

# Moonstone Grill

Serving dinners Wednesday–Sunday 5pm–8:30pm  
Happy Hour served exclusively at the bar  
Wednesday–Sunday 5pm–6:30pm

## Starters

<b>Scallops Rockefeller</b> / Pan-seared scallops, Pernod-white wine reduction, spinach, feta, parmesan, crostini .....	18
<b>Lobster Wontons</b> / Butter-poached lobster, cream cheese, garlic cream .....	12
<b>Raw Oysters</b> / Dressed with mignonette, cocktail sauce or ponzu with tobiko .....	half dozen 18, dozen 30
<b>Broiled Oysters</b> <sup>gf</sup> / Choice of garlic butter or Humboldt Fog with pancetta .....	half dozen 18, dozen 30
<b>Grilled Cajun Prawns</b> <sup>gf</sup> / Crispy polenta cake, citrus beurre blanc .....	16
<b>Crab Cake</b> / Dungeness crab, pepperoncini crème fraîche, scallion emulsion .....	18

## Soups & Salads

<b>New England Seafood Chowder or Soup Du Jour</b> .....	cup 6, bowl 10
<b>Spinach</b> <sup>gf</sup> / Pancetta, toasted walnuts, Humboldt Fog, warm fig dressing .....	12
<b>Caesar</b> / Chopped romaine, Parmesan, white anchovy, lemon, croutons, parmesan tuile .....	8
Add two grilled jumbo prawns .....	20
<b>House</b> <sup>gf</sup> / Spring mix, carrots, cucumber, apple, candied pecans with choice of dressing .....	6

Balsamic vinaigrette • Citrus vinaigrette • Gorgonzola cream

## Fish

<b>Shrimp Stuffed Steelhead</b> / Butter-braised greens, herbed barley, champagne mushroom beurre blanc .....	32
<b>Pan Seared Halibut</b> <sup>gf</sup> / White beans, red bell pepper, cherry tomatoes, arugula, salsa verde, cilantro .....	34

## Meat

<b>Grilled Ribeye</b> <sup>gf</sup> / (16 oz) Cauliflower and Yukon Gold potato puree, roasted baby carrots, cauliflower, broccoli, Gorgonzola fondue .....	38
<b>Pan Seared Pork Belly</b> / Brown butter spätzle, butternut squash puree, Calvados caramelized apples and Brussels sprouts, toasted pine nuts .....	32
<b>Pan Seared Filet Mignon</b> / (8 oz) Sautéed corn, butter braised leeks, corn purée, pickled red onions, snap peas, crispy shallots, demi-glace .....	40

## Vegetarian & Vegan

<b>Sundried Tomato Chickpea Cakes</b> <sup>gf</sup> (vegan) Chopped romaine, cherry tomatoes, artichoke hearts, cucumber, tahini dressing, crispy quinoa, bell pepper purée .....	22
<b>Risotto</b> <sup>gf</sup> / English peas, mint, lemon, Parmesan, English pea puree .....	22

## House Specialties

*Includes a cup of soup or house salad (limited to house only)*

<b>California Red Abalone Medallions</b> / Breaded and sautéed, choron sauce, capellini, asparagus, capers .....	65
<b>Butter-Poached Maine Lobster Tail</b> <sup>gf</sup> (18 oz) Roasted garlic mashed potatoes, sautéed carrots and Brussels sprouts, drawn butter .....	70

<sup>gf</sup> Items are gluten-free where noted.

A service charge of 18% may be added to parties of 8 or more. Split checks are not permitted.

Corkage fee is \$15 per 750 ml bottle.