

Moose Café Menu

Salads:

Chopped AQ Cobb: French green beans, gorgonzola cheese, chicken, cucumbers, green onions, tomatoes, and apple wood smoked bacon served with a creamy gorgonzola dressing.

Moose Chef: Iceberg and romaine with julienne ham, turkey, white cheddar, and Swiss with tomatoes, cucumbers and French.

Mandarin almond: Mix of field greens and cabbage with toasted almonds, mandarin oranges, chow mein noodles, scallions, and peppers with a sesame ginger vinaigrette.

Sandwiches:

Cuban: Smoked shaved ham with Dijon mayonnaise, shredded dill pickles, havarti and sliced banana peppers on a baguette.

Portabella "steak": Grilled Portabella mushroom with roasted red peppers, caramelized onions, lettuce tomato, baby Swiss on focaccia bread.

Moose Club: One side a BLT on the other an avocado turkey sandwich, which one do you like?

Baja Beef: Grilled steak sliced with pepper jack cheese, sautéed mushrooms and onions and a southwest chipotle sauce on a hoagie roll.

Grilled veggie stack: Grilled eggplant, zucchini, summer squash, tomato and onion and hummus on ciabatta.

Moose Specialties

Moose Droppings: Cream cheese, white chocolate, and walnuts all dipped in chocolate.

Antler: Pretzel rod dipped in chocolate, caramel and nuts.

