14
in Bloody Mary sauce, with bacon, celery and Tabasco sauce. All served over your choice
of pasta. Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing: Red
Blend.
- ☞ **Haddock in Parchment** ... Haddock, lemon slices and fresh parsley sealed in ... Reg \$25 -- Lite \$14
parchment paper and baked. Suggested wine pairing: Pinot Grigio.

Pasta

Pasta shapes available: Angel Hair, Penne and Fettuccine

☞ *Gluten-Free Pasta available for an additional \$3. (This pasta requires extra cooking time.)*

Fresh house-made pasta (ask your server for today's shape) available for an additional \$3.

- Lasagna** ... Pasta sheets layered with ricotta cheese, sausage, ground beef, cheeses and our \$22
house-made marinara. Suggested wine pairing: Red Blend.
- Pasta with our House-Made Marinara or Alfredo Sauce** ... Your choice of ... Reg \$16 -- Lite \$10
pasta shape. Gluten-free if you upgrade to gluten-free pasta. Add meatballs for \$2.00
each, steamed broccoli for \$2.00, grilled chicken breast for \$5.00 or shrimp for \$5.00.
- Spinach and Artichoke Pasta** ... Creamy alfredo sauce with fresh spinach Reg \$20 -- Lite \$14
and artichoke hearts. Served over your choice of pasta. Gluten-free if you upgrade to
gluten-free pasta. Suggested wine pairing: Sauvignon Blanc.

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