

Appetizers and Tapas



Luna Moons

Goey on the inside, crisp on the outside, fried mozzarella rounds served with a zesty tomato basil sauce \$7.50

<i>Soup</i>	
Minestrone	\$5.95
Meat Chili	\$6.95
Soup of the day	\$5.95
Gazpacho Soup	\$5.95

Nachos

A plate of crispy nachos, served the Luna way, with layers of melted cheddar cheese, topped with meat chili, tomatoes, Pico de Gallo, guacamole and sour cream. \$7.95

Calamari

With fresh lemon and a side of tomato basil sauce \$8.75



Luna Sampler

Features caprese salad, roasted red peppers, garnished with crumbled feta cheese, avocado, and kalamata olives \$9.95



Caprese

Italian salad prepared with fresh mozzarella, sliced tomato, and fresh basil, seasoned with extra virgin olive oil and Balsamic vinaigrette \$9.25

Shrimp Pot Stickers

Pan fried Asian dumplings stuffed with a savory shrimp mixture and drizzled with a sweet chili sauce \$7.75

Home Made Hummus with Ground Lamb

Homemade Hummus with ground lamb served with a side of cucumber, Olives and a side of pita slices \$8.50

Meatballs in Tomato Sauce

This traditional Spanish dish tastes best when served piping hot straight from the pan with fresh bread to mop up the juicy tomato sauce. \$6.95

Empanadas

A perfect bite of delicate bread pies stuffed with beef mixed with special spices served with a side of mango salsa. 7.95

Garlic Shrimp with Sweet Red Wine

One of the most famous of Spanish tapas, delicious tender shrimp are sautéed in a minced garlic, olive oil, parsley and sweet paprika sauce. A perfect start to a perfect meal \$8.50

Shrimp Ceviche

Absolute fresh flavored tapas prepared with cooked shrimp with a mixture of mango orange, lime juice, a hint of paprika and a touch of cilantro and scallions. \$8.50

Pan Seared Scallops

Tender fire seared scallops are tossed in a garlic, olive oil. Topped with chopped coriander, and served on a bed of fresh areens. \$8.95



Quesadilla

Flour Tortilla Stuffed with Grilled tender spiced chicken, sautéed onions, fresh spinach and mozzarella cheese, guacamole, sour cream. \$8.50

Salads

All salad comes with a slice of pita

Dressings can be substituted with your choice of Balsamic Vinaigrette, Parmesan Peppercorn, Bleu Cheese, Nonfat Italian, Honey Dijon or Caesar dressing



Spinach Cobb

Chilled grilled chicken on a bed of fresh spinach with non-fat Italian dressing and topped with crumbled bleu cheese, bacon, hard-boiled egg, fresh tomato and red onion \$9.95

House Salad

We toss walnuts and plump raisins on a crisp mixture of romaine lettuce tossed in Caesar or Balsamic Vinaigrette dressing, red and green bell peppers, mushrooms, red onion, cucumbers and cherry tomatoes \$6.95

French Nicoise Salad with Tuna

Made the right way, romaine lettuce tossed in lemon Dijon dressing, topped with tuna, shredded carrots, sliced cucumbers, boiled eggs, green and red pepper, potato, celery, orange, yellow corn and black olives. \$9.95

Cranberry Spinach Salad with Grilled Chicken

Light and refreshing. Tossed spinach salad topped with grilled chicken and our homemade vinaigrette dressing, garnished with oranges, toasted almonds and sweet dried cranberries. \$10.50

Caribbean Salad with Shrimp and Chicken

A true Caribbean taste with Jerk-grilled chicken and shrimp over mixed greens and spinach with fresh mango, avocado, pineapple, orange and red onions tossed in honey-lime vinaigrette. \$10.95

Avocado and Apple Chicken Salad

A healthy but elegant presentation of grilled chicken, diced red and green apple, walnuts, red onion, avocado, orange, tossed in our home made lemon oil pepper dressing on a bed of fancy green. \$10.95

Steak Salad

Thinly sliced steak with Romaine lettuce tossed in red vinegar honey dressing with cherry tomato, orange, cucumber, hard-boiled egg, onion and blue cheese on top. \$11.95

