



APPETIZERS

CLAMS HALF(6) \$8 FULL(12) \$15

Raw, steamed or casino.

SMOKEY CUBA CHEESE POUTINE \$9

A pile of battered fries topped with Cuba cheese curd, smoked gouda, and smothered with beef gravy.

SAUSAGE STUFFED MUSHROOMS \$8

A nice blend of sausage, spinach and cream cheese stuffed mushrooms finished with mozzarella and asiago cheeses.

STUFFED BANANA PEPPERS \$8

Italian sausage, ricotta, asiago and mozzarella stuffed banana peppers baked in our house made marinara. Served with garlic toast.

BASIL CHIMICHURRI SHRIMP \$10

5 jumbo shrimp, fresh mozzarella, and cherry tomatoes sprinkled with our house made basil chimichurri and served with garlic toast.

RED PEPPER CRAB CAKES \$12

Two large pan seared crab cakes drizzled with red pepper cream sauce.

SOUPS AND SALADS

SOUP DU JOUR CUP \$3 CROCK \$7

BAKED FRENCH ONION CROCK \$7

ASIAGO GRILLED CHICKEN CAESAR \$13

PITTSBURGH STEAK SALAD \$15

Mixed greens topped with cucumber, cherry tomatoes, red onion, battered french fries, cheddar cheese, and grilled steak. Served with Riviera dressing.

MOONWINKS' WINTER SALAD \$14

A blend of mixed greens topped with grilled chicken breast, goat cheese, craisins, maple candied pecans, and cherry tomatoes served with orange fig vinaigrette.

ENTRÉES

Beginning at 4pm.

All entrées come with choice of soup or salad.

6 OZ. LOBSTER TAIL \$24 / TWIN TAILS \$36

Lobster tail served with drawn butter, choice of side and vegetable of the day. Add a 6 ounce lobster tail to any dinner for \$15.

SHRIMP SCAMPI WITH SEAFOOD RISOTTO \$24

Creamy seafood risotto topped with 7 scampi style shrimp.

TUXEDO SESAME SEARED TUNA \$20

Lightly marinated sesame coated Yellowfin tuna seared to a perfect medium rare and served with wasabi, pickled ginger, and soy sauce. Served with choice of side and vegetable of the day.

LOBSTER MAC N CHEESE \$26

6 ounces of chunked lobster meat sautéed in a decadent white truffle, smoked gouda and Cuba cheddar cheese sauce with cavatappi pasta. Served with garlic toast.

WASHINGTON'S GROUPEL \$24

Delicious crab stuffed broiled grouper topped with a roasted red pepper cream sauce. Served with choice of side and vegetable of the day.

PAN-SEARED SEA SCALLOPS \$24

Linguine tossed in a delicate white wine garlic cream sauce topped with lightly seasoned pan seared sea scallops.

CHICKEN GUISEPPE \$16

Grilled chicken topped with roasted red peppers, wild mushrooms, and goat cheese. Served with choice of side and vegetable of the day.

CHICKEN PARMESAN \$18

Breaded chicken breast covered in house marinara and mozzarella, and served on a bed of linguine.

14OZ. NEW YORK STRIP STEAK \$29

Nicely marbled strip steak, trimmed and grilled to your liking. Served with choice of side and vegetable of the day.

8OZ. FILET MIGNON \$34

Lean, melt in your mouth cut of beef tenderloin trimmed and grilled to perfection. Served with choice of side and vegetable of the day.

TWIN TOURNEDOS \$32

Two 4oz. cuts of tenderloin grilled and topped with rich wild mushroom demi glace. Served with choice of starch and vegetable of the day.

GENE'S HOMESTYLE POT ROAST \$20

Tender chuck roast alongside carrots, potatoes, and celery in a mouth-watering beef gravy.

SHEPHERD'S PIE \$17

A savory ragu made with lamb and vegetables topped with creamy roasted garlic mashed potatoes and Cuba cheddar.

STUFFED PORK LOIN \$17

Stuffed with an apple, cranberry, and pecan stuffing and covered in rosemary pork gravy. Served with garlic mashed potatoes and vegetable.

LITE FARE

All sandwiches come with house made chips, substitute fries for \$1

SHRIMP COCKTAIL \$9.25

5 jumbo shrimp served with cocktail sauce and lemon.

PRETZEL LOGS \$7

Butter and salt topped soft pretzels served with our pale ale infused cheddar cheese sauce.

ONION PETALS \$6.50

Served with chipotle ranch.

HOMEMADE CHIPS \$6

Plain, Ranch, BBQ or Cajun.

MOZZARELLA MOONS \$7.25

Breaded, deep fried and served with house marinara.

CHICKEN WINGS \$12

Mild, Medium, Hot, Honey Hot, Garlic Parmesan, BBQ, Cajun.

BUILD YOUR OWN BURGER \$13/UP TO 3 TOPPINGS

½lb Burger, Beyond burger or grilled chicken sandwich. Toppings: American cheese, Swiss, Cuba cheddar, Provolone, Crumbly blue cheese, onion petals, bacon, jalapeños, sautéed mushrooms. Served with lettuce, tomato, and pickles.

REUBEN \$10.50

A Moonwinks favorite! Corned beef piled high with swiss cheese and thousand island dressing on marble rye.

MOONWINKS CLUB SANDWICH \$9.50

Turkey, ham, bacon, lettuce, tomato and mayo served on grilled sourdough.

MEATBALL HOAGIE \$9.75

Delicious veal, pork, and beef meatballs smothered in home made marinara and topped with mozzarella.

STEAK HOAGIE \$11

We brought the flavor with this delicious steak hoagie! Made with sautéed onion, red bell pepper, chimichurri, chipotle mayo and topped with provolone cheese!

SPICY CRISPY CHICKEN SANDWICH \$10.50

Deep fried, crispy battered, Cajun chicken sandwich with cilantro mayo, lettuce, and pickle slices.

VEGETARIAN HEAVEN \$9.50

Sautéed portabella, spinach and feta cheese stuffed into a hoagie roll with chipotle mayo!

CHICKEN TENDERS \$10

With battered fries.

FISH AND CHIPS \$10

Breaded fish pieces, deep fried and served with battered fries.

SIDES

BAKED POTATO

BUTTER PARSLEY BABY RED POTATOES

GARLIC MASHED POTATOES

LONG GRAIN AND WILD RICE

BATTERED FRENCH FRIES

LOADED BAKED POTATO \$3

Cuba cheddar, bacon and sour cream.