



### **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
Seared Tuna Plate ~ Rare Ahi Tuna, Marinated Seaweed Salad and Preserved Ginger	9.99

### **Soups and Salads**

Seasonal Soup of the Day ~ The Chef's daily inspiration	3.50
French Onion Soup "Gratine"	4.50
Thirteen Moons House Salad ~ Chopped Greens, Tomatoes, Carrots, Hominy, Bermuda Onions, and our House Dressing	4.95
Grilled Caesar ~ Grilled Romaine Hearts, with Garlic Croutons, Tomatoes and Housemade Dressing	6.99
Iceberg Wedge ~ Gorgonzola Crumbles, Heirloom Tomatoes and Applewood Smoked Bacon	6.99
Thirteen Moons Chop ~Chopped Summer Greens with Grilled Chicken, Egg, Chick Peas, Tomatoes and White Balsamic Vinaigrette	11.99
Soup and Salad ~ Enjoy a cup of today's soup and a half size of any salad House or Caesar Salad	6.50

### **Burgers**

The Cheeseburger ~ Black Angus Beef, Tomato, Basil Mayonnaise and Red Windsor Cheese	6.99
Wine Maker Burger ~ Sauteed Forest Mushrooms, Baby Lettuce and Red Wine Veal Glaze	7.99
Veggie Burger ~ Daikon Sprouts, Tomato, Provolone and Fresh Cucumber Dressing	7.50
Bison Bacon Cheeseburger ~ All American Bison, grilled with Crisp Bacon and Melted American Cheese	9.95

### **Sensational Sandwiches**

Fried Buffalo Chicken Sandwich ~ Pepper Jack Cheese, Bacon and Bleu Cheese Mayo	7.50
Grilled, Blackened or Fried Grouper Sandwich ~ Served on a Torpedo Roll with Lettuce, Tomato and Homemade Tartar Sauce	8.50
Philly ~ shaved Prime Rib, Sautéed Peppers and Onions, Cream Cheese and Melted Cheddar Stuffed in a Toasted Torpedo Roll	7.95
The Red Reuben~ Marble Rye, Shaved Corn Beef, Braised Red Cabbage, Swiss Cheese and Russian Dressing	7.99

All Sandwiches are served with French Fries, Sweet Potato Fries, Cole Slaw or Fruit

\* Substitute a cup of today's Soup or Side Salad and add 2.00

\* Soup and Sandwich ~ Enjoy a cup of today's Soup and a half of any Selected Sandwich 6.95

### **Specialty Plates**

Atlantic Blue Mussels ~ simmered in Chardonnay-Butter Broth with Fresh Tomato, Basil and Grilled Crostini	11.99
Penne Pasta ~ Flame Grilled Chicken, Foraged Mushrooms, Sun Dried Tomatoes and a Light Mustard Cream	10.99
Grilled BLT Pizza ~ Grilled Endives, Crispy Pancetta, Heirloom Tomatoes, Fresh Herbs and Boursin Cheese	9.99
Pan Seared Carolina Trout ~ Served with Roasted Potato and Citrus Butter	12.99
Maryland Jumbo Lump Crabcakes ~ Fresh Spinach and Sweet Corn-Fresca with Garlic and Basil Aioli	13.99

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

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