

BIG MOOSE INN & RESTAURANT

APPETIZER

- Walnut-Encrusted Lollipop Lamb Chops** ... Served with a mint-Tzatziki sauce \$10
- **Steamed Clams** ... One dozen Littleneck clams, steamed and served in a white wine garlic broth \$11
- Lobster Mac 'N' Cheese With Bacon** ... Mini shells tossed with lobster meat, bacon and cheese, then baked golden brown \$10
- ☒ **Spinach & Artichoke Dip** ... served with warm pita wedges and chips \$8
- Calamari** ... Lightly breaded and fried golden-brown, with zesty sesame-orange sauce \$9
- ☒ **Edamame Hummus** ... Served with pita wedges, cucumber slices, carrots and celery sticks \$10
- **Tuna Tartare** ... Diced sushi-grade ahi, layered with avocado, served with toasted croustades and a mild cucumber wasabi \$12
- ☒ **Portobello Ravioli** ... Chef-made, in a smoked bleu cheese demi-glace \$11
- Cheese Platter** ... An assortment of cheeses from the Lowville Cheese Store served with artisan crackers, grapes and an olive tapenade \$12

HOUSE MADE SOUP

- BMI French Onion Soup** \$5
- Soup Du Jour** \$3 Cup \$5 Bowl
- **Chicken Vegetable** \$3 Cup \$5 Bowl
- Smoked Clam Chowder** ... Smoked clams in the shell served in a smoky chowder with your choice of New England or Manhattan style \$12

SALAD

- ☒ **House Salad** ... Mixed greens, tomatoes, cucumbers, Mandarin oranges, carrots and onions, served with your choice of dressing \$4Side \$8 Entree
- ☒ **Caesar Salad** ... with garlic croutons and Parmesan-Reggiano \$4 Side \$8 Entree
- ☒ **Summer Harvest Salad** ... Baby spinach tossed with poppyseed vinaigrette, topped with strawberries, blueberries, candied walnuts and shaved parmesan \$6 Side \$10 Entree
- Add chicken, shrimp or salmon to any entrée salad** \$5/\$6/\$10

HOUSE SPECIALTIES

- **Grilled Rack of Lamb** ... Lightly seasoned, served with grape tomatoes and garlic, sautéed in a basil mint oil \$30
- **Crispy Oven-Roasted Duck** ... One-half duck topped with hoisin sauce and a cucumber-wasabi drizzle \$26
- Pork Manzano** ... Flame-broiled bone-in pork chop topped with sautéed onions and apple wedges, served in an apple demi glace. \$21
- **Pollo Azteca** ... Pan-grilled chicken breast topped with an avocado and corn salsa \$19
- ☒ ◦ **Zucchini & Squash "Spaghetti" over Portobello** ... Julienne of zucchini and squash served over a balsamic marinated Portobello mushroom with a creamy marinara sauce and feta cheese \$19

STEAK

- **Prime Rib** ... Certified Angus, slow-roasted
 - Baby Moose (12 ounce) \$21
 - Little Moose (16 ounce) \$25
 - Big Moose (20 ounce) \$29
- **12 oz. Certified Angus NY Strip** ... Hand-cut certified Angus, lightly brushed with olive oil and herbs, topped with frizzled onions \$25
- **8 oz. Filet Mignon** ... Center-cut beef tenderloin with a light brushing of olive oil and herbs, with frizzled onions \$30
- **Filet di Caprino** ... 8 oz. Filet Mignon topped with goat cheese and a balsamic glaze \$31

SEAFOOD

- Scallops Charleston** ... Basil-seasoned scallops lightly dredged in flour, pan-seared with shallots and mushrooms in a sherry cream sauce, topped with Asiago cheese \$25
- **Pan-Seared Sea Bass** ... Served on fresh spinach, tossed in a warm bacon vinaigrette and topped with grape tomatoes \$29
- **Grilled Tuna Steak** ... Topped with Julienne cucumbers, seaweed salad and fried carrot straws, with a honey-wasabi drizzle \$25
- **Kazumi Salmon** ... Broiled salmon in a honey, ginger and soy glaze, topped with sesame seeds and edamame \$22
- **Atlantic Haddock** ... Broiled with choice of seasoning: traditional, cajun or lemon-pepper \$17
- **Haddock Portofino** ... Pancetta-wrapped haddock, broiled, with a lemon-aioli drizzle. \$20

PASTA

- Lobster Ravioli** ... Shrimp, scallops & bacon tossed in a garlic cream sauce, served over lobster ravioli and topped with sautéed spinach \$29
- Shrimp Scampi** ... Jumbo shrimp sautéed with garlic, mushrooms and green onions served over linguine \$21
- ☒ **Pasta Antonio** ... Sautéed chicken with mushrooms, sun-dried tomatoes and bleu cheese cream sauce over rigatoni \$19
- ☒ **Portobello Sonoma** ... Sliced Portobello mushroom served on a bed of linguine with a basil pesto cream sauce and feta cheese and chopped walnuts \$20
- ☒ ◦ **Thai Noodles With Peanut Sauce** ... Carrots, zucchini, squash, grape tomatoes, chopped cherry peppers, served with rice noodles, and tossed in a Szechuan peanut sauce \$18
 - ☒ This item is or can be prepared vegetarian - please inquire with your waiter
 - This item 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 - We hope you have a relaxing and enjoyable dinner