Luna Burgers (50+ burger to choose from. Choose Wisely)

When you're in the mood for a perfect burger, try one of our **home made** unique burgers. Your choice of **Beef, Angus Beef, Low Fat Bison, Mediterranean Lamb, Venison, Ostrich (when available) Turkey or Veggie**. Our burgers are hot and fresh, seasoned to perfection and served with lettuce, tomato, side of fries and sweet creamed corn. (Each patty size is approx 1/2 lbs)

Naked burger A burger...a bun, what could be simpler? (No Fries)

Beef 6.45 | Angus® Beef \$7.75 | Mediterranean Lamb \$9.00 | Bison \$8.50
Venison \$10.50 | Ostrich \$13.50

Classic Cheese Burger

Melted Cheddar, Swiss, Mozzarella, Fontina, or Blue cheese topped with mayo, lettuce, tomato and sliced onion

Beef 8.95 | Angus® Beef 10.50 | Mediterranean Lamb \$12.50 | Bison \$12.50
Venison \$12.75 | Ostrich \$15.50

Chili Cheddar

Like a Chili dog, only better. Your choice burger topped with melted cheddar cheese and piled high with zesty chili, grilled onions and jalapeños

Beef \$9.50 | Angus® Beef \$10.95 | Mediterranean Lamb \$12.95 | Bison \$12.95 | Venison \$13.25 | Ostrich \$16.50

Bacon Cheese Burger A juicy burger smothered with melted cheese, sizzling bacon and crisp onion rings.

Beef \$9.95 | Angus® Beef \$11.25 | Mediterranean Lamb \$13.25 | Bison \$13.25 | Venison \$13.30 | Ostrich \$16.95

Home on the Range Melted cheddar cheese, smoky bacon, sautéed onion and basted with honey bbq sauce

Beef \$9.50 | Angus® Beef \$10.95 | Mediterranean Lamb \$12.95 | Bison \$12.95 | Venison \$13.25 | Ostrich \$16.50

Red, White and Bleu Ranch

A fresh burger drizzled with Bleu Blue cheese, ranch dressing, smothered in smoky bacon and topped with sliced tomato

Beef \$9.50 | Angus® Beef \$10.95 | Mediterranean Lamb \$12.95 | Bison \$12.95 | Venison \$13.25 | Ostrich \$16.50

Philly Cheese Burger Topped with melted Cheddar cheese, sautéed green bell peppers, grilled onions and mushrooms

Beef \$9.50 | Angus® Beef \$10.95 | Mediterranean Lamb \$12.95 | Bison \$12.95 | Venison \$13.25 | Ostrich \$16.50

Mexican Grill South of the border treat, a fresh burger topped with Monterey Jack cheese, sautéed onion, jalapeños and guacamole

Beef \$9.50 | Angus® Beef \$10.95 | Mediterranean Lamb \$12.95 | Bison \$12.95 | Venison \$13.25 | Ostrich \$16.50

Build Your Way Start with a naked burger and add up to 4 toppings of your choice (ask your server for available)

Beef \$10.95 | Angus® Beef \$12.95 | Mediterranean Lamb \$14.95 | Bison \$14.95 | Venison \$14.95 | Ostrich \$17.95

The Works....Everything but the kitchen sink

American cheese, grilled ham, smoky bacon, onions rings, mushrooms topped with a fried egg over-easy

Beef \$12.95 | Angus® Beef \$14.95 | Mediterranean Lamb \$16.95 | Bison \$16.95 | Venison \$16.95 | Ostrich \$19.95

Turkey Burger

With savory seasonings cooked to perfection, with cheddar cheese, fresh tomato and onion. \$8.50

Veggie Burger

Grilled to perfection with lettuce, tomato, cheddar cheese, red onion & Dijon mustard on toasted bun \$8.00



Thursday Burger Night: \$4.95 Beef or Angus Naked Burger (Toppings separate) or \$2.00 off any other Burger

All specials start at 5PM (Dine-in only).

