



Hours of Operation:

Sunday - Wednesday

11am - 10pm

Thursday - Saturday

11am - 10:30pm

Happy Hour:

Daily

3pm - 5:30pm & 8:30pm till Close

All Day Monday

APPETIZERS

Steak Bites..... \$12
Sauteed sirloin steak bites in a red wine mushroom sauce, served with crostinis.

Jalapeno Artichoke Dip..... \$8
Artichokes, spinach, mushrooms, and jalapenos mixed into a three cheese dip. Served with crostinis and chips.

Avocado Wedges..... \$9 ★
Lightly coated fried avocado wedges served with a Poblano aioli.

Bruschetta..... \$8 ★
Toasted crostinis topped with diced tomatoes, mozzarella cheese, fresh basil, and balsamic.

Crispy Cauliflower..... \$8 ●
Lightly coated cauliflower fried to perfection. Served with a house made lemon aioli sauce.

Chicken Wings..... \$10 ●
Mild or Hot. Served with carrots, celery and blue cheese dressing.

Bread and butter..... \$2 ★
Fresh sourdough from Avenue Bread. Served with a herb garlic butter.

Crisp Calamari..... \$12
Served on a bed of coleslaw with house made sweet & spicy ginger dipping sauce and topped with fried jalapenos.

Prawns Scampi..... \$11
Toasted crostinis topped with sautéed prawns in a white wine, garlic, lemon juice, and parsley.

Truffle Fries..... \$7 ★
Fries tossed with truffle oil and topped with parmesan cheese. Served with a sriracha aioli.

Sliders..... \$9
Two house made beef sliders with caramelized onions and sriracha aioli.

Personal Nachos..... \$10 ●
Choice of chicken, pork, or beef with cheddar cheese, jalapeños, tomatoes, green onions, black olives, sour cream, and an avocado cilantro cream sauce.



Prawns Skewers \$11
Four Lightly Battered prawns skewers served with Mango Mojo Sauce.

SOUPS & SALADS

Add to any Salad:
Chicken \$5 Shrimp \$7 Halibut \$10

Baked French Onion Soup..... \$8
Marsala & sherry wine base served with a crostinis and topped with swiss and mozzarella cheeses. Broiled to perfection.

Caprese Salad..... \$8 ★●
Sliced tomatoes with fresh mozzarella, fresh basil, and balsamic.

Spinach Salad..... \$9 ★●
House made candied walnuts, goat or blue cheese, granny smith apples and a house made strawberry balsamic vinaigrette.

Soup of the Day..... Cup \$6/ Bowl \$9
Ask your server for today's offering. Clam Chowder available every Friday!

Caesar Salad..... \$8 ★
Romaine with Caesar dressing, parmesan cheese, and housemade croutons.

Luna's House Salad..... \$6 ★
Romaine lettuce, cucumber, tomatoes, red onions, croutons, and choice of dressing: blue cheese, caesar, ranch, or strawberry vinaigrette.

SANDWICHES & BURGERS (House-made Patty)

French Dip..... \$15
Thinly sliced prime rib, horseradish cream sauce, au jus, caramelized onions, sauteed mushrooms, and Swiss cheese. Served with fries.

Luna's Veggie Burger..... \$11 ★
House made veggie patty with ground chickpeas, carrots, and brown rice. Topped with cheddar cheese, pickled onions sriracha aioli, tomato, lettuce and avocado cilantro cream sauce. Served with fries.

Bacon Cheddar Burger..... \$14
Thick cut bacon and melted cheddar cheese on top of our house made patty, with Sriracha aioli, lettuce, onion, and tomato. Served with fries.

Italian Crispy Sandwich..... \$15
A hand breaded crispy chicken breast, prosciutto, roasted peppers, mozzarella, spinach, and a pesto mayo. Served with fries.

Swiss Mushroom Burger..... \$14
House made patty, Swiss cheese, sauteed mushrooms, lettuce, tomato, and caramelized onions. Served with fries.

Avocado Chicken Burger..... \$13
Chicken patty topped with avocado, lettuce, tomato, onion, jalapeno aioli, and swiss cheese. Served with fries.



Vegetarian Friendly



Gluten Free Friendly

Consuming raw or undercooked meats may increase your risk of foodborne illness

Main Dishes

Ribeye..... \$27 ●
*Grilled 10oz boneless, rich, and tender ribeye steak.
 Topped with herb butter.*

New York Strip..... \$25 ●
Perfectly marbled and rich in flavor. 12oz cut.

Top Sirloin \$21 ●
A juicy 10 oz. center-cut sirloin grilled to perfection.

*All steaks served with a
 red wine mushroom demi-glace
 and slow roasted rosemary red potatoes.*



Beef Stroganoff..... \$20
Tender steak tips and fettucine noodles tossed in a creamy white wine cheese sauce, mushrooms, and broccoli. Topped with sour cream

Shrimp Scampi Pasta..... \$22
Jumbo prawns sauteed in white wine, butter, garlic, red pepper flakes and parsley. Served on a bed of linguine.

Chicken Pesto Quesadilla..... \$16
Spinach tortilla, housemade pesto, chicken, mozzarella, spinach, mushrooms, and served with a side Southwest-Style Salad and fresh homemade salsa.

Slow Roasted Pork Quesadilla..... \$16
Flour tortilla filled with slow roasted pulled pork, mozzarella cheese, caramelized onions, cilantro, and mango mojo sauce. Served with a Southwest-Style Salad and fresh homemade salsa.

