



APPETIZERS

Grilled Artichoke Half....8.95

Fried Prawns
Served with Thai peanut sauce....13.95

Some Kind of Bread
Half order of garlic bread topped with spinach, mozzarella, and tomato slices....9.75

Grilled Duck Wraps
Duck breast wrapped with bacon & a slice of jalapeño, served with sweet and hot peppers....14.5

Garlic Artichoke Dip
Artichoke hearts, roasted garlic, cheese and spinach, served with chips....16.5

Atomic Balls
Fried mac n cheese with bacon & green onions topped with sriracha aioli and served with sweet and hot peppers....14.5

Chips & Salsa....6.95

Garlic Fries
Loaded with garlic and parmesan....10.25

Sweet Potato Fries....7.25

Fried Ravioli
Pork, Swiss chard, and cheese filled ravioli tossed in garlic butter and parmesan....14.5

Fried Calamari....15.95

Garlic Bread....8.95

Steamed Clams
A full pound of clams steamed in a white wine garlic lemon sauce....20.25
Served over linguine Add....3

SOUP AND SALADS

Luna Chick Salad
Grilled, spicy, marinated chicken thigh, arugula, toasted almonds, avocado, gorgonzola, and grapes with lemon vinaigrette....17.95

Grilled Hearts of Romaine
Grilled hearts of romaine, asiago, bread crumbs with caesar dressing....14.5
Add sliced chicken breast....5

Grilled Ahi Salad
Grilled, herb encrusted ahi served medium rare, gorgonzola cheese, tomatoes, and onions with lemon vinaigrette....20.95

Tri-Tip Salad
Tri-tip, onions, tomatoes, gorgonzola cheese, and croutons with house vinaigrette....20.95

Hacked Chicken Salad
Sliced chicken breast, gorgonzola cheese, roasted walnuts, tomatoes, and onion with a lemon vinaigrette....17.95

Dinner Salad
Tomatoes, onions, and croutons with house vinaigrette....6.5

Soup of the Day
Bowl....4 Cup....3

ALMOND WOOD FIRED ENTREES

ENTREES COME WITH TWO OF THE FOLLOWING CHOICES: POLENTA, GARLIC MASHED POTATOES, HOUSE PASTA, OR SEASONAL VEGETABLES

Grilled Pork Steak (Bone-in)
Marinated in our Thai basil sauce, and finished with fresh orange zest....19.75

Grilled Chicken Breast
Topped with chimichurri....19.75

Grilled Garlic Steak
USDA Choice Angus ribeye topped with garlic butter....Market Price
Blackened....1 Creamy crimini mushroom sauté....3.5

Grilled Salmon
Farm raised North Pacific, served medium with dill butter....Market Price

Grilled Herb Encrusted Ahi Tuna
Rubbed with a fresh herb blend and served medium rare....19.75

Grilled Marinated Tri-Tip & Pesto Ravioli
USDA Choice served with a citrus ginger sauce....24.95

Hamburger and Fries
1/2lb Natural beef patty, tomato, red onion, lettuce, and house sauce, served on a lightly toasted bun or focaccia...17.5
Add cheese....1 Add bacon....2
Add avocado....1.5
Upgrade to sweet potato or garlic fries....1.75

PASTAS

Seafood Pasta
Salmon, Atlantic cod, shrimp, calamari, clams, and mussels with linguine in a tomato basil sauce.
Served with garlic bread....26.95

Chicken Penne
Chicken breast, sun dried tomatoes, basil, and crimini mushrooms, sautéed in a white wine cream sauce....23.5

Shrimp Asparagus Rotini
White shrimp, asparagus, crimini mushrooms, tomatoes, and red onion, sautéed in a white wine cream sauce....22.5

Green Death
Linguine pasta served in a creamy pesto sauce....18

STONE OVEN PIZZAS

PIZZAS CAN BE MADE INTO CALZONES UPON REQUEST

Wake Surfer
Thin crust, tomato basil, mozzarella, grilled pineapple, prosciutto, Thai chili infused honey, and cilantro....21.95

Chop Stick
Thin crust, cream cheese, mozzarella, potstickers, grilled tiger prawns, green onions, and topped with sweet chili sauce....21.95

