

UNDER THE MOON

APPETIZERS

SOUP OF THE DAY 8

ARTICHOKE RICE BALLS 9

Arborio rice-Asiago-Parmesan- Cabrales-
Pesto aioli

CHICKEN TERIYAKI SPRING ROLL 8

Teriyaki glazed chicken-Asian style
vegetables-corn- black beans-wasabi aioli

BEEF OR VEGGIE EMPANADAS 7

2 per order

MEAT AND CHEESE BOARD 18 GF

Spanish imported cheeses and charcuterie

CORN BRULEE 9 GF

Sweet corn souffle-caramelized leeks

CHORIZO SLIDERS 10

Beef & Chorizo- manchego cheese
roasted red pepper aioli

SALADS

MIXED FIELD 10 GF

Greens-walnuts-cranberries-onions-olives
roasted red peppers-tomato aged blue
cheese balsamic vinaigrette

TACOS EXTRAVAGANZA

Korean Short Rib 5

Fish 4

Carne Asada 5

Tuna 5

WILD MUSSELS 12

Saffron cream

MEATLOAF 20

Argentinian style-wrapped in bacon and
stuffed with mozzarella-egg and roasted-red
peppers

RISOTTO 24 GF

Wild mushroom-truffle oil

AHI TUNA 28 GF

Sesame crusted-Asian slaw-Ponzu sauce

PORK CHOP 28

14oz double bone stuffed with figs prosciutto-
goat cheese-cranberry burgundy demi glace-
sautéed potato gnocchi

FILET MIGNON 34 GF

10oz grass fed-caramelized onions-brie-
sriracha cream sauce-potato latke

ENTREES

GNOCCHI 24

Chicken-spinach-cherry tomatoes
Gorgonzola cream sauce

ROPA VIEJA 28

Cuban style shredded beef stew-
rice and beans

SHORT RIBS 28

Braised port wine
demi glace-smashed potatoes

STATLER CHICKEN BREAST 26 GF

Sausage sage gravy-polenta cake

ARCTIC CHAR 35

Smoked gouda brussel sprouts
au-gratin-sweet onion puree

HALIBUT 38

Olive-caper tapenade-
lemon lime risotto

MAMA'S LASAGNA 25

Homemade Argentinian style
meat lasagna

NY STRIP 35

14oz grilled-cream gorgonzola-
lump crab-fingerling romesco potato

homemade 
DESSERTS \$8

20% gratuity will be added to parties of 6 or more