



# Moose Sisters

*Food with Spirit*

## APPETIZERS

### \* STEAMER CLAMS \$18

PILED IN A SPICY CHORIZO LIME TEQUILA BROTH.

### SIX IN HOUSE BREADED OYSTERS \$17

WITH A COCKTAIL SLAW.

### BRUSCHETTA WITH WARM HERB CHEESE \$20

WARM HERB CHEESE SPREAD SERVED ON TUSCAN GRILLED BREAD FRESH BASIL AND TOMATOES THAN DRIZZLED WITH CHERRY BALSAMIC REDUCTION.

### SHRIMP MANGO BLACK BEAN QUESADILLA \$22

GRILLED SHRIMP, PEPPER JACK AND CHEDDAR CHEESE, MANGO, ROASTED CORN, BLACK BEAN, PICO DE GALLO AND TOPPED WITH AVOCADO

### THE FORK & KNIFE \$20

BRIE CHEESE ON GRILLED TUSCAN BREAD TOPPED WITH OREGON BLACKBERRY HONEY AND FLAKY SEA SALT. WITH GRAPES AND GREEN APPLES.

### \*THE PRIME SPUD \$24

IDAHO BAKED POTATO WITH CHUNKS OF PRIME RIB COOKED IN A JUS, SAUTÉED MUSHROOMS, RED ONIONS,, & MELTED JACK AND CHEDDAR.,TOPPED WITH BACON CRUMBLES & SOUR CREAM ON SIDE.

### FRESH SEARED AHI PLATE \$18

BLACK SESAME SEED AHI WITH WASABI SAUCE

### SPINACH ARTICHOKE DIP \$20

SPINACH, ARTICHOKE HEARTS, MOZZARELLA, PARMESAN AND CREAM CHEESE. BAKED AND SERVED WITH AN ASSORTMENT OF GLUTEN FREE CRACKERS.

### FOUR BEER BATTERED PRAWNS\$18

SERVED WITH COCKTAIL SAUCE

### PARMESAN GRILLED PRAWNS \$20

FIVE PRAWNS SEASONED WITH CAJUN, FRESH LIME, RED CHILI FLAKES, MELTED PARMESAN CHEESE AND DRIZZLED WITH SWEET CHILI SAUCE.

### GOURMET ROSEMARY CHEESY FRIES \$16

ROSEMARY FRIES WITH MELTED PARMESAN CHEESE TOPPED WITH TRUFFLE OIL.

## Entrees

SERVED WITH SEASONAL VEGGIES

CHOICE OF ENTREE SIDE: MASHERS & GRAVY ,QUINOA RICE BLEND, CRISPY PARMESAN ROASTED FINGERLINGS, OR COLESLAW. UPGRADE TO A BAKED POTATO FOR \$3 MORE

### SISTERS MEAT LOAF \$26

GROUND BEEF, VEAL, ELK AND ITALIAN SAUSAGE WITH A CRIMINI MUSHROOM GRAVY ON TOP

### \* FRESH ALASKAN HALIBUT FILLET \$35

PAN-SEARED OR BLACKEN CAJUN WITH PAPAYA TEQUILA LIME SAUCE

GARNISHED WITH MANGO FRUIT SALSA

### \*PAN-SEARED BONED IN PORK CHOP \$30

WITH POMEGRANATE BALSAMIC REDUCTION

### MAXINE'S FRIED CHICKEN \$26

MARINATED IN BUTTERMILK THEN DOUBLE ROLLED IN HOUSE SEASONED BREADING DRIZZLED WITH A SPICY BOURBON HONEY CHILI SAUCE.

### NORTH WESTERN WALLEYE \$30 GF

FILET COATED IN TOASTED PISTACHIO PANKO BREADING PANFRIED

AND SERVED WITH NEW ORLEANS REMOULADE SAUCE.

