

# Crescent Moon

## Charcuterie & Cheese

**Cheese Flights** - Accompanied with chef's selection of assorted crackers and bread

**Selection of 1 -- \$7**

**Selection of 3 -- \$17**

**Selection of 5 -- \$24**

Blue Paradise – A mild double cream blue, rich and smooth

Cahil Whiskey – Whiskey brined

Cambozola – Blue with the creaminess of a triple cream brie

Cave Aged Gruyere – From the Swiss Alps

Cheddar – Aged 12-15 months, with creamy texture and tropical fruit undertones

Drunken Goat – Delicious sweet goats milk, with the rind soaked in local red wine

Manchego – Soft, creamy, nutty mild cow's milk cheese

Marieke Gouda – From Wisconsin dairy farm and Dutch trained cheesemakers

Mt. Tam Cowgirl – Buttery triple cream brie made from organic milk

Sapore Del Piave – Full-flavored with a rich, creamy nuttiness

**Ask your server for additional cheese selections**

### **Charcuterie Plate**

An assortment of salamis, dry aged meats, roasted peppers, marinated artichokes, and mixed olives \$21

### **Charcuterie and Cheese Combo**

Our charcuterie plate, with your choice of 3 cheeses \$35

## Salads

### **Half Moon Salad**

Artisan greens with fresh fruit, candied walnuts, and Texas goat cheese, tossed in a honey balsamic vinaigrette \$9

With herb roasted chicken breast \$14

With shrimp or salmon \$18

### **Caesar Salad**

House made Caesar dressing with fougasse toast, chopped romaine and parmesan \$9

With herb roasted chicken breast \$14

With shrimp or salmon \$18

### **Spinach Salad**

Spinach leaves, with shaved parmesan and caramelized onions, tossed in a bacon sage vinaigrette \$10

With herb roasted chicken breast \$15

With shrimp or salmon \$19

### **Caprese Salad**

Fresh mozzarella and tomatoes with extra virgin olive oil, balsamic reduction, basil, with a brush of pesto \$10

### **Tuscan Salad**

Artisan lettuce, fresh mozzarella, cherry tomatoes, Kalamata olives, pine nuts tossed with a honey balsamic pesto dressing \$ 10

With herb roasted chicken breast \$15

With shrimp or salmon \$19

## Starters

### **Tilapia Tacos**

Two blackened tilapia filets, your choice of flour or corn tortillas, with sweet spicy slaw, sriracha ranch sauce \$7

### **Beef Sliders**

Three beef sliders with bacon and cheddar \$9

### **Southwest Crab Cake**

Served with corn and bacon relish, NM Hatch green chilies and Tony's green sauce \$12

Add an additional crab cake to order \$22

### **Lite Bite Trio**

Mixed olives, herbed olive oil, marinated artichokes and an assortment of crackers and bread \$13

### **Tomato Mozzarella Bruschetta**

Tomato & mozzarella on toasted fougasse bread \$6

### **Shrimp Cocktail**

A tower of poached shrimp marinated in yuzu and shiro dashi, with ancho oil \$13

### **Fried Calamari**

Served with jalapeno ranch or marinara sauce \$8

### **Steak or Chicken & Frites**

Grilled top sirloin or chicken with house cut seasoned fries, choice of sauce \$12

### **Krispy Fried Shrimp**

Served with sriracha ranch dipping sauce \$10

### **Additional Dipping Sauce - \$.50**

Honey Soy Ponzu

Jalapeno Ranch

Marinara

Sriracha Ranch

Sweet Chili

*Please ask your server about our Gluten Friendly Items*

*Just as our wines are hand-selected, our dishes are made from scratch and hand-crafted as they are ordered.*

# ***Crescent Moon***

## ***Entrees***

Add a small Half Moon or small Caesar salad to your meal for an additional \$4  
Available sauces - au poivre, herbed compound butter, red wine reduction

### **Beef Tenderloin Filet**

Includes a side of garlic truffled mashed potatoes, sautéed spinach, and a choice of sauce \$27  
With sautéed shrimp \$33      With Crab Cake \$36

### **Top Sirloin Steak**

Marinated in bourbon and a special blend of herbs and spices, served with roasted potatoes, sautéed mushrooms, roasted red bell peppers, jalapeños and broccoli spears \$24

### **Braised Beef Short Rib**

Our tender short rib is slow cooked in a Shiner Bock gravy served with truffled mashed potatoes, broccoli spears and fried brussel sprouts \$21

### **Chicken Fried Chicken**

Rice flour breaded chicken breast golden fried, served with truffled mashed potatoes, green beans, and jalapeño peppercorn gravy \$14

### **Seared Salmon**

With pomegranate glaze includes a side of Forbidden rice and sautéed French style green beans \$23

### **Blackened Talapia**

Served with creamy spinach rice and vegetable medley \$15

### **Shrimp & Grits**

A Southern classic - chorizo, roasted peppers, mushrooms and smoked paprika, on smoked gouda grits \$22

### **Chicken Marsala**

Grilled chicken breast, served over fettuccine, topped with a mushroom marsala wine sauce \$15

### **Pasta Alfredo**

Fettuccine tossed in a creamy Parmesan garlic sauce \$10

With hot Italian sausage or herb roasted chicken \$15      With sautéed shrimp or pan-seared salmon \$19

### **Pasta Arrabiata**

Fettuccine tossed in a garlic, red pepper flakes and fire roasted tomato sauce \$10

With hot Italian sausage or herb roasted chicken or seasoned ground beef \$15

With sautéed shrimp or pan-seared salmon \$19

## ***Chef's Burger Selections***

Served with choice of house seasoned steak fries or sweet potato fries. A small salad may be substituted for an additional \$2.  
White or Wheat bun available

### **The Moon**

Lettuce, tomato, onion, and cheddar cheese \$10

### **Shiner Bock Burger**

Marinated in Shiner Bock, served with caramelized onions, mushrooms, provolone cheese \$13

### **Build Your Own**

You pick what you want on the burger! \$9 for the burger

### **Choices for the burger** - .75 each

Bacon	Caramelized Onions	Cheddar
Fresh Jalapeños	Fresh Onions	Fried Egg
Mushrooms	Pepperjack	Provolone

## ***Additional Sides***

### ***\$4 each***

Broccoli Spears  
Creamy Spinach Rice  
French Style Green Beans  
Fried Brussel Sprouts  
Truffled Mashed Potato Croquette  
Truffled Mashed Potatoes  
House Seasoned Steak Fries  
NM Hatch Chile Mac & Cheese  
Vegetable Medley  
Sautéed Spinach  
Smoked Gouda Grits  
Sweet Potato Fries

## ***Chef's Pizza Selections***

### **Margherita**

Fresh mozzarella cheese, tomato, and basil \$12      With salami or pepperoni \$14

### **Italian Pizza**

Thin cut pizza with hot Italian sausage, spinach and fire roasted tomato sauce, topped with mozzarella and provolone cheese blend \$14

### **Greek Pizza**

Thin cut pizza with olives, artichokes, feta cheese and fire roasted tomato sauce, topped with mozzarella and provolone cheese blend \$13      With herb roasted chicken breast \$17

### **Veggies Over The Moon Pizza**

Thin cut pizza with spinach, mushrooms, red bell peppers and fire roasted tomato sauce, topped with mozzarella and provolone cheese blend \$12

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