Italian Hero
Thin crust, tomato basil, mozzarella, spicy Italian sausage, roasted garlic, parmesan and arugula....21.95

The Chubby
Thick crust, tomato basil, mozzarella, and pepperoni....21.95

Margherita
Thin crust, tomato basil, olive oil, burrata, mozzarella, parmesan, tomatoes, and basil....21.95

New Yorker
Thick crust, tomato basil, mozzarella, salami, sausage, pepperoni, bell peppers, black olives, red onion and crimini mushrooms....23.95

LOCAL FAVORITES

Grilled Salmon Bowl

6oz glazed salmon, avocado, edamame, jalapeño, carrots, green onion, cilantro, white rice & sriracha aioli....17.95

GB's Fish & Chips

Four fried fillets of Atlantic Cod and fries....17.95

Sweet Heat Pork Patties

Three grilled ground pork patties infused with lemon grass, Thai chili pepper, kaffir lime leaf, green onion, honey and garlic. Served with cabbage slaw and white rice....14.95

Chile Verde

Served with white rice, pinto beans and corn tortillas....14.95

Seasonal Gumbo (spicy)

Cajun stew with black tiger prawns, white shrimp, chicken, spicy sausage, and vegetables served with white rice....21.75

Luna Chick

Grilled, spicy, marinated chicken thighs, served with whole pinto beans, and white rice topped with fresh mango and cilantro....17.75

The Addiction

Crispy pork belly and white rice topped with a soft boiled egg and served with a side of spicy citrus honey dipping sauce....15.75

Grilled Oysters

Grilled on the half shell to perfection, finished with lemon garlic butter....17.95
Baja style add....3.75

Baby Back Ribs and Pesto

Half rack of ribs with pesto linguine....24.75

Calamari Steak

Lightly fried squid steak served with lemon caper butter and served with two sides....24

BOTTLED BEER

Coors Light
Corona
Guinness
Heineken
Sam Adams Hazy IPA
N/A
Corona N/A

DRAFT BEER

Ask your server about our rotating selection

CANNED

High Noon

NON-ALCOHOLIC

Pepsi	Orange Juice
Diet Pepsi	Cranberry Juice
Starry	Pineapple Juice
Dr Pepper	Red Bull
Pink Lemonade	Ginger Beer
Iced Tea	Coffee
Hot Tea	

DESSERTS

Grasshopper

Mint chip ice cream cake with an Oreo cookie crumb crust, and topped with chocolate sauce....5.5

Banana Bread Pudding

Served with walnuts and a rum caramel sauce....6
A la mode add....2

Deep Fried Ice Cream....5.75

Hunters' Ice Cream Cake

Vanilla ice cream, Oreo crumb crust topped with Heath crumbles, chocolate and rum caramel sauce....5.5

KIDS MENU

**All Kids Meals are \$7.25
& includes a drink
(12 years & under)**

Fried Prawns and Fries

Tri-tip and Pasta

Ravioli with Meat Sauce

Kids Burger and Fries

Chicken Strips and Fries

Linguine with Tomato Basil Sauce

Cheese Pizza
- Each additional topping is .50

RED WINES

GLASS BOTTLE

Bokish, Tempranillo	8.5	32
Jeremy, Barbera	8.5	32
Davis Bynum, Pinot Noir	8	30
Rodney Strong, Cabernet	7.75	28
Rutherford Hill, Merlot	7	24
House Select, Cabernet	6	18

WHITE WINES

GLASS BOTTLE

Josh, Pinot Grigio	8	30
Rodney Strong, Chardonnay	7.75	28
Wente, Sauvignon Blanc	7.75	28
Joel Gott, Rosé	7.5	26
Domaine St. Michelle, Brut Sparkling	6.5	24
House Select, Chardonnay	6	18

CHILDREN MUST BE WITH PARENTS AT ALL TIMES

PLEASE DRINK RESPONSIBLY -
WE ACCEPT CASH AND EMV CREDIT CARDS
NO CHECKS NO WHINERS

**Parties of 6 are subject to one check
and 18% added gratuity
\$10 corkage / cake cutting fee**

