

MOONCUSSERS TAVERN

Entrees

Mooncussers Cheddar Burger - Duck-infused burger, house-made green tomato relish, cheddar cheese, fried egg, arugula, mustard aioli with your choice of Mooncussers fries or garden greens	\$16
Gorgonzola Bacon Burger - Duck-infused burger, crimini mushrooms, cabernet caramelized onions, garlic aioli, arugula, and smoked bacon with your choice of Mooncussers fries or garden greens	\$17
Vegetable Risotto* - Please ask your server for our vegetable risotto offering	\$18
Add Jumbo Shrimp	\$13
Add Day Boat Scallops	\$16
Add Atlantic Halibut	\$14
Add Atlantic Salmon	\$13
Add Skin-on Marinated Chicken Breast	\$10
Wild Atlantic Salmon* - Miso glazed, Forbidden black rice, sautéed haricot vert with yellow pepper fluid gel	\$28
12oz Pork Chop* - Polenta cake, fresh grilled corn salad with grape tomatoes, asparagus tips, basil, garnished with whipped lemon feta	\$29
Atlantic Halibut* - cauliflower couscous, rainbow Swiss chard, topped with dill yogurt	\$30
Pan Seared Day Boat Scallops* - cauliflower puree, roasted rainbow cauliflower with braised beach plum pork belly	\$36
8oz Filet Mignon* - topped with a house-made herbed butter, roasted tri-color potatoes and grilled asparagus	\$37
Game Special - Please ask your server for our daily game special	
House Favorite	
Steak Frites* - 8oz bistro steak (teres major filet) topped with Mooncussers signature Parisian sauce and house-made sea salt fries.	8oz for one \$28 16oz for two \$54