

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.
 20 oz. King Cut - \$32 / 12 oz. Queen Cut - \$22



HAPPY HOUR

Every Day 3pm - 6pm
 Monday - Friday 9pm - 11pm

SATURDAY SPECIAL

1/2 Price Select Bottles of Wine All Day

STARTERS

Onion Rings

Thick cut sweet onion rings cooked to a crispy golden brown. \$9.5

Spinach Artichoke Dip

Served warm with naan bread and tortilla chips. \$11.5

Chicken Caesar Quesadilla

Pineapple marinated chicken mixed with our Caesar salad, folded into a flour tortilla with melted Colby-jack cheese and diced tomatoes. \$12.5

Smoked Pork Lettuce Wraps

With Sweet chili dipping sauce. \$13

Sweet Potato Fries

Thick cut sweet potato fries served with Moe's red pepper dip. \$9

Edamame

Sautéed in olive oil, garlic, crushed red pepper, sea salt and soy sauce. \$9

"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. \$14.5

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. \$11

WINGS 6 WAYS

Pound of Wings - 11

Plump and juicy wings tossed in your choice of one of six different sauces. Served with celery sticks and 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

Ghost Pepper-Insanely hot sauce with a semi-sweet finish

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. \$4.95

Classic Dinner or Caesar Salad \$4.95

\$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. \$12

Famous Moe's Black & Bleu Salad

Cajun seasoned and grilled sirloin steak, mixed greens, tomatoes and red onions topped with bleu cheese crumbles. 4 oz steak \$14 / 8 oz \$18

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. \$15 Sub grilled chicken \$13

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. \$14

Buffalo Chicken Salad

Crispy buffalo chicken tenders served over assorted mixed greens, julienne red onions, grape tomatoes, bleu cheese crumbles served with your choice of dressing. \$13

MOE'S HOME COOKED FAVORITES

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

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

Grandma Moe's Meatloaf

Seared hot and served with mashed potatoes & gravy with house vegetable. \$14

Cajun Chicken Pasta

Penne pasta tossed in our house-made Alfredo sauce with red bell peppers and topped with Cajun grilled chicken breast. \$15

Beer Can Chicken

Served over mashed potatoes, house vegetable and pan jus lie. \$16

Moe's Spaghetti & Meatballs

Our made from scratch marinara sauce served over vermicelli pasta with house-made meatballs. \$13

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. \$13

Beef Stroganoff

Tender steak sautéed in our mushroom gravy served over egg noodles with a dollop of sour cream and Texas toast. \$15.5

Kobe Kai Stir Fry

Hot fried chicken, Asian cut peppers, onions, Broccoli & carrots with our Kobe Kai sauce encircled in rice medley. \$14.5

LAND, SEA & AIR FARE

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



Moe's Signature Ribeye

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

Bacon Wrapped Top Sirloin

8 oz. cut seasoned and wrapped with double smoked bacon grilled to your specifications. \$19

Entrees served with Buttermilk-Chive Mashed Potatoes, Baked Potato, French Fries or Wild Rice and Seasonal Chef Vegetable

Cedar Plank Wild Salmon

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

Seafood Kabobs

Jumbo shrimp, sea scallops, onions, peppers served over cilantro-jasmine rice and drizzled with our house made Kobe Kai sauce. \$20

Minnesota Walleye Filet

Harvested fresh from the Red Lake Indian Reservation in Minnesota. Served pan fried or oven broiled. Garnished with slivered almonds, tartar, and lemon. \$21



BURGERS, SANDWICHES & SUCH

Served with natural fries or coleslaw. Substitute a cup of soup, side salad, fresh fruit, 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 on a toasted brioche bun. Served with LTO upon request. \$11

Mushroom & Swiss Burger - Moe's blend beef burger topped with sautéed mushrooms and Swiss cheese on a toasted brioche bun. \$12

The Uptowner - Grilled Turkey Burger with cranberry cheddar cheese, baby spinach leaves & garlic-chive aioli served on a toasted ciabatta bun. \$12

Patty Melt - Moe's blend beef burger topped with sautéed onions, Swiss and American cheeses on toasted rye bread. \$12

Famous 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!!! \$14

Bacon & Bleu Burger - Topped with bacon and bleu cheese crumbles. Served on a toasted brioche bun with our house-made bleu cheese dressing. \$12.5

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. \$13.5

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. \$13.5

Reuben - Corned beef, sauerkraut, Swiss cheese and thousand island dressing on toasted rye bread. \$11

Chicken Club Sandwich

Grilled pineapple marinated chicken breast, applewood smoked bacon, pepperjack cheese, lettuce, tomato and mayo, served on a toasted Ciabatta bun. \$13.5

Famous "Mayslacks" Original

World Famous, slow roasted, "garlic infused" roast beef, thinly sliced, piled high on a pumpernickel rye bun and topped with raw onions, banana peppers and served with au jus. \$12

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. \$14

Turkey Melt - Oven roasted turkey with Swiss, cheddar, bacon and cranberry aioli, served on grilled cranberry wild rice bread. \$12

Clubhouse - A traditional triple stacker with ham, turkey, bacon, lettuce, tomato, American and Swiss cheeses with mayonnaise. \$13

Walleye Sandwich - Lightly breaded Canadian walleye filet served on a toasted hoagie bun with lettuce, tomato and our house-made tartar sauce. \$13

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. \$11

Homemade Soups Daily

Cup \$4.95 Bowl \$6.95



Ask about our
BOX LUNCH PROGRAM
By Moe's Catering



MOE'S BLOODY MARY



WHITE WINE

Glass Bottle

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

SPARKLING WINE

Split

Prosecco, Tosti
Milan, Italy

RED WINE

Glass Bottle

Cabernet Sauvignon , Concannon Select Livermore Valley, California, 2014	7.5	22.5
Cabernet Sauvignon , Hess Select North Coast, California, 2010	8.5	25
Malbec , Dona Paula "Los Cardos" Mendoza, Argentina	7.5	22.5
Merlot , Dusted Valley "Boomtown" Washington, 2011	8	24
Pinot Noir , Seven Daughters California, 2011	8	24
Red Blend , Apothic California	8	24

BOTTLED BEER

Domestics

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

Imports

Corona Extra
Guinness Stout
Heineke
Stella Artois

Crafts

Fulton Lonely Blonde
Fulton Standard Lager
Leinenkugel's Honey Weiss
Surly Bender
Surly Furious

Cider

Strongbow Gold Apple



TAP BEER

Coors Light

American Lager, Golden, Colorado, 4.2 % ABV

Michelob Golden Draft Light

American Lager, St. Louis, Missouri, 4.1 % ABV

Angry Orchard Crisp Apple

Cider, Cincinnati, OH, 5.0 % ABV

Blue Moon Belgian White

Witbier, Golden Colorado, 5.4 % ABV

Summit Extra Pale Ale

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

Leinenkugel's Rotator

Chippewa Falls, Wisconsin

Goose Island Rotator

Chicago, Illinois

Odell Rotator

Fort Collins, Colorado

Deschutes Rotator

Bend, Oregon

Bells, Rotator

Kalamazoo, Michigan

Moe's Craft Rotator

Moe's Local Rotator



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.