### \* PRIME RIB

SISTERS CUT (10oz) \$34 BEND CUT (14oz) \$40

MIDWEST RAISED UPPER 1/3 CHOICE ANGUS BEEF.SELECTED FOR HIGHEST MARBLING CONTENT, AGED 21 DAYS FOR TENDERNESS. SERVED WITH HORSERADISH CREAM SAUCE, JUS & AMARETTO GLAZED CARROTS.

### \* SURF & TURF \$42

10OZ SISTERS CUT PRIME RIB & 4 BEER BATTERED PRAWNS WITH SEASONAL VEGGIES

## PASTA

### \*DUNGENESS CRAB RAVIOLI \$35

RAVIOLI STUFFED WITH DUNGENESS CRAB WITH LEMON CELLO BUTTER CREAM SAUCE

### \* SPICY SEAFOOD CIOPPINO \$36

SHRIMP, HALIBUT, SALMON, AND CLAMS

SIMMERED IN A ZESTY SEAFOOD TOMATO BROTH. SERVED WITH A CHEESY PARMESAN BAGUETTE

### \*NEW ORLEANS STYLE SHELL FISH PASTA \$36

FETTUCINE IN A SPICY CAJUN SHRIMP SAUCE WITH ANDOUILLE SAUSAGE, CRAB, SCALLOPS, PRAWNS AND DICE TOMATOES TOPPED WITH PARMESAN CHEESE AND FRESH BASIL

### BUTTERNUT SQUASH RAVIOLI \$26

MUSHROOM, SPINACH WHITE WINE LIGHT CREAM SAUCE , GARNISHED WITH PEPITAS ,AND PARMESAN CHEESE

## SOUPS

### TUSCAN WHITE BEAN WITH CHICKEN

CUP \$10 BOWL \$14

### FRENCH ONION

CUP \$12 BOWL \$16

ROASTED ONION AND THYME CROUTONS WITH SMOKED GRUYERE

## SIDES

### SWEET POTATO FRIES \$8

SHOESTRING FRIES \$8

ROSE MARY SEA SALT FRIES \$8

TATER TOTS \$8

BAKED POTATO \$8

### CAESAR OR GARDEN

SALAD \$12

QUINOA RICE BLEND \$5

COLESLAW \$5

GRILLED HOT BREAD \$4



## SPECIALTY SALADS

### \*CRAB LOUIE \$28

RED CRABMEAT, CHOPPED ROMAINE HEARTS, TOMATOES, HARD-BOILED EGGS, CUCUMBERS, AVOCADO, WITH CRAB LOUIE DRESSING.

### \* PRIME RIB FRITES SALAD \$28

6 OZ SLICES OF PRIME RIB, TOMATOES, GORGONZOLA CHEESE CRUMBLES, WITH ROMAINE LETTUCE GARNISHED WITH ROSEMARY FRIES AND GORGONZOLA DRESSING ON SIDE.

### \*SEARED CAJUN BLACKENED SALMON SPINACH SALAD \$26

SPINACH, MANGOS STRAWBERRIES, PARMESAN CHEESE, CUCUMBERS, 6 OUNCE CAJUN BLACKENED SALMON TOSSED WITH CITRUS BASIL VINAIGRETTE GARNISHED WITH CANDIED WALNUTS. .

### \* AHI SALAD \$26

SEARED BLACK SESAME SEED AHI TUNA WITH CHOPPED ROMAINE, NAPA CABBAGE, CARROTS, CUCUMBERS, RED BELL PEPPERS AND PINEAPPLE. TOSSED WITH PASSION FRUIT VINAIGRETTE AND WASABI AIOLI ON THE SIDE. PICKLED GINGER

### CAESAR SALAD

### GRILLED CHICKEN,\$20 PRAWNS \$24

CHOPPED ROMAINE PARMESAN CHEESE HOUSE MADE CROUTONS

### CHOPPED ROMAINE WEDGE \$20

CHOPPED ROMAINE, APPLE SMOKE BACON BITS GORGONZOLA CHEESE, DICE TOMATOES AND DRIZZLED WITH HOUSE MADE GORGONZOLA DRESSING.