Grilled Halibut..... \$26 ●
Halibut filet topped with a garlic butter wine sauce, and served with seasonal vegetables and rice.

Halibut & Chips..... \$20
Two filets, fried in our house batter, and served with french fries and our homemade tartar sauce. Add an extra filet for \$8!

Captain's Seafood Platter..... \$25
Combination plate of lightly battered Halibut, Prawns, and Calamari. Served with french fries, housemade tarter, and ketchup.

Triple Cheese Halibut Mac..... \$17
A classic mac and cheese made from parmesan, mozzarella, bacon, and cheddar cheese tossed with halibut and macaroni noodles.

Grilled Halibut Tacos..... \$17
Two per order, served with cabbage, pico de gallo, and Mango Mojo Sauce on corn tortillas. Served with Truffle fries.

Chicken Fettucine Alfredo..... \$21
Housemade Alfredo sauce, fettuccine, tossed with grilled chicken. Substitute Gluten Free Noodles \$2

Chicken Piccata..... \$21
Pan roasted chicken breast cooked with white wine, capers, lemon, garlic and butter. Served with mashed potatoes and seasonal vegetables.

Chicken Marsala..... \$20 ●
Grilled chicken in a marsala wine mushroom sauce. Served with a side of mash potatoes and seasonal vegetables.

Prime Rib (Thursdays after 3pm).....10oz \$24 | 16oz \$28

*Slow roasted 10oz or 16oz prime rib.
 Served with au jus, horseradish cream sauce, and loaded baked potato with butter, sour cream, chives, bacon, and cheddar cheese.*

PIZZA 7" Personal & 12" Large
 10" Gluten Free Crust \$15 ●

(Housemade Dough & Sauce)

Margherita ★.....\$10 | \$15
Roma tomatoes, fresh mozzarella, fresh basil.

Prosciutto Pesto\$11 | \$16
Prosciutto, bacon caramelized red onions, spinach, pesto, and mozzarella cheese.

Veggie Delight ★.....\$10 | \$15
Onions, green and red bell peppers, mushrooms, spinach, tomatoes, cauliflower and mozzarella & parmesan cheeses.

Supremo Deluxe.....\$12 | \$17
Ground sausage, pepperoni, bacon, ham, spinach, green and red bell peppers, onions, mushrooms, black olives, and mozzarella cheese.

Cajun Blackened Chicken.....\$11 | \$16
Marinated blackened chicken breast, mozzarella, creamy three cheese sauce, mushrooms, red onions, and a BBQ drizzle.

Classic Pepperoni.....\$10 | \$15
Pepperoni, house made sauce, and mozzarella.



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LUNCH SPECIALS

Mon - Fri ★ 11am - 3pm

Tangy Shrimp Caesar Wrap..... \$11
Spinach tortilla stuffed with shrimp, bacon, parmesan, romaine, and caesar dressing. Served with potato chips.

Prawns Stir Fry..... \$12
Prawns sauteed with a mix of broccolini, carrots, bell peppers, mushrooms, noodles, and teriyaki sauce.

Breakfast Burrito..... \$8
*Large flour tortilla filled with eggs, bell peppers, potatoes, onions, tomatoes, cheddar & mozzarella cheeses, and a creamy salsa.
Add Bacon or Sausage \$2*

Club Sandwich..... \$10
Turkey, ham, bacon, swiss, cheddar, lettuce, tomato, and red onion on sliced French Deli Roll. Served with potato chips.

Patty Melt.....\$9
House made beef patty with grilled onions, swiss, and mayo on sliced French Deli bread.

★ **Veggie Melt.....\$8**
Luna's house made veggie patty with cheddar, pickled onions, and Serracha aioli on French Deli Bread.

Cubano.....\$9
*Slow roasted pulled pork, ham, swiss, pickles, and mustard.
Served with potato chips.*

Halibut Sandwich..... \$12
Fried Halibut, jalapenos, cole slaw, green onions, and poblano mayo on sliced Rye Bread. Served with potato chips.

Ribeye Steak Teriyaki Bowl..... \$13
Marinated sliced Ribeye sauteed with a mix of broccolini, carrots, bell peppers, and mushrooms on a bed of rice.

Crispy Chicken Sandwich..... \$9
*Crispy Chicken, lettuce, tomato, red onions, and an avocado spread.
Served on your choice of sliced French Deli or Rye bread.*

Blackened Chicken Caesar Salad.....\$11
Traditional Caesar salad topped with spicy grilled chicken.

Pork Philly..... \$10
Slow roasted pulled pork mixed with red and green peppers, mushrooms and cheese sauce. Served in a hoagie roll and with potato chips.

Daily Lunch Special \$11

*Chef's choice of soup and fresh sandwich.
Ask your server for today's offering.*

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Daily Specials

SUNDAY STEAK & WINE NIGHT

All Steaks Entrees & Wine Bottles 20% OFF

MONDAY BURGER

All Housemade Burgers and Fries \$8
Happy Hour All Day

TUESDAY HALIBUT & CHIPS

ONLY \$14.95

WEDNESDAY 3-COURSE DINNER

Salad, Entree, and Dessert
for only \$19.95

THURSDAY PRIME RIB NIGHT

Prime Rib: 10oz. \$24 & 16oz. \$28

FRIDAY & SATURDAY CHEF'S SPECIAL

Ask about Chef Teddy's Dinner Special

All specials start at 3pm