

# Big Moose Inn Tavern & Patio Menu

## APPETIZERS

Empire Plate - Assorted meats and New York State cheeses served with toasted crostini, house marinated olives and an Oil Well mustard du jour	\$18	Bavarian Pretzel Sticks - Served with beer cheese dip and horseradish & beer mustard	\$9
Duck Poutine - Pulled duck confit, local cheese curd, over house fried chips topped with a rich demi-glace	\$12	◦ Steamed Clams - One dozen Littleneck clams, steamed and served in a white wine garlic broth	\$14
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	Buffalo Shrimp - Fried shrimp tossed in our BMI blend sauce - served with bleu cheese dressing	\$9
◦ Tuna Tartare - Diced sushi-grade tuna, paired with avocado, accompanied by flatbread crackers and a mild cucumber wasabi	\$13	◦ Calamari Salad - Onions, celery, garlic and fresh herbs tossed with calamari rings in olive oil and red wine vinegar	\$11
Fried Mozzarella Sticks - with homemade Marinara	\$5	☒ Spinach & Artichoke Dip - Served with warm pita wedges	\$9
		Goodie Basket - Three mozzarella sticks, three jalapeno poppers and three chicken tenders	\$10

## HOMEMADE SOUPS

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

## SALADS

☒ 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

## BIG MOOSE INN BURGERS

Classic Burger - A 1/2 pound Angus beef hamburger topped with lettuce, tomato, onion and served on a kaiser roll	\$10	Smoked Bleu Burger - The Classic Burger topped with smoked bleu cheese and canadian bacon	\$12
BIG Moose Burger - The Classic Burger topped with crispy bacon, chicken tenders, provolone, cheddar and frizzled onions	\$16	Mushroom & Swiss Burger - The Classic Burger topped with sautéed mushrooms and swiss cheese	\$11

### BMFD Burger

The Classic Burger topped with cherry peppers, pepper jack cheese and chipotle mayonnaise (\$.50 will be donated to the Big Moose FD)

\$12

### MAKE YOUR OWN BURGER

(Additional \$.50 per topping)

American Cheese - Cheddar Cheese - Bleu Cheese Crumbles - Swiss Cheese - Provolone Cheese - Pepper Jack Cheese - Bacon - Sautéed Mushrooms - Sautéed Onions - Cherry Peppers - Frizzled Onions

## SANDWICHES

Grilled Chicken Sandwich - Grilled chicken breast, served with lettuce, tomato and onion, on a kaiser roll	\$10	Buffalo Chicken Sandwich - Fried chicken cutlet tossed in our BMI blend buffalo sauce with a side of bleu cheese dressing	\$11
Fish Sandwich - Fried haddock with a Lager batter	\$11	Blackened Prime Rib Sandwich - Slow roasted prime rib, rubbed with cajun spices served on a ciabatta roll	\$13
Chicken Cordon Bleu Sandwich - Chicken breast with canadian bacon, swiss cheese and Dijon mayonnaise	\$13	Reuben Sandwich - Corned beef, sauerkraut, swiss cheese, and 1000 Island dressing, on grilled rye bread	\$11

\* Substitute french fries for sweet potato fries or onion rings for \$1.50, OR a side House or Caesar salad for \$2.50

## ENTRÉES

Served 5:00 PM - 9:00 PM daily

All entrées except pasta dishes are served with choice of starch du jour or french fries, vegetable du jour and baked bread with homemade butter

## STEAKS

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

## HOUSE SPECIALTIES

- Grilled Rack of Lamb - Lightly seasoned, served with grape tomatoes and garlic sautéed in a basil mint oil \$30
- 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
- Beijing Pork - Flame grilled bone-in chop, finished with a hoisin glaze. Topped with cucumber wasabe and a fresh Asian slaw \$22
- Raspberry Duck - Roasted half duck topped with a brandied raspberry sauce \$27

### Panko Chicken

Panko encrusted chicken breast, pan fried, topped with parmesan cream and sautéed spinach \$18

## SEAFOOD

- Sesame Tuna - Sushi grade tuna encrusted with sesame seeds, seared, then topped with a Szechuan sauce and seaweed salad, served with wasabi \$25
- Baked Haddock - Filet of Atlantic haddock prepared with Old Bay, lemon pepper, or cajun seasonings \$17
- Ginger Butter Scallops - Plump, jumbo scallops pan seared and topped with freshly grated ginger, butter and green onion \$32
- Bacon Wrapped Salmon - Pan seared then oven baked, finished with a spicy honey glaze \$24

### Coconut Curry Shrimp

Jumbo shrimp simmered in a mild coconut and yellow curry cream with diced red bell peppers and toasted almonds \$24

## 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 server

◦ This item is or can be prepared gluten free - please inquire with your server

All Major Credit Cards Accepted - We cannot split checks but we will take multiple payments on one check - An 18% Gratuity will be applied to parties of six or more

Buy the kitchen a beer for \$1

