



Moose Sisters

Food with Spirit

LUNCH

* STEAMER CLAMS \$18 **K**

PILED IN A SPICY CHORIZO LIME TEQUILA BROTH.

* SIX IN HOUSE BREADED OYSTERS \$17

SERVED WITH COCKTAIL SLAW.

SEARED CAJUN BLACKENED SALMON \$25

SERVED WITH CRISPY ROASTED FINGERLING POTATOES

GARNISHED WITH MANGO FRUIT SALSA

* FOUR BONEYARD BEER BATTERED PRAWNS \$18

SERVED WITH A SPECIAL MOOSE COCKTAIL SAUCE

. *FRESH AHI PLATE \$16 **K**

SEARED BLACK SESAME SEED AHI WITH WASABI SAUCE.

GOURMET CHEESY FRIES \$16

ROSEMARY FRENCH FRIES WITH MELTED PARMESAN CHEESE AND

DRIZZLED WITH TRUFFLE OIL

SPINACH ARTICHOKE DIP \$20

SPINACH, ARTICHOKE HEARTS, MOZZARELLA, PARMESAN AND

CREAM CHEESE. BAKED AND SERVED WITH ASSORTMENT OF

GLUTEN FREE CRACKERS.

*SHRIMP MANGO BLACK BEAN QUESADILLA \$22

GRILLED SHRIMP, MANGO, CORN, BLACK BEANS, PICO E GALLO, PEPPER JACK AND CHEDDAR CHEESE 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.

WARM HERB CHEESE BRUSCHETTA \$20

GRILLED TUSCAN BREAD, HERM HERB CHEESE, DICE TOMATOES,

FRESH BASIL, THEN DRIZZLED WITH STRAWBERRY BALSAMIC REDUCTION

NEW PRIME RIB SPUD \$24

CHUNKS OF PRIME RIB WARMED IN AU JUS WITH SAUTÉED MUSHROOMS, RED ONIONS, MELTED CHEDDAR AND JACK CHEESE

TOPPED WITH BACON CRUMBLES AND SOUR CREAM ON SIDE.

*FRESH AHI PLATE \$18

SEARED BLACK SESAME SEED AHI WITH WASABI SAUCE.

PLATES

CHOICE OF ONE SIDE

CAESAR, GARDEN SALAD, COLESLAW, FRENCH FRIES SWEET FRIES, ROSEMARY FRIES, TATER TOTS, COTTAGE CHEESE.

OR CUP OF FRENCH ONION SOUP FOR \$2 EXTRA

10 OZ PRIME RIB \$28 **K**

FRIED CHICKEN

DRIZZLED WITH HONEY CHILI BOURBON SAUCE

2 PIECES \$20 4 PIECES \$24

SALADS

WANT TO CHANGE SOMETHING? TRY THE BUILD YOUR OWN SALAD.

* PRIME RIB FRITTES SALAD \$26 **K**

ROMAINE LETTUCE UNDER SLICES OF PRIME RIB, ROSEMARY FRIES, TOMATOES, GORGONZOLA CHEESE CRUMBLES, SERVED

WITH GORGONZOLA DRESSING ON THE SIDE

THAI SWEET CHILI CHICKEN SALAD \$24

CHOPPED ROMAINE, CABBAGE, RED BELL PEPPERS, CARROTS, SNOW PEAS, MANDARIN ORANGES, CHUNKS OF CHICKEN BREAST, AND TOSSED WITH THAI SWEET PEANUT CHILI VINAIGRETTE THEN

TOPPED WITH ROASTED PEANUTS, AND FRESH BASIL.

