

## FRIDAY & SATURDAY NIGHT DINNER HICKORY SMOKED PRIME RIB

Cowboy rubbed prime rib with a hint of coffee and slow smoked in house, served how you like it with choice of potato.  
King 20 oz. - \$32 / Queen 12 oz. - \$22



## HAPPY HOUR

Every Day 3pm - 6pm

## SATURDAY SPECIAL

1/2 Price Select Bottles of Wine  
from 4pm- 9pm

## STARTERS

### Onion Rings

Thick cut sweet onion rings cooked to a crispy golden brown. \$9

### Spinach Artichoke Dip

Served warm with naan bread and tortilla chips. \$10

### Chicken Caesar Quesadilla

Pineapple marinated chicken mixed with our Caesar salad, folded into a flour tortilla with melted Colby-jack cheese and diced tomatoes. \$11

### Sweet Potato Fries

Thick cut sweet potato fries served with Moe's red pepper dip. \$7.5

### "Mustang" Nachos

Pulled chicken mixed with sweet honey BBQ sauce served over crispy tri-colored tortilla chips and topped with shredded Colby-jack cheese, diced tomatoes and fresh jalapeños. Served with Moe's red pepper dip. \$13.5

### Duck Pot Stickers

Deep fried to golden brown and served with an Asian sweet & sour sauce. \$9.5

### Boneless Chicken Wings

Hand cut, brined and lightly breaded chicken breast. Tossed with your choice of six different sauces. \$10

## FREE RANGE CHICKEN WINGS

Gerber's Amish Farm - Better Feed. Better Taste. Chickens are raised on Amish family farms and their diet consists of the highest quality vegetarian feed. Chickens have plenty of room to roam and are never ever given any additives or antibiotics.

### Pound of Wings - 10.5

Served with celery sticks and your choice of house made bleu cheese or ranch dressing.

**Moe's Style**-Tossed in a combination of our housemade buffalo and BBQ sauces and finished on the grill

**Prairie**-Dry dusted with our secret seasonings

**Jim Beam Bourbon Sauce**-A distinct flavor with a little kick

**Sunshine Citrus**-Dusted with Plump Chef Sunshine Seasonings

**Buffalo**-Classic wings with a kick

**Kobe Kai**-Ginger & Garlic sweet sesame soy sauce

## SALADS

### Moe's House Salad

Five types of lettuce, baby cauliflower, Parmesan cheese, bacon bits and our house dressing. \$4

### Classic Dinner or Caesar Salad \$4

\$2.00 for each additional person (served family-style)

### Oriental Chicken Salad

Romaine lettuce, shredded cabbage and carrots tossed in our house-made oriental dressing. Topped with crisp chicken tenders, crispy won tons and mandarin oranges. \$11

### Moe's Black & Bleu Salad

Cajun seasoned and grilled sirloin steak, mixed greens, tomatoes and red onions topped with bleu cheese crumbles. \$13.5

### Blackened Salmon Caesar

Cajun seasoning seared into "Wild Alaskan Salmon" and placed atop romaine lettuce tossed in our Caesar dressing with tomatoes, cucumbers, red onions, Parmesan cheese and house-made croutons. \$14

### Cobb Salad

Assorted mixed greens with hard-boiled egg, avocado, tomato, chicken, bacon, shredded cheddar and bleu cheese crumbles. Served with your choice of dressing. \$13



### Autumn Salad

Roasted beet and cranberry goat cheese friter salad, served with a maple vinaigrette. \$13

## SIDES \$5

Moe's Mac-N-Cheese  
Loaded Baked Potato  
Gruyere Au Gratin  
Szechuan Green Beans  
Fire Roasted Baby Red Potatoes  
Sweet Potato Fries  
Onion Rings

## MOE'S HOME COOKED FAVORITES

Add a Cup of Soup or a Salad for \$2.5

### Cajun Chicken Pasta

Penne pasta tossed in our house-made Alfredo sauce with red bell peppers and topped with Cajun grilled chicken breast. \$14

### Kobe Kai Stir Fry

Hot fried chicken, Asian cut peppers, onions. Broccoli & carrots with our Kobe Kai sauce encircled in rice medley. \$13.5

### The "Commercial"

Moe's version of a classic! Slow braised beef served open faced on white bread with mashed potatoes & topped with our "made-from-scratch" brown gravy. \$12.5

### Moe's Spaghetti & Meatballs

Our made from scratch marinara sauce served over vermicelli pasta with house-made meatballs. \$12.5

### Beef Stroganoff

Tender steak sautéed in our mushroom gravy served over egg noodles with a dollop of sour cream and Texas toast. \$15

