



Starters

Southwest Chicken Spring Roll ~ with house made salsa	5.99
Warm Spinach and Artichoke Dip ~ served with crispy pita chips	5.99
Crispy Calamari ~ orange scented with ginger aioli	7.99
Atlantic Blue Mussels ~ simmered in chardonnay-butter broth with fresh tomato, basil and grilled crostini	9.99
Seared Tuna Plate ~ rare ahi tuna, marinated seaweed salad and preserved ginger	9.99
Volcano Stix ~ tiger shrimp and diver scallops marinated with soy, served with pineapple and a personal hibachi	11.99

Salads

Thirteen Moons House Greens ~tomatoes, cucumbers, shaved onion, carrots and hominy with white balsamic-lemon vinaigrette	4.95
Grilled Caesar Salad ~ grilled romaine hearts, with garlic croutons, tomatoes and housemade dressing	6.99
Iceberg Wedge ~ gorgonzola crumbles, heirloom tomatoes and Applewood smoked bacon	6.99
Appalachian Trail Salad ~ warm pinenut crusted goat cheese with romaine, mission figs, sunflower seeds, cranberries and a honey raspberry dressing	6.95

Soups

Seasonal Soup of the Day ~ The Chef's daily inspiration	3.50
French Onion Soup "Gratine"	4.50
<i>* Upgrade your entrée with any salad or our French Onion Soup for 2.00</i>	

Sandwiches

Fried Buffalo Chicken Sandwich ~ pepper jack cheese, bacon and bleu cheese mayo	8.50
Bison Bacon Cheese Burger ~ all American bison, grilled with crisp bacon and melted American cheese	9.95
<i>* All Sandwiches served with French fries or sweet potato fries or cole slaw</i>	

Pasta

Vegetarian Pasta Primavera ~ fresh vegetables, roasted garlic and extra virgin olive oil	13.95
Penne Pasta ~ flame grilled chicken, foraged mushrooms, sun dried tomatoes and a light mustard cream	16.99
Lobster Ravioli ~ cold water lobster with quarto fromage raviolis	21.95



Entrees

Grouper Bella Vista ~ topped with red and green peppers, basil pesto, mozzarella and parmesan cheeses	15.95
Honey Glazed Alaskan Salmon ~ with tomato-chili jam	18.95
Trout Almandine ~ delicate orange butter and baby spinach	19.95
Sashimi Tuna Tataki ~ suggested rare, seared in a mild spice blend with a sesame ginger sauce	21.95
Maryland Jumbo Lump Crabcakes ~ fresh spinach and sweet corn-fresca with garlic and basil aioli	24.95
Sake Marinated Chilean Sea Bass ~ with baby bok choy and coconut saffron beurre blanc	25.95

Steaks, Roasts and Meat

SIGNATURE SLOW ROASTED PRIME RIB OF BEEF

Seasoned with our garlic, pepper and herb blend. Slow roasted, from rare to well in the following cuts:

Served with Rosemary au Jus and Horseradish Sauce	10oz	17.95
	14oz	20.95
	16oz	23.95

Chicken Roulade ~ stuffed with spinach, roasted garlic and Fontina. Finished with basil oil	17.95
New York Strip au Poivre ~ pan seared and finished with veal reduction	24.95
Fire Grilled Filet Mignon ~ with red wine demi-glaze	26.95
Gorgonzola Crusted Filet Mignon ~ served with blistered valley asparagus and béarnaise sauce	26.95
Iron Flashed Buffalo Sirloin ~ served with horseradish whipped potatoes and truffled demi	26.95

All entrees served with soup or salad, freshly baked bread, the chefs vegetable preparation and a choice of the following:

- ~ Baked Idaho Potato
- ~ Horseradish Whipped Potatoes
- ~ Lemon Scented Jasmine Rice
- ~ Sweet Potato-Maple Souffle
- ~ Fresh Parsnip Puree
- ~ Stone Ground Cheddar Grits

James Reaux ~ Chef/Owner

Allie Spivey ~ Executive Chef

*Feel free to share our generous portions for an additional 5.00

*A 20% gratuity will be added to parties of 6 or more
6/10