Cannot be combined with any other promotion. Ask inside for detail

Panini

A complete meal served with fries and sweet creamed corn



Chicken Panini

Grilled shredded chicken breast pressed on a choice of bread with caramelized onion, sliced tomatoes, fresh basil and melted swiss cheese with chipotle mayo sauce \$9.45

Cuban Panini

Sliced Ham, Turkey, roast beef served on toasted ciabatta bread with spread Dijon mustard, tomato, onion with melted mozzarella cheese with a side of french fries. \$9.45

Mediterranean Panini

Ground lamb with Mediterranean spices served on pressed ciabatta bread with spread chipotle sauce sliced tomatoes, red onion and Swiss cheese with a side of seasoned fries. \$11.50

Veggie Panini

Fresh mozzarella, sundried tomatoes, basil, onion, spinach pressed on your choice of bread spread with our signature sauce \$8.50

Sandwiches

All Sandwiches comes with chips and corn.



Luna Cheesesteak

Shredded steak grilled to perfection, topped with caramelized onions, melted Swiss cheese, red and green peppers and side of fries \$8.95



Salmon Sandwich

Grilled salmon served on ciabatta bread smothered with pureed avocado, slices of onion and side of fries \$12.95
Add \$2.95 for bowl of fresh fruit

Parmigiana Sandwich

Your choice of chicken, meatball or eggplant baked in a savory tomato basil sauce, topped with melted mozzarella cheese - served on your choice of fresh bread \$8.50

Smoked Turkey Club

With bacon, lettuce, tomato and mayo \$7.50

Chicken Salad Sandwich

Our signature apple, walnut and raisin chicken salad garnished with fresh avocado and sliced tomato \$7.50

Spinach and Mushroom Melt

Fresh spinach, button mushrooms and mozzarella cheese toasted to perfection \$7.25



Luna Crab Cake

Pan fried lump crab cake served on bun with sliced tomatoes, cole slaw and a side of french fries \$13.50

Grilled Cheese Sandwich with Bowl of Soup

Not your Mom's grilled cheese. Toasted sourdough bread, lightly buttered and grilled with a tasty filling of mozzarella and cheddar cheese, grilled onions and tomatoes served with bowl of soup. \$8.25

Build-Your-Own Pasta

Step 1: Choose pasta from: FRESH SPINACH FETTUCCINI, LINGUINI, ANGEL HAIR, PENNE

Step 2: Select your pasta sauce:

GARLIC AND OLIVE OIL	\$7.25	BASIL PESTO	\$7.95
TOMATO-BASIL	\$7.95	BASIL PESTO AND CREAM	\$8.50
SUN-DRIED TOMATO PESTO	\$8.25	PARMESAN AND CREAM	\$8.50
SUN-DRIED TOMATO PESTO		BUTTER AND PARMESAN	\$7.95
AND CREAM	\$8.50	TOMATO AND CREAM	\$7.95

Step 3: Select your favorite topping(s)

Pizza and Pasta Toppings

VEGETABLES	\$1.50 ea
<i>Mushrooms, onions, tomatoes, spinach, broccoli, bell peppers, capers, black olive</i>	
SHRIMP	\$2.95 ea
SCALLOPS	\$2.95 ea
MEAT	\$2.50 ea
<i>Chicken, sausage, meatballs, ground beef, pepperoni, ham, bacon</i>	
CHEESE	\$2.00 ea
<i>Mozzarella, feta, fresh mozzarella, cheddar, swiss</i>	

Build-Your-Own Pizza

Step 1: Choose one type of pizza from:

LUNA PIZZA (No sauce) Mozzarella topped with sliced tomato	\$7.95
BASIL PESTO PIZZA Basil pesto and mozzarella	\$8.75
TRADITIONAL RED PIZZA Tomato-basil sauce and mozzarella	\$8.25
SUN-DRIED TOMATO PIZZA Sun-dried tomato pesto and mozzarella	\$8.50
GARLIC AND OLIVE OIL PIZZA (No cheese)	\$7.95

Step 2: Select your favorite topping(s)



1/2 Price Pizza Wednesdays and Sundays and \$5.00 Pasta Mondays ----- (Toppings separate)
 All specials start at 5PM (Dine-in only). Cannot be combined with any other promotion. Ask inside for detail