### Chicken Parmigiana

Chicken breast lightly breaded and sautéed in olive oil, topped with our rosa sauce, mozzarella and parmesan cheeses, served over a bed of vermicelli pasta. \$15

## LAND, SEA & AIR FARE

Entrée's come with your choice of cup of soup or salad, warm rolls & butter. (Entrée's served daily until 10pm)



### Moe's Signature Ribeye

Hand-cut 1 pound ribeye served grilled to your specifications. \$29.5

### Top Sirloin

10 oz. cut seasoned and grilled to your specifications. \$19

Entrees served with Buttermilk-Chive Mashed Potatoes, Baked Potato, French Fries or Wild Rice and Seasonal Chef Vegetable  
\*Upgrade to one of our Specialty Sides for only \$2\*

### Minnesota Walleye Filet

Harvested fresh from the Red Lake Indian Reservation in Minnesota. Served Shore Lunch Style or Oven Broiled - 21

### Cedar Plank Wild Salmon

Cold water salmon rubbed with olive oil, Sunshine Shake Seasoning and baked in the oven at high heat. \$20



## BURGERS, SANDWICHES & SUCH

Served with shoestring fries or coleslaw. Substitute a cup of soup, side salad, fresh fruit or a side of sweet potato fries or onion rings for \$2.5

**Midwest Cheeseburger** - Moe's blend beef burger topped with your choice of cheese. Served with lettuce, tomato, onion and pickles on a toasted brioche bun. \$10

**Mushroom & Swiss Burger** - Moe's blend beef burger topped with sautéed mushrooms and Swiss cheese on a toasted brioche bun. \$10

**The Uptowner** - Grilled Turkey Burger with cranberry cheddar cheese, baby spinach leaves & garlic-chive aioli served on a toasted ciabatta bun. \$11

**Patty Melt** - Moe's blend beef burger topped with sautéed onions, Swiss and American cheeses on toasted rye bread. \$10



### Moe's Signature Burger

Moe's beef blend patties stuffed with American cheese & onion topped with our house-made BBQ sauce, on a toasted brioche bun. Enjoy and spread the word!!! \$13

**Bacon & Bleu Burger** - Topped with bacon and bleu cheese crumbles. Served on a toasted brioche bun with our house-made bleu cheese dressing. \$11

**Fat Boy Sammy** - Smoked pork shoulder in house for ten hours, tossed in our house made BBQ sauce, topped with cole slaw and served on a toasted brioche bun. \$12

**Jim Beam Burger** - Moe's blend beef burger topped with our house-made Jim Beam Bourbon BBQ sauce, smoked cheddar cheese, bacon and onion strings. Served on a toasted brioche bun. \$11

**Reuben** - Corned beef, sauerkraut, Swiss cheese and thousand island dressing on toasted rye bread. \$10.5

### Chicken Club Sandwich

Grilled pineapple marinated chicken breast, applewood smoked bacon, pepperjack cheese, lettuce, tomato and mayo, served on a toasted Ciabatta bun. \$12.5

### Famous "Mayslacks" Original

World Famous, slow roasted, "garlic infused" roast beef, thinly sliced, piled high on a pumpnickel rye bun and topped with raw onions, banana peppers and served with au jus. \$11.5

**The Cheesesteak** - Thinly sliced Mayslack's roast beef, lightly grilled and topped with melted Swiss cheese, mushrooms and house-made creamy horseradish. Served on a toasted baguette with au jus. \$13.5

**Turkey Melt** - Oven roasted turkey with Swiss, cheddar, bacon and cranberry aioli, served on grilled cranberry wild rice bread. \$11.5

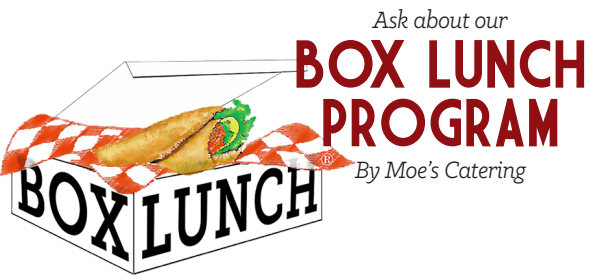
**Clubhouse** - A traditional triple stacker with ham, turkey, bacon, lettuce, tomato, American and Swiss cheeses with mayonnaise. \$12

**Walleye Sandwich** - Lightly breaded Canadian walleye filet served on a toasted hoagie bun with lettuce, tomato and our house-made tartar sauce. \$12

