



# Moose Sisters

*Food with Spirit*

## APPETIZERS

### MOOSE MADE

#### SPICY ONION RINGS \$10

#### STEAMER CLAMS \$14

Piled In A Spicy Chorizo  
Lime Tequila Broth.

### FIVE IN HOUSE

#### BREADED OYSTERS \$10

Served Over A Cocktail Slaw.

### FOUR BONEYARD BEER

#### BATTERED PRAWNS \$10

Served With A Special Moose Sauce

#### ARUGULA HOUSE SALAD \$10

Arugula, Raw Sun Flower Seeds, Shaved  
Parmesan, And Mixed Berries  
With A Balsamic Vinaigrette.

### MARLENE'S CHICKEN

#### MANGO QUESADILLA \$14

Chicken, Mango, Onion, Avocado, Cilantro, Brie  
Cheese And Topped With Pico De Gallo

#### THE FORK & KNIFE \$16

Brie Cheese On Tuscan Sourdough Topped  
With Oregon Blackberry Honey And Flaky Sea  
Salt. With Grapes And Green Apples.

#### THE PRIME SPUD \$15

Idaho Potato Baked With Chunks Of Prime Rib,  
Peppered Bacon Crumbles, Jus, With Melted  
Aged White Cheddar.

#### BRUSCHETTA \$14

Tomato, Feta, Basil, And A Balsamic Drizzle

#### CRAB CAKES \$14

Four Classic Crab Cakes With A Lemon Sriracha  
Aioli.

## SALADS

#### BAJA CHICKEN SALAD \$14

Grilled Chicken On Top Of Chopped Romaine  
And Green Leaf Lettuce, Tomatoes, Black Beans,  
Pan Roasted Corn, Cheddar Cheese. Tossed  
With Taco Vinaigrette. Garnished With Avocado,  
Pico De Gallo And Red Hot Blue Tortilla Chips.

#### CHOP CHOP SALAD \$14

Organic Chopped Romaine, Green Leaf Lettuce,  
Avocado, Tomatoes, Garbanzo Beans, Bacon,  
Jack Cheese, Hard Salami And Artichoke Hearts.  
Tossed With Balsamic Vinaigrette And  
Garnished With Blue Cheese Crumbles.

#### CRAB LOUIE \$22

Red Crab Meat, Chopped Romaine Hearts,  
Tomatoes, Hard Boiled Eggs, Asparagus,  
Cucumbers, Avocado, Crab Louise Dressing.

#### MOOSE COBB SALAD \$15

Jalapeño Roasted Turkey, Dried Cranberries,  
Chunks Of Avocado, Tomatoes, Roasted Corn,  
Garbanzo Beans, Bleu Cheese Crumbles  
Layered On Green Leaf Lettuce. With Bacon  
Ranch Dressing On The Side.

#### \* PRIME RIB SALAD \$19

Slices Of Prime Rib, Roasted Tomatoes, Bleu  
Cheese Crumbles, Spicy Cashews, Asparagus  
Spears and Romaine. Tossed With Herb  
Vinaigrette and Topped with Spicy Onion Rings.

#### BBQ CHICKEN SALAD \$14

BBQ Chicken On Top Of Organic Chopped  
Romaine & Green Leaf Lettuce, Black Beans, Pan  
Roasted Corn, Tomatoes, And Cheddar Cheese.  
Tossed With Ranch Dressing And Garnished  
With Red Hot Blue Tortilla Chips.

## \$16 FALL SALADS

*Try With Garden Burger \$19 Chicken \$19 Shrimp \$22 Smoked Trout \$22 Halibut \$24*

#### BEET SALAD

Roasted Beets, Spring Mix, Arugula, Goat  
Cheese, Fresh Pears And Roasted Pecans Tossed  
In A Pumpkin Spice Vinaigrette.

#### HARVEST SALAD

Roasted Butternut Squash Served On Top Of  
Spring Mix, Blue Cheese, Crumbles, Dried  
Cranberries, Fresh Pears, Candied Walnuts  
Tossed In A Cranberry Orange Vinaigrette.

