

APPETIZERS

- Avocado Bruschetta – Grilled Crostini 10
Broiled Oysters “Casino” - Roasted Red Peppers, Bacon and Parmesan Cheese 12
Korean Style BBQ Wings – Crushed Peanuts & Pickled Kimchi 13
Crab Martini – Remoulade Sauce 16
Pot Stickers – Soy Ginger Vinaigrette 11
Ahi Tuna Sashimi – Wasabi, Pickled Ginger and Cucumber Noodles 14
Cremini Mushrooms – Bleu Cheese Fondue & Grilled Crostini 12
Chipotle Shrimp - Flash Fried in Adobe Sauce 12
Margarita Pizza - Fresh Mozzarella & Arugula 12
Chef’s Starter Selection - For Two 28

SOUPS

- Blue Crab Bisque Tomato Basil Three Onion “Gratin” Chef’s Inspiration
Cup 4 Bowl 6

SALADS

- Buratta Caprese Salad - Baby Greens, Roasted Tomatoes and Truffle – Basil Dressing 14
Arugula & Spinach – Granny Smith Apples, Eggs, Pecans, Dijon Vinaigrette 12
Sonoma Valley – Baby Lettuce, Grapes, Gorgonzola Cheese, Dried Cranberries,
Walnuts & Citrus Dressing 12
Caesar – House Made Dressing, Parmesan Cheese and Focaccia Croutons 10

Enhancements

- Grilled Chicken 5 – Portobello Mushroom Cap 5 – Shrimp 7 – Wild Salmon 8 – Sirloin Steak 8*

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- Smoked Chicken Cobb – Avocado, Bacon, Grape Tomato and Bleu Cheese Dressing 13
Ahi Tuna “Monte Carlo” – Seared Rare Ahi Tuna, Fingerling Potatoes, Green Beans,
Olives, Eggs & Lemon Vinaigrette 18
Sirloin Chophouse – Mixed Lettuce, Bacon, Cheddar, Grape Tomatoes, Cucumbers, Sliced
Steak tossed with Balsamic Dressing 19

SANDWICHES

- Gulf Grouper – Grilled or Blackened with Remoulade Sauce MK
Black & Bleu Bacon Burger – Cajun Spices, Bleu Cheese and Peppered Bacon 15
Korean Style BBQ Chicken – Crispy Tenders, Spicy Sauce & Pickled Kimchi 13
Lobster & Crab B.L.T. – Maine Lobster Meat, Blue Crab, Bacon, Lettuce, Tomato and Remoulade Sauce 19

SOUTH AFRICAN LOBSTER TAILS

Sourced from the pristine waters of Tristan Da Cunha, the most remote inhabited island in the world. Our 5oz Tristan lobster tails have an extraordinarily sweet taste and texture like no other lobster in the world.

One 27

Two 49

Three 69

HOUSE AGED STEAKS

Aged 28 Days

Steak Frites 8oz - Garlic Butter & Shoestring Potatoes 24

Medallions of Filet 8oz - Brandied Cream Sauce 29

New York Strip 14oz - Gorgonzola Butter 32

Filet Mignon 8oz - Mushroom Compote 34

Add a 5oz Tristan Lobster Tail to Any Steak 21

FISH & SEAFOOD

**Today's Market Feature -
Chef's Seasonal Selection and Preparation Mk**

**Bronzed Wild Salmon -
Miso Coconut Cream 26**

**Sesame Crusted Ahi Tuna -
Soy Ginger Vinaigrette 27**

**Gulf Grouper -
Roasted Fennel and Oven Dried Tomatoes 30**

**Seafood Cioppino Linguine -
Shrimp, Scallops, Mussels, Clams, Fish,
Tomato & Seafood Broth 30**

**Lobster and Crab Linguine -
Fresh Herbs, Cream and Romano Cheese 28**

*All Steak, Fish and Seafood Entrees Are Served
With Your Choice Of One Side Item*

SIDES

Potatoes Dauphinoise Linguine
Sea Salt Baked Potato Seasonal Vegetables
Shoestring Potatoes Jasmine Rice

LUNA SPECIALITIES

**Chicken Marrakesh -
Preserved Lemon, Olives, Raisins
and Jasmine Rice 22**

**Herb Crusted Pork Chop -
Green Peppercorn Sauce and
Potatoes Dauphinoise 24**

**Red Curry Stir Fry Vegetables -
Sesame Tofu and Jasmine Rice 19**

**Baby Back Ribs -
Char Sui BBQ & Shoestring Potatoes 22**

**Grilled Eggplant" Florentine" -
Fresh Spinach, Roma Tomatoes, Mozzarella
and Linguine 19**

**Chicken Scallopini -
Artichoke Hearts, Roma Tomatoes, Boursin
Cheese, Pesto Cream and Linguine 22**

**Mediterranean Linguine -
Portobello Mushrooms, Artichoke Hearts, Sun
Dried Tomatoes, Olives and Feta 19**

*All Of Our Entrees Are Served With A Carillon
Salad, Caesar Salad Or House Made Soup*