



Moose Sisters

Food with Spirit

VALENTINES DINNER

APPETIZERS

WARM HERB CHEESE BRUSCHETTA \$18

WITH FRESH TOMATOES, BASIL ON GRILLED TUSCAN BREAD DRIZZLED WITH STRAWBERRY BALSAMIC GLAZE

* AHI TUNA PLATE \$18

SEARED BLACK SESAME AHI TUNA, WITH WASABI AIOLI AND PICKLED GINGER

FRENCH ONION SOUP \$16

ROASTED ONION WITH THYME CROUTONS & SMOKED GRUYERE.

FOUR BONEYARD BEER BATTERED PRAWNS \$18

SERVED WITH A SPECIAL MOOSE SAUCE

STEAMER CLAMS \$ 18

PILED IN A SPICY CHORIZO LIME TEQUILA BROTH.

SPINACH ARTICHOKE DIP \$20

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

SALADS

* CRAB LOUIE \$28

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

* 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

CHOPPED ROMAINE WEDGE \$20

CHOPPED ROMAINE, APPLE SMOKE BACON BITS GORGONZOLA CHEESE, DICED TOMATOES DRIZZLED WITH HOUSE MADE GORGONZOLA DRESSING

ADD CHICKEN \$6 HALIBUT \$8 PRAWNS \$8

ENTREES

*PRIME RIB

SISTERS CUT (10OZ) \$34

BEND CUT (14OZ) \$40

MIDWEST RAISED UPPER 1/3 CHOICE ANGUS BEEF. AGED 21 DAYS FOR TENDERNESS. SERVED WITH HORSERADISH CREAM SAUCE, JUS, MASHED POTATOES AND GRAVY AMARETTO GLAZED CARROTS

*SURF & TURF \$42

10OZ SISTERS CUT PRIME RIB & 4 BEER BATTERED PRAWNS ,MASHED POTATOES AND GRAVY WITH GLAZED AMARETTO CARROTS.HONEY CHILI SAUCE.

DUNGENESS RAVIOLI \$35

RAVIOLI STUFFED WITH DUNGENESS CRAB LEMONCELLO CREAM SAUCE

*SPICY SEAFOOD CIOPPINO \$36

PRAWNS, HALIBUT, SALMON, CLAMS SIMMERED IN A ZESTY SEAFOOD TOMATO BROTH. SERVED WITH CHEESE PARMESAN BREAD

SISTERS MEAT LOAF \$28

GROUND BEEF, VEAL, ELK ,AND ITALIAN SAUSAGE WITH A CRIMINI MUSHROOM GRAVY, MASHED POTATOES WITH GRAVY WITH SEASONAL VEGETABLES

*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.

FRESH HALIBUT FISH & CHIPS \$26

MOOSE MADE BEER BATTERED HALIBUT DEEP FRIED SERVED WITH SHOESTRING FRIES & A LEMON DILL AIOLI

*ORLEANS STYLE SHELL FISH PASTA \$34

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

FRESH ALASKAN HALIBUT FILLET \$35

PAN SEARED WITH ASIAN COCONUT GINGER LIME SAUCE , QUINOA RICE BLEND & SEASONAL VEGETABLES

TRY BOWLS WITH CHICKEN \$6 HALIBUT \$8 OR PRAWNS \$8

COCONUT GREEN CURRY BOWL \$26

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

VEGETABLE QUINOA RICE BOWL \$26

SAUTÉED BROCCOLI, CARROTS, RED BELL PEPPERS, SPINACH, CAULIFLOWER, ZUCCHINI, ROASTED SWEET POTATO, SNOW PEAS. MELTED MOZZARELLA ON BED OF QUINOA RICE BLEND TOPPED WITH AVOCADO & PUMPKIN SEEDS.

* **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.

SPLIT CHARGE \$12

MERCHANT CREDIT CARD CHARGE

PARTY GRATUITY MAY APPLY