**Mustang Nacho Wrap** - BBQ chicken, shredded Colby jack cheese, diced tomatoes, jalapeños and crispy tortilla strips in a flour tortilla. Served with Moe's red pepper dip. \$10

### Homemade Soups Daily

Cup \$4.5 Bowl \$6.5



**MOE'S  
BLOODY  
MARY**



## WHITE WINE

	Glass Bottle	
<b>Chardonnay</b> , Hess Select Monterey County, California 2011	7.5	22.5
<b>Chardonnay</b> , Joel Gott Unoaked Monterey/Napa/Sonoma Counties, California, 2013	8	24
<b>Moscato</b> , Menage a Trois California, 2010	8	24
<b>Pinot Grigio</b> , Joel Gott Oregon, 2011	7.5	22.5
<b>Riesling</b> , Starling Castle Mosel Saar Ruwer, Germany 2011	7	21
<b>Sauvignon Blanc</b> , Overstone Malborough, New Zealand, 2006	8	24
<b>White Zinfandel</b> , Sutter Home California, 2012	6	18
<b>Pink Sangria</b> , LVP Spain	8	24

## SPARKLING WINE

	Split	
<b>Prosecco</b> , Tosti Milan, Italy	6	

## RED WINE

	Glass Bottle	
<b>Cabernet Sauvignon</b> , Sterling Vineyards Napa Valley, California, 2012	7.5	22.5
<b>Cabernet Sauvignon</b> , Hess Select North Coast, California, 2010	8.5	25
<b>Malbec</b> , Dona Paula "Los Cardos" Mendoza, Argentina,	7.5	22.5
<b>Merlot</b> , Dusted Valley "Boomtown" Washington, 2011	8	24
<b>Pinot Noir</b> , Seven Daughters California, 2011	8	24
<b>Red Blend</b> , Apothic California	8	24
<b>Red Sangria</b> , LVP Spain	8	24

## BOTTLED BEER

### Domestics

Budweiser  
Bud Light  
Bud Light Lime  
Coors Light  
Coors Banquet  
Grain Belt Premium  
Grain Belt Nordeast  
Michelob Golden Draft Light  
Michelob Ultra  
Miller Genuine Draft  
Miller High Life  
Miller Lite

### Imports

Corona Extra  
Corona Light  
Guinness Stout  
Heineken  
**Crafts**  
Alaskan Amber  
Deschuttes Fresh Squeezed  
Fulton Lonely Blonde  
Leinenkugel's Honey Weiss  
Surly Bender  
Surly Furious

### Ciders

Strongbow Gold Apple  
Woodchuck Hard Cider

### Alternatives

Mike's Hard Lemonade  
Not Your Father's Root Beer

### Gluten Free

Bard's Gold

### Non-Alcoholic

Guinness Kaliber  
O'Doul's Amber

## TAP BEER

### Coors Light

American Lager, Golden, Colorado, 4.2% ABV

### Michelob Golden Draft Light

American Lager, St Louis, Missouri, 4.1% ABV

### Blue Moon Belgian White

Witbier, Golden, Colorado, 5.4% ABV

### Summit Extra Pale Ale

American Pale Ale, St Paul, Minnesota, 5.2% ABV

### Lift Bridge Hop Dish

American India Pale Ale, Stillwater, Minnesota, 7.5% ABV

### Moe's Signature

Belgium Tripe, Saint Paul, Minnesota, 9.1% ABV (10 once only)



Also, ask your server about our multiple rotating beers on tap!

## MOES SIGNATURE COCKTAILS

### Moe's Classic Cosmopolitan

Stoli Citrus Vodka, Cointreau, Cranberry Juice, and fresh squeezed lime juice.  
Served with the extra on the side.

### Moe's Bloody Mary

Our signature Bloody Mary, made with Stoli Vodka, served with all the fixin's and your own little beer.  
Try with Moe's Signature Pepper Infused Vodka!

### Moe's Mule

Stoli Vodka with ginger beer, fresh lime juice, and garnished with a lemon and a lime.

### Moe's Margarita

Our signature margarita, featuring Tres Agaves tequila.

### Moe's Cucumber Press

Stoli Vodka, fresh cucumber, and pineapple juice muddled to perfection and topped off with soda water and Sprite.

### Moe's Old Fashioned

Our signature Old Fashioned.  
Maker's Mark Bourbon Whiskey, fresh orange and cherry simple syrup, muddled and mixed to perfection.

### Moe's Punch

Stoli Orange vodka, raspberry rum, orange juice, cranberry juice, and a splash of grenadine topped with cream.

### Moe's Raspberry Mojito

Bacardi rum, simple syrup, raspberry puree, fresh mint leaves, limes, topped with soda water.