

## Appetizers

- Truffle Fries** ... French fries seasoned with truffle salt and truffle oil. Served with parmesan ... \$14 & rosemary aioli for dipping.
- Baked Brie** ... Creamy brie cheese baked in puff pastry, and topped with a berry compote. .... 15  
Great for sharing!
- Carmelized Onion, Rosemary & Tomato Flatbread** ... Naan flatbread topped with ..... 14  
carmelized onions, rosemary and tomatoes.
- Ⓞ **Sausage-Stuffed Mushrooms** ... Mushrooms stuffed with sweet Italian sausage and cheese. .... 12

## Soup and Salads

- Soup of the Day** ..... \$4 cup -- \$5 bowl
- Grilled Chicken Salad** ... Served on a bed of mixed greens with your ..... Reg \$16 -- Lite \$12  
choice 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.
- Ⓞ **Strawberry Chicken Salad** ... Mixed greens, grilled chicken, fresh ..... Reg \$18 -- Lite \$14  
strawberries, candied pecans, tomato and mozzarella cheese. Suggested wine pairing:  
Rosé.
- BBQ Chicken Salad** ... Grilled chicken on a bed of mixed greens topped ..... Reg \$16 -- Lite \$12  
with fries, bbq sauce, shredded cheddar cheese, sliced red onions and crispy bacon pieces.  
Good with a beer!
- \* Available salad dressings: *Balsamic Vinaigrette, our Italian, our Sweet & Sour, our Ranch, Bleu  
cheese, French or 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 with Proscuitto, Mushrooms and Peas** ... Grilled chicken breast .... Reg \$23 -- Lite \$14  
pieces, proscuitto, sautéed mushrooms and peas, in a creamy asiago cheese sauce. Over  
your choice of pasta. Suggested wine pairing: Pinot Grigio.
- Ⓞ **Balsamic Chicken** ... Chicken breast topped with roasted tomatoes, goat ..... Reg \$22 -- Lite \$13  
cheese and drizzled with Balsamic glaze. Suggested wine pairing: Merlot.

\*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 Filet Mignon\*** ... 6 ounce center-cut filet. Medallioned if ordered medium-well or ..... \$42 well-done. Add Garlic-herb cheese and balsamic glaze for \$3.00. Suggested wine pairing: Cabernet Sauvignon.
- Grilled Delmonico** ... 12 ounce Delmonico steak grilled to order. Add our house-made ..... \$42 garlic-cognac compound butter for no charge. Suggested wine pairing: Cabernet Sauvignon.
- Mushroom-Swiss Burger** ... \*Your choice on a roll or as a bowl!\* Grilled Angus burger ..... \$18 topped with sautéed mushrooms and Swiss cheese. Served with your choice of Truffle or plain fries.
- Bang-Bang Salmon Burger** ... Grilled Salmon burger topped with bang-bang sauce, arugula .... \$20 and avocado. Served on a roll or on a bed of lettuce, with your choice of plain or Truffle Fries. Suggested wine pairing: Pinot Noir.

## 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.
- ☞ **Honey-Chipotle Salmon Bowl** ... Grilled Salmon topped with a ..... Reg \$30 -- Lite \$19 honey-chipotle glaze, atop wild rice, mixed greens. Served with corn relish, black beans and avocado. Suggested wine pairing: Riesling.
- Parmesan-Crusted Haddock** ... Haddock filet coated in-house with ..... Reg \$25 -- Lite \$14 parmesan cheese and bread crumbs, then deep-fried. Suggested wine pairing: Pinot Grigio.
- Manicotti with Cheesy Seafood Sauce** ... Suggested wine pairing: Pinot ..... Reg \$25 -- Lite \$14 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.
- Hazelnut, Lemon & Ricotta Pasta** ... Your choice of pasta in a lemon ..... Reg \$22 -- Lite \$12 brown-butter sauce and topped with hazelnuts and a dollop of creamy ricotta cheese. Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing: Pinot Grigio
- Veal Parmesan** ... Thin-sliced hand-breaded veal, topped with our ..... Reg \$30 -- Lite \$19 house-made marinara and cheese. Served over your choice of pasta. Suggested wine pairing: Chianti.

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