* CRAB LOUIE \$28 **K**

RED CRAB MEAT, CHOPPED ROMAINE HEARTS, TOMATOES, HARD BOILED EGGS, CUCUMBERS, AVOCADO, WITH CRAB LOUIE

DRESSING ON THE SIDE

* AHI SALAD \$26 **K**

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 ON TOP

CAESAR

CHOPPED ROMAINE, PARMESAN CHEESE, HOMEMADE CROUTONS, TOSSED WITH CAESAR DRESSING

WITH CHICKEN \$20 WITH * PRAWNS \$24

BAJA CHICKEN SALAD \$20 **K**

GRILLED CHICKEN ON TOP OF CHOPPED ROMAINE AND GREEN LEAF LETTUCE, TOMATOES, BLACK BEANS, ROASTED CORN, CHEDDAR AND JACK CHEESE. TOSSED WITH TACO VINAIGRETTE.

GARNISHED WITH AVOCADO, PICKED GALLO AND RED HOT BLUE TORTILLA CHIPS.

MOOSE COBB \$22 **K**

GRILLED CHICKEN, AVOCADO, TOMATOES, BACON, GORGONZOLA CRUMBLES, HARD BOILED EGG, DRIED CRANBERRIES, AND PEPITAS, LAYERED ON ROMAINE LETTUCE.

WITH BACON RANCH DRESSING ON THE SIDE.

ARUGULA SALAD \$18

ARUGULA, ROASTED PECANS, PARMESAN CHEESE, DRIED APRICOTS, FRESH BLUEBERRIES, TOSSED WITH BASIL VINAIGRETTE

SEARED CAJUN BLACKENED SALMON SALAD \$25

SPINACH, MANGOS, STRAWBERRIES, PARMESAN CHEESE, RED BELL PEPPERS, TOSSED WITH CITRUS BASIL VINAIGRETTE GARNISHED WITH CANDIED WALNUTS.

CHOPPED ROMAINE WEDGE \$20

CHOPPED ROMAINE, DICED TOMATOES, GORGONZOLA CHEESE

CRUMBLES, APPLE SMOKE BACON BITS AND DRIZZLED WITH HOUSE MADE GORGONZOLA DRESSING.

BBQ CHICKEN \$20

BBQ CHICKEN ON TOP OF ORGANIC CHOPPED ROMAINE AND GREEN LEAF LETTUCE, BLACK BEANS, PAN ROASTED CORN, TOMATOES, JACK AND CHEDDAR CHEESE. TOSSED WITH RANCH DRESSING AND GARNISHED WITH RED HOT BLUE TORTILLA CHIPS.

MERCHANT CREDIT CARD FEE

SPLIT CHARGE

GRATUITY MAY APPLY

V - ITEM CAN BE MADE VEGAN FRIENDLY **K** - ITEM CAN BE MADE KETO FRIENDLY



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

BAAT SISTERS \$22

THICK SLICED BACON, ARUGULA, AVOCADO, TOMATOES, MAYO ON TOASTED MULTI GRAIN.

***FRESH HALIBUT \$26 (K)**

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

REUBEN \$22

SLICED CORNED BEEF, SWISS CHEESE, HOMEMADE THOUSAND ISLAND, SAUERKRAUT ON GRILLED HOMEMADE DILL BREAD.

***KOBE'S SISTERS BURGER \$26 (K)**

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.

SPICY NASHVILLE CHICKEN \$23 (K)

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

BOURBON HONEY CHICKEN SANDWICH \$23

GRILLED CHICKEN BREAST SERVED ON GRILLED BRIOCHE BUN WITH BOURBON HONEY SAUCE, SLICED DILL PICKLES, RED ONIONS & TOPPED WITH MELTED CHEDDAR CHEESE.

