
BIG MOOSE INN & RESTAURANT

APPETIZER

- Empire Plate** ... Assorted meats and New York State cheeses served with toasted crostini, house marinated olives and an Oil Well mustard du jour \$18
- **Tuna Tartare** ... Diced sushi-grade tuna, paired with avocado, accompanied by flatbread crackers and a mild cucumber wasabi \$13
- Mussels Roser** ... Green-lipped, half-shell mussels sautéed with pancetta and grape tomatoes, simmered in a Rachel's Raquette Lake Elixir based sauce, served with toasted croustades \$12
- **Calamari Salad** ... Onions, celery, garlic and fresh herbs tossed with calamari rings in olive oil and red wine vinegar \$11
- **Steamed Clams** ... One dozen Littleneck clams, steamed and served in a white wine garlic broth \$14
- ☒ **Spinach & Artichoke Dip** ... Served with warm pita wedges \$9
- Lasagna Egg Rolls** ... Two egg rolls filled with beef and sausage mixed with ricotta and provolone cheeses. Served with marinara \$10
- Duck Poutine** ... Pulled duck confit, local cheese curd, over house fried chips topped with a rich demi-glance \$12

HOUSE MADE SOUP

- BMI French Onion Soup** \$5
- Soup Du Jour** \$3 Cup \$5 Bowl
- Seafood Bisque** \$4 Cup \$6 Bowl
- Smoked Clam Chowder** ... Smoked clams in the shell served in a New England style chowder \$13

SALAD

- ☒ **House Salad** ... Mixed greens, tomatoes, cucumbers, Mandarin oranges, carrots and onions, served with your choice of dressing \$4 Side \$8 Entree
- ☒ **Caesar Salad** ... with garlic croutons and Parmesan-Reggiano \$4 Side \$8 Entree
- ☒ **Summer Beet Salad** ... Mixed field greens topped with beets, pecans, grapefruit and goat cheese crumbles. Served with maple and mustard vinaigrette \$6 Side \$10 Entree
- Add grilled chicken or steamed shrimp to any salad** \$5/\$7

HOUSE SPECIALTIES

- **Grilled Rack of Lamb** ... Lightly seasoned, served with grape tomatoes and garlic sautéed in a basil mint oil \$30
 - Panko Chicken** ... Panko encrusted chicken breast, pan fried, topped with parmesan cream and sautéed spinach \$18
 - Beijing Pork** ... Flame grilled bone-in chop, finished with a hoisin glaze. Topped with cucumber wasabe and a fresh Asian slaw \$22
 - **Mongolian Beef over Rice Noodles** ... Sliced strip steak, carrots and peas, simmered in honey Sriracha soy sauce, tossed with rice noodles. Garnished with chopped green onions. \$25
 - **Raspberry Duck** ... Roasted half duck topped with a brandied raspberry sauce \$27
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STEAK

- **12 oz. NY Strip** ... Hand-cut strip loin with a light brushing of olive oil and herbs, topped with frizzled onions \$27
- Portobello Strip Steak** ... Flame grilled 12 oz. NY strip steak topped with peppered portobello slices cooked in a rich demi-glace \$29
- **8 oz. Filet Mignon** ... Center-cut beef tenderloin with a light brushing of olive oil and herbs, topped with frizzled onions \$32
- **Filet di Caprino** ... 8 oz. Filet Mignon topped with chèvre and balsamic glaze \$33

SEAFOOD

- **Sesame Tuna** ... Sushi grade tuna encrusted with sesame seeds, seared, then topped with a Szechuan sauce and seaweed salad, served with wasabi \$25
- **Ginger Butter Scallops** ... Plump, jumbo scallops pan seared and topped with freshly grated ginger, butter and green onion \$32
- **Coconut Curry Shrimp** ... Jumbo shrimp simmered in a mild coconut and yellow curry cream with diced red bell peppers and toasted almonds \$24
- Bacon Wrapped Salmon** ... Pan seared then oven baked, finished with a spicy honey glaze \$24
- **Baked Haddock** ... Filet of Atlantic haddock prepared with Old Bay, lemon pepper, or cajun seasonings \$17

PASTA

- Linguine with White Clam Sauce** ... Linguine tossed with chopped clams in a white wine and garlic based sauce with a hint of lemon. Topped with steamed clams. \$19
- ☒ **Chicken and Portobello Sonoma** ... Sliced Portobello mushroom served on a bed of linguine with a basil pesto cream sauce, topped with sliced chicken breast, feta cheese and chopped walnuts \$25
- ☒ **Pasta Primavera** ... Sundried tomatoes, peas, red onion, mushrooms and spinach sautéed in a white wine and garlic sauce tossed with tortole pasta and shredded asiago \$17
- Shrimp Scampi** ... Jumbo shrimp sautéed with garlic, mushrooms and green onions served over linguine \$23
 - ☒ This item is or can be prepared vegetarian - please inquire with your waiter
 - This item is or can be prepared gluten-free - please inquire with your waiter

Cash and major credit cards accepted - 18% gratuity will be added to parties of 6 or more - We cannot split checks but we will take multiple forms of payment
