



August 2017

Monthly Features

All Week !

Clam Bake

One pound of calico hard shell clams, large white shrimp, salt potatoes and corn on the cob served with melted sweet cream butter and fresh lemons.

\$22.99

Pizza & Wings

Our pepperoni flat bread pizza w/ half order of boneless wings

\$11.99

Monday

Lunch

Southwest Chicken Wrap

Grilled chicken breast, fresh lettuce, diced tomatoes, black bean corn salsa and Monterey Jack cheddar cheese drizzle with southwest dressing served with potato chips .

\$11.99

Dinner

Bacon BBQ Brisket Sandwich

Our thin sliced Hickory smoked brown sugar beef brisket smothered with Moon Valley Maple Chipotle bbq, caramelized onions and peppers topped with bacon and cheddar cheese on a warm rustic mini sub roll served with homemade potato chips.

\$11.99

Tuesday

Lunch

Reuben Burger Sliders

Two mini steak burgers topped with fresh sauerkraut, applewood smoked bacon and melted Swiss cheese drizzled with 1000 Island dressing served on buttery brioche slider buns with homemade potato chips

\$9.99

Dinner

Chicken & Rib Combo

A half rack of our Hickory Smoked baby back ribs and a grilled marinated chicken breast basted with Moon Valley Maple Bourbon BBQ served with homemade steak fries and coleslaw.

\$17.99

Wednesday

Lunch

Smoked Gouda Bacon Mac & Cheese

Imported Orecchiette pasta tossed with crumbled bacon in a smoky gouda cream sauce served with a side salad with choice of dressing.

\$11.99

Dinner

Rodeo Ribeye

Our 10 oz ribeye steak topped with onion petals, drizzled with Moon Valley Maple Steak Sauce served with mashed potatoes and vegetable of the day

\$21.99

Thursday

Lunch

Smokehouse Sliders

This three slider combo features The Mo's Montréaler, Moon Valley Maple chipotle pulled pork and hickory smoked brown sugar bacon BBQ brisket served on warm buttery mini brioche rolls with homemade potato chips and coleslaw.

\$12.99

Dinner

Pub Tenderloin Kabobs

Tender Pub Tenderloin medallions skewered with peppers and sweet onions basted with Moon Valley Steak Sauce served with cajun sidewinder fries and homemade coleslaw.

\$15.99

Friday & Saturday

Lunch

Lobster Roll

Tender claw & knuckle lobster blended with a little mayo, celery and sea salt on a grilled buttery New England Brioche roll with fresh lettuce, served with homemade potato chips.

\$12.99

Dinner

Rib & Reef

A half rack of our Hickory Smoked ribs, basted with Moon Valley Maple Bourbon BBQ and hand breaded white shrimp served with homemade steak fries coleslaw fresh lemon and cocktail sauce.

\$22.99

Prime Rib

Slow roasted USDA Choice Prime Rib cooked to your liking served with baked potato, vegetable of the day and a side of au jus.

Queen \$22.99 King \$26.99

Sunday

Lunch

Fish & Chips

A four oz hand breaded cod filet deep fried till golden brown served with cajun sidewinder fries, fresh lemon, tartar sauce and homemade coleslaw.

\$11.99

Dinner

Maui Chicken & Shrimp

Grilled chicken breast topped with thin sliced black forest ham with melted swiss cheeses paired with six golden coconut shrimp served over jasmine rice with homemade pineapple salsa and sweet and sour sauce

\$17.99

Butcher Block

Surf & Turf

Our Black Diamond Pub Tenderloin cooked to your liking paired with a grilled 6 oz Canadian lobster tail served with homemade steak fries, vegetable of the day, drawn butter, fresh baked dinner roll and lemon.

\$29.99