

# UNDER THE MOON

## APPETIZERS

SOUP OF THE DAY 8

ARTICHOKE RICE BALLS 9

Arborio rice-Asiago-Parmesan-Cabrales- Pesto aioli

WILD MUSSELS 12

Saffron cream

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

CHORIZO SLIDERS 10

Beef & Chorizo- manchego cheese roasted red pepper aioli

TACOS EXTRAVAGANZA

Korean Short Rib 5 Fish 4  
Carne Asada 5 Tuna 5

## BURGERS SECTION

(all burgers are served with parmesan-truffle fries)

UTM BURGER 15

10oz chorizo- manchego cheese and onion burger- oaxaca cheese & roasted poblano peppers- cilantro aioli

BORDENTOWN BURGER 15

10oz burger- braised short ribs-gruyere cheese

TRENTON BURGER 15

10oz burger -  
pork roll -fried egg

10 OZ. BLACK

ANGUS BURGER 10

Grilled-lettuce-onions-tomato  
Add Swiss-mozzarella-goat-Jack cheese \$1.50  
mushrooms onions or bacon \$1.50

CUBAN BURGER 15

10oz burger- ham-swiss cheese-pickles-mustard-mayo

VEGGIE BURGER 12

Homemade-beans-mushrooms-lentils

*All burgers are homemade with Black Angus Beef*



## ENTREES

RISOTTO 24 GF

Wild mushroom-truffle oil

MEATLOAF 20

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

GNOCCHI 22

Chicken-spinach-cherry tomatoes-Gorgonzola cream sauce

ROPA VIEJA 28

Cuban style shredded beef stew rice and beans

UNDER THE MOON CHICKEN 18

Grilled breast-pasta nest-spinach fresh mozzarella-roasted red peppers creamy pesto

SHORT RIBS 28

Braised-port wine demi glace- smashed potatoes

## MAC AND CHEESE BAR

4 CHEESE MAC & CHEESE \$9

Pulled pork \$4 <sup>ADD</sup> Short rib \$6  
Chorizo and onions \$5 Lobster \$8

## SANDWICHES

(all sandwiches are served with parmesan-truffle fries)

CUBAN 10

Roasted pork loin-ham-pickles-Swiss cheese mustard-mayo

JIMMY JAM 10

Grilled chicken breast-roasted red peppers fresh mozzarella-pesto aioli

SKIRT STEAK 13

Grilled-horseradish aioli-gruyere-fronions

OPEN FACE 10

Grilled chicken-caramelized onions-fontina smoked tomato mayo-homemade chorizo bread pudding

ROASTED VEGGIES 10

Goat cheese-basil aioli

## SALADS

PINEAPPLE 12 GF

Greens-grilled shrimp-prosciutto-ricotta salata-guava fig vinaigrette

SPINACH AND PEAR 10 GF

Goat cheese-candied pecans-Asian pear balsamic vinaigrette

MIXED FIELD 10 GF

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

SHAVED BRUSSELS SPROUTS & ARUGULA 10

Lemon-parmesan dressing

homemade  
DESSERTS \$8

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