#### FRIED OYSTER SALAD

Six Breaded Oysters Fried Served On Top Of  
Napa Cabbage, Spring Mix, Carrots, Red Bell  
Peppers, Brussel Sprouts, Fennel, Parmesan  
Cheese, And Green Onions Tossed With Pernod  
Buttermilk Dressing

#### UDON NOODLE BOWL \$16

Snow Peas, Red Bell Peppers, Carrots, Broccoli,  
Edamame, Spinach, Sliced Radishes With Cold  
Udon Noodles Tossed in A Spicy Thai Sauce  
Topped With Cilantro And Spicy Cashews.



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## SANDWICHES

*Sandwiches Are Served With Your Choice Of French Fries, Sweet Potato Fries, Tater Tots, Coleslaw, Caesar Salad. Or Try With A Cup Of Soup For An Additional \$2*

### **BAAT SISTERS \$14**

Thick Sliced Bacon, Arugula, Avocado, Tomatoes, Mayo On Toasted Multi Grain.

### **FRESH HALIBUT \$18**

6oz Fresh Grilled Halibut With Spinach, Tomato, Lemon Dill Aioli On A Brioche Bun

### **OH MY CHICKEN \$14**

6oz Chicken Breast, Pepper Jack Cheese, Tomato, Avocado And Spicy Jalapeño Aioli.

### **KOBE'S SISTERS BURGER \$16**

1/2 lb Kobe Burger Served With Oregon Cheddar, Tomato, Moose Made Bacon Jam And Topped With Crispy Onion Rings, On A Toasted Brioche Bun.

### **TURKEY LOCO \$14**

House Roasted Jalapeño Boneyard Ale Turkey Thinly Sliced With Spicy Cranberry Chutney, Cream Cheese, Smoke Bacon, And Crispy Romaine On Grilled Crusty Sourdough.

### **MANGO CHILI GRILLED CHEESE \$14**

Jack, Cheddar, Jalepeños, Mango, Cilantro, And Ginger On Grilled Dill Bread.

*Add Chicken Or Bacon For \$2*

### **REUBEN \$14**

Sliced Corned Beef, Swiss Cheese, Homemade Thousand Island, And Sauerkraut On Grilled Dill Bread.

### **THE EXPLOSIVE ELK BURGER \$14**

1/3 lb Handmade Elk Burger, Orange Peri Peri, Arugula, Smoked Gouda, Pickled Red Onion, Brioche Bun, Garnished With A Sweet Gerkin Pickle.

### **OYSTER PO'BOY \$16**

Fried Breaded Oysters, Shredded Lettuce, Tomatoes, Avocado, Open Faced On Crusty Sourdough Baguette. Drizzled With Special Red Hot Oyster Sauce.

Served With Creamy Dill Coleslaw

### **\*SLOW ROASTED DRY RUB**

### **PRIME RIB SANDWICH \$19**

8oz cut of Prime Rib Served On A Crusty Baguette With Au Jus And Horseradish Aioli

### **GRILLED CHEESE MEATLOAF \$16**

Meatloaf Sandwiched Between Grilled Sourdough Slices With Melted Cheddar Cheese And Pepper Jack Cheese. Served With A Chipotle Ketchup And A Spicy Cranberry Chutney Sauce On The Side.

### **CHEF'S CHOICE SPECIAL \$13**

Chefs Choice Of A Half Sandwich With A Cup Of Soup

### **HALIBUT FISH AND CHIPS \$16**

Moose Made Beer Battered Halibut Deep Fried And Served With Shoestring Potatoes, Creamy Coleslaw, And A Lemon Dill Aioli

## SOUPS

**CUP \$7 BOWL \$10**

**TUSCAN WHITE BEAN WITH CHICKEN  
OR**

**ASK FOR OUR SOUP OF THE MOMENT  
FRENCH ONION**

**CUP \$10 BOWL \$13**

*Roasted Onion And Thyme Croutons  
With Smoked Gruyere.*

## SIDES

**SWEET POTATO FRIES \$7**

**SHOESTRING FRIES \$7**

**CREAMY COLESLAW \$3**

**ROASTED VEGETABLES \$6 (SEASONAL)**

**TATER TOTS \$7**

**BAKED POTATO \$7**

**ROSEMARY SEA SALT FRIES \$7**

**Caesar OR Garden Salad \$10**

**\* 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.