

**-HANDHELDS-**

**All handhelds served with fries, upgrade to truffle fries 6**

**Bistro Smash Burger 16**

8oz organic beef | caramelized onion | white cheddar | fried egg | bistro sauce | brioche

**Spicy Grilled or Crispy Chicken Sandwich 17**

spicy siracha aioli | spicy slaw | cucumber | brioche

**Black Bean Chipotle Burger (VG) 16**

spring greens | sun dried tomato | garlic aioli | brioche

**Grilled Cheese Sandwich (VG) 16**

sourdough | boursin cheese | havarti cheese | add bacon 2

**-SALAD-**

**Caesar 15**

romaine | cracked pepper | parmesan

**Roasted Beet & Arugula 16**

arugula | jalapeno honey beet puree | fresh shaved beets | honey goat cheese | honey vinaigrette | pistachio dukka

**Strawberry & Feta Salad 17**

spring greens | cucumber | strawberry | feta | pickled red onions | candied walnuts | apple vinaigrette

*Add chicken 8 | Add Shrimp 12 | Add Salmon 12*

**Soup DuJour 12**

*fresh, seasonal, everchanging*

**-SEAFOOD-**

**Chilean Sea Bass 45**

garlic whipped potato | heirloom carrot | haricot vert | lemon butter sauce

**Walnut Encrusted Bourbon Maple Salmon 32**

asparagus | arborio orzo rice | bourbon glaze

**Walleye Piccata 26**

capers | artichoke | garlic whipped potato | haricot vert | rainbow carrot

**-PASTA-**

**Mushroom Truffle Brown Butter Gnocchi (VG) 27**

mushroom blend | caramelized onion | dehydrated black truffle

**Spicy Sausage Vodka Penne 26**

garlic | red pepper | spinach | chili flake | confit tomato | cream

**Angry Lobster Pasta Misto 35**

assorted Italian pasta | lobster | calabrian chili | vodka sauce | cream

**Braised Beef Ragu 27**

pappardelle | braised beef red sauce | lemon whipped ricotta | basil | herbed oil | toasted bread crumbs

**-LAND FARE-**

**Lamb Chops 42**

garlic whipped potato | heirloom carrot | haricot vert | citrus chimichurri

**Lemon Chicken Piccata 26**

capers | artichoke | garlic whipped potato | haricot vert | heirloom carrot

**Braised Short Rib 36**

roasted garlic whipped potato | heirloom carrot | haricot vert | Luna zip

**7oz Filet 47**

asparagus | potato de Luna | Luna zip sauce

Chef De Cuisine: Angus Johnson

\*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# Specialty



# Cocktails

## **Luna Eclipse 16**

*Citadelle Gin, Triple Sec, Honey Simple, Fresh Squeezed Lemon Wedge, Honey, Sugar, Lemon Wheel*

## **Meteor Shower 15**

*La' French Vodka, Blackberry Puree, Simple Syrup, Lemonade, Topped with Soda, Blackberries, Mint*

## **Super Nova (Margarita) 17**

*Pineapple Infused Tequila, Cointreau, Lemon Juice, Lime Juice, Agave*

## **Milky Way (Vanilla Espresso Martini) 16**

*St. Elder Hazelnut Liqueur, Grainger's Organic Vanilla Vodka, Espresso, Baileys, Espresso Beans*

## **Sweet Whiskey Fizz 20**

*Buffalo Trace, Honey Simple, Ginger Puree*

## **Luna Mule 18**

*Seasonal & Everchanging*

## **Hidden Galaxy (Paloma) 16**

*Premium Corazon Tequila, Grapefruit Juice, Lime Juice, Pomegranate Juice, Spicy Ginger Syrup (Honey, Ginger, Cayenne), Sugar, Cayenne, Tajin Rim, Grapefruit Slice and Lime Twist*

## **Super Moon 18**

*Petoskey Stone Gin, St. Germain, Elderflower Liqueur, Fresh Lemon Juice, Hibiscus Syrup, Topped with Verdi Spumante, Hibiscus Flower*

## **Suns Rising 16**

*1792 Bourbon, Peach, Lemon, Soda Water, Brown Sugar Simple*

## **Solstice (Luna Old-Fashioned) 17**

*1792 Bourbon, Brown Sugar Simple, Bitters, Orange Twist*

## **Asteroid Punch 17**

*Bumbu Rum, Passion Fruit Liqueur, Orange Juice, Pineapple Juice, Lime Juice, Orange & Lime*

## **Beer**

Coors Light	5	Blue Moon	6	Wolverine Lager	6
Michelob Ultra	5	Guinness	7	Long Drink Zero	6
Stella Artois	6	Mortal Bloom	6	Long Drink Citrus	6
Modelo	6	All Day IPA	6	Long Drink Cran.	6
Sam Adams	6	Two Hearted Ale	6	Heineken NA	6
Heineken	6	Weihenstephaner	7		