***BISON BURGER \$25**

1/3 LB BISON BURGER WITH MELTED CHEDDAR CHEESE, TOMATO, LETTUCE, RED ONION AND A1 MAYO THAN TOPPED WITH APPLE SMOKE BACON ON GRILLED BRIOCHE BUN

OYSTER PO BOY \$26

6 BREADED OYSTERS SERVED ON GRILLED CIABATTA BUN WITH SPICY OYSTER SAUCE, AVOCADO, LETTUCE AND TOMATO.

*** BUILD YOUR FISH TACOS \$26 (K)**

FRESH GRILLED HALIBUT, OR BEER BATTERED HALIBUT OR GRILLED PRAWNS. THEN BUILD IT WITH CILANTRO, CABBAGE, ROASTED CORN, BLACK BEANS, PICO DE GALLO, CHEDDAR AND JACK CHEESE AND CHIPOTLE RANCH ON THE SIDE. WITH TORTILLAS

OPEN FACE MEATLOAF MELT \$22

MEATLOAF GRILLED SOURDOUGH, TOMATOES, WITH MELTED CHEDDAR CHEESE AND PEPPER JACK CHEESE. SERVED WITH A CHIPOTLE KETCHUP ON THE SIDE.

FRENCH DIP*PRIME RIB \$26

THINLY SLICED PRIME RIB WITH SAUTÉED ONIONS AND MUSHROOMS WITH MELTED SWISS AND SMOKED GOUDA ON CIABATTA BUN SERVED WITH AU JUS AND CREAMY HORSERADISH THE SIDE.

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

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

*** MOOSE PATTY MELT \$22 (K)**

GRILLED RUSSIAN RYE WITH CHIPOTLE RANCH, GRILLED ONIONS, GOUDA CHEESE AND 1/3 LB BURGER

SWISSY \$22

OPEN FACE SAVORY GRILL CHEESE WITH SMOKE HONEY HAM, TOMATOES, ON GRILLED BLACK RYE, STONE GROUND MUSTARD AIOLI WITH MELTED SWISS CHEESE.

MOOSE BOWLS

TRY WITH CHICKEN, \$6 CHORIZO, \$5 HALIBUT \$8* PRAWNS \$8 ROASTED SHREDDED DUCK \$8

SAUTÉ VEGETABLE RICE BOWL \$26

SAUTÉ BROCCOLI, RED BELL PEPPERS, ZUCCHINI, SPINACH, CAULIFLOWER, SNOW PEAS, CARROTS, ROASTED SWEET POTATOES, MELTED MOZZARELLA ON TOP OF QUIANA STICKY RICE BLEND, AND GARNISHED WITH AVOCADO, & PEPITAS

COCONUT GREEN CURRY BOWL \$26 (V)

CAULIFLOWER, RED BELL PEPPERS, CARROTS, ZUCCHINI, NAPA CABBAGE, SNOW PEAS, SWEET POTATOES QUIANA RICE BLEND. GREEN CURRY COCONUT MILK. GARNISHED WITH CILANTRO & SPICY CASHEWS.

*** SPICY SEAFOOD CIOPPINO BOWL \$36 (K)**

SHRIMP, HALIBUT, SALMON, CLAMS, SIMMERED IN A ZESTY SEAFOOD TOMATO BROTH. WITH CHEESY BREAD

SOUP AND SANDWICH \$20

HALF OF SANDWICH ON GRILLED SOURDOUGH WITH SMOKED GOUDA GRILLED TOMATO AND APPLE SMOKE BACON

SOUP AND SALAD \$20

CUP OF SOUP WITH SIDE SALAD (GARDEN SALAD OR CAESAR SALAD)

SOUPS

TUSCAN WHITE BEAN WITH CHICKEN

TOMATO BASIL (GARNISHED WITH PARMESAN CHEESE)

CUP \$10 BOWL \$14

FRENCH ONION

CUP \$12 BOWL \$16

ROASTED ONION AND CROUTONS WITH SMOKED GRUYERE

SIDES

SWEET POTATO FRIES \$8

SHOESTRING FRIES \$8

BAKE POTATO \$7

COLESLAW \$5

HOT BREAD BASKET \$4

ROSEMARY SEA SALT FRIES \$8

CAESAR OR GARDEN SALAD \$12

*** 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.

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