### THAI SWEET CHILI PEANUT CHICKEN SALAD

CHOPPED ROMAINE AND CABBAGE, RED BELL PEPPERS, CARROTS, SNOW PEAS, MANDARIN ORANGES, TOSSED WITH THAI SWEET CHILI PEANUT VINAIGRETTE AND GARNISHED WITH ROASTED PEANUTS AND FRESH BASIL.

## A MOOSE SPECIALTY

### \* FRESH HALIBUT FISH AND CHIPS \$26

MOOSE MADE BEER BATTERED HALIBUT DEEP FRIED AND SERVED WITH SHOESTRING FRENCH FRIES AND A LEMON DILL AIOLI.

## LIGHT FARE

SANDWICHES SERVED WITH CHOICE OF FRENCH FRIES, ROSEMARY FRIES, SWEET POTATO FRIES, TATER TOTS, CAESAR SALAD, COLESLAW. **OR** SOUP FOR \$2 EXTRA

### \* KOBE SISTER BURGER \$26

1/2 IB KOBE BURGER SERVED WITH ORGANIC CHEDDAR, TOMATO, MOOSE MADE BACON JAM AND TOPPED WITH CRISPY ONION RINGS, ON A TOASTED BRIOCHE BUN.

### SPICY NASHVILLE CHICKEN SANDWICH \$23

GRILLED CHICKEN BREAST, GREEN CHILES, SPICY HOT NASHVILLE SAUCE ON GRILLED JALAPEÑO CORNBREAD AND MELTED CHEDDAR CHEESE.

### \*BISON BURGER \$25

1/3 LB BISON BURGER WITH A1 MAYO, LETTUCE, TOMATO, RED ONIONS, CHEDDAR CHEESE, APPLE SMOKED BACON ON GRILLED BRIOCHE BUN.

### \* HALIBUT FISH SANDWICH \$26

6OZ FRESH GRILLED OR BLACKENED CAJUN HALIBUT WITH SPINACH, TOMATO, LEMON DILL AIOLI ON A BRIOCHE BUN.

### OYSTER P<sup>o</sup> BOY \$25

FRIED BREADED OYSTERS, SHREDDED LETTUCE, TOMATOES, AVOCADO, OPEN FACED ON CIABATTA BUN. DRIZZLED WITH RED HOT OYSTER SAUCE.

\*ADD BEER BATTERED PRAWNS \$3 EACH

## MOOSE BOWLS

TRY WITH CHICKEN \$5 CRISPY DUCK \$8\*HALIBUT \$8 \*PRAWNS \$8

### COCONUT GREEN CURRY BOWL \$26

CAULIFLOWER, RED BELL PEPPERS, CARROTS,, BROCCOLI SLAW, NAPA CABBAGE, SNOW PEAS, QUINOA RICE BLEND, GREEN CURRY AND COCONUT MILK GARNISH WITH CILANTRO AND SPICY CASHEWS.

### VEGETABLE QUINOA RICE BOWL \$26

SAUTÉ BROCCOLI, RED BELL PEPPERS, CARROTS, SPINACH, CAULIFLOWER, ZUCCHINI, ROASTED SWEET POTATOES, MELTED MOZZARELLA CHEESE ON TOP OF QUINOA, RICE BLEND GARNISHED WITH AVOCADO AND PEPITAS.

\* **Consumer Advisory:** "Consuming Raw Or Undercooked Meats, Poultry, Seafood Or Eggs May Increase Risk Of Food-Borne Illness, Especially If You Have Certain Medical Conditions."

**Concerning Allergies:** While We Do Try Our Hardest, Due To Our Method Of Hand Preparing All Dishes We Cannot Guarantee There Will Be No Cross Contamination Of Foods Including But Not Limited To: The Allium Family, Including Garlic, Onions & Shallots. Olives/ Olive Oil, Black Pepper & Nuts, and GLUTEN.