Best of Luna

Order one of the special items and get a dessert for only \$2.99



Seafood Tortellini

Cheese tortellini tossed in parmesan cream sauce topped with sautéed mushrooms and grilled blackened salmon \$16.00



Baked Four Cheese Penne

Fresh penne tossed in a creamy cheesy Mornay sauce with fontina, bleu, Swiss, and parmesan cheese, then baked to a golden brown perfection \$11.50

Fettuccini Alfredo with Chicken

Fettuccini pasta tossed in alfredo sauce served with grilled sliced chicken breast, sautéed Mushrooms and broccoli with a side of garlic bread. \$12.95

Shrimp Scampi with White Wine

Linguini pasta tossed in garlic olive oil lemon pepper sauce with pan seared shrimp with garlic, parsley and lemon juice served with a side of garlic bread \$14.95

Butternut Squash and Goat Cheese Ravioli

Butternut Squash ravioli tossed in brown butter lemon sauce with sautéed mixed mushroom, cheese, cherry tomato and asparagus garnished with roasted pine nuts with a side of garlic bread. \$14.95



Goat Cheese and Basil Ravioli

Savory ravioli in a garlic olive oil sauce, smothered with kalamata olives, portabella mushrooms, cherry tomatoes and feta cheese \$13.95



Parmigianino Platter

Your choice of Chicken, Meatball or Eggplant baked in a savory tomato basil sauce, topped with melted mozzarella cheese - served on your choice of pasta \$12.50

Special



Cajun Seafood Pasta

Fettuccini pasta tossed in cajun cream sauce served with pan seared shrimp, calamari and scallops mixed with diced tomato and served with a side of garlic bread and lemon wedge. \$16.00



Lasagna Al Forno
An Italian treat. Layers of beef bolognese and fresh pasta baked in a creamy béchamel sauce
 12.50

Special



Lump Crab Cake Platter
Two handmade jumbo crab cakes made with the finest sweet crab meat. We use our secret blend of seasonings, a touch of mayo and golden cracker crumbs. Comes with a side of creamy mashed potatoes and a side of handmade coleslaw. Simply the best crab cake to be found anywhere. 19.95



Veggie Lasagna
An Italian treat. Layers of pasta, stuffed with yellow squash, zucchini, eggplant, mushroom, red pepper, ricotta and mozzarella cheese. 11.50



Special

Grilled Flat Iron Steak
Tender 8oz. grilled flat iron steak topped with red wine sauce, served with a side of mashed potatoes, mixed vegetables and asparagus
 14.95
Add 3 Jumbo Shrimp for 2.95



Special

Filet Mignon Medallion
Grilled 8oz choice tender Filet Mignon Medallion topped with savory red wine sauce served with a side of mashed potato and asparagus. 21.95

Breakfast Griddle (All Day)

Yogurt and Fruit

A creamy mixture of yogurt and fresh seasonal fruit garnished with walnuts and raisins \$6.95

Granola and Fresh Fruit *With milk or yogurt* \$7.95

Granola *With your choice of milk or yogurt* 5.50

Two Eggs Any Style

Served with 7-grain toast \$5.50

With bacon, ham or sausage and toast. \$6.95

French Toast \$7.00

(Add your toppings for extra flavor!)

Add Strawberries for \$2.00

Fresh Fruit Bowl

Seasonal selection garnished with walnuts and raisins \$6.95

Bagel and Cream Cheese \$3.95

Three Eggs French Omelet (egg white add \$1)

Three egg omelet with seven grain toast made with your choice of filling (filling additional) \$6.25

Scrambled Egg and Cheese sandwich

Cheddar, swiss, or mozzarella cheese on your choice of bagel, toast, or English muffin \$5.95

WITH BACON, HAM OR SAUSAGE \$7.50

Frittata (egg white add \$1)

Open-faced omelet with your choice of filling (filling additional) topped with a tomato-basil sauce and served with a side of seven grain toast \$6.95

Omelet and Frittatas Fillings

VEGETABLES *Mushrooms, onions, tomatoes, spinach, eggplant, broccoli, cauliflower, capers or bell peppers* \$1.50 ea

SPECIALTY FILLINGS \$1.95 ea

Pine nuts, sun-dried tomatoes, kalamata olives, artichoke hearts, roasted red peppers, asparagus, avocado or portbella mushrooms

VEGETABLES *Mushrooms, onions, tomatoes, spinach, eggplant, broccoli, cauliflower, capers or bell peppers* \$1.50 ea

CHEESE FILLINGS *Mozzarella, fontina, feta, brie, cheddar or muenster* \$1.75 ea

MEAT FILLINGS *Chicken, sausage, bacon or ham* \$2.25 ea

Brunch Griddle

Saturdays, Sundays, and Holidays 10AM – 3PM



Tropical Waffles

Tropical Waffles
\$10.95
 Hot Belgium waffle smothered in fresh mixed fruits topped with chocolate syrup and whipped cream



Tropical Pancake

Tropical Pancake
\$10.95
 Hot pancake smothered in fresh mixed fruits topped with whipped cream



Huevos Rancheros Burrito

Huevos Rancheros Burrito
\$10.95
 A soft tortilla stuffed with scrambled eggs, green bell peppers, red onions, chopped tomatoes, jalapeños, and cheddar cheese. Served with side of potatoes and fresh salsa.



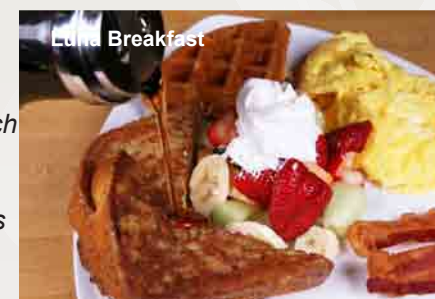
All American Breakfast

All American Breakfast
\$11.50
 Scrambled eggs, sausage, bacon, breakfast potatoes or fresh fruit, and 7-grain toast.



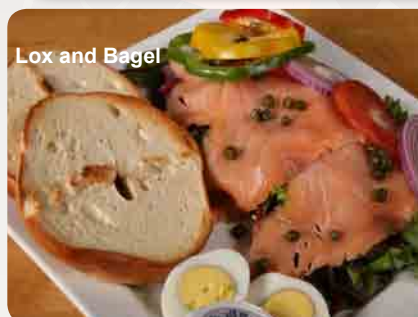
Omelet Croissant

Omelet Croissant
\$11.50
 3 eggs omelet with sausage and melted cheddar cheese stuffed in a warm croissant served with a side of home style potatoes or fresh fruit.



Luna Breakfast

Luna Breakfast
12.95 2 scrambled eggs, 1 slice of French toast, ¼ Belgian waffles, and 2 slices bacon and fresh fruits



Lox and Bagel

Lox and Bagel
\$12.95
 The New York Classic! A platter of thinly sliced fresh smoked salmon, tomato, red onion, lettuce, and capers with a toasted bagel and cream cheese.



Cafe Frittata

Café Frittata
\$10.50
 An open-faced omelet with fresh spinach, chopped asparagus, and diced tomatoes, and covered in melted fontina cheese. Served with 7-grain toast.



Nutella Crepe

Nutella Crepe
\$9.95 A special crepe with spread nutella chocolate topped with caramelized strawberries, bananas, and whipped cream.

Belgian Waffles **\$7.25**
Buttermilk Pancake Stack **\$7.25**
 (Add toppings for extra flavor!)
 Blueberry \$2.00
 Banana \$2.00
 Strawberries \$2.00



Eggs Benedict

Eggs Benedict
 All Benedicts come with poached eggs, toasted English muffin, hollandaise sauce, and home style potatoes

SMOKED SALMON BENEDICT	\$11.95
CRAB CAKE BENEDICT	\$12.95
VEGGIE BENEDICT	\$10.50
TRADITIONAL Ham and tomato	\$10.50
FLORENTINE Creamed spinach	\$10.50
HUSSARD Sliced tomato	\$10.50
TOMATO FLORENTINE Spinach and tomato	\$10.50

\$4.00 Brunch Drink: Mimosa or Bloody Mary