

APPETIZERS

Alaskan Cod Cakes	\$11
Alaskan Cod mixed with onions, peppers, and rice flour. Pan fried until golden brown. Two cakes per order.	
Quesadilla	\$11
Marinated chicken with melted cheddar and Mozzarella. Served with homemade salsa and guacamole.	
Crispy Cauliflower	\$10
Lightly coated cauliflower fried to perfection. Served with a house made lemon aioli Sauce.	
Cheese Mozzarella Sticks	\$12
Served with marinara sauce.	

Chicken Wings	\$13
Hot or Mild, served with carrots, celery, and blue cheese dressing.	
Rosemary Focaccia	\$3
Housemade and served with house made marinara.	
Crisp Calamari	\$13
Served on a bed of coleslaw with house made sweet & spicy ginger dipping sauce and topped with fried jalapeños.	
Parmesan Garlic Fries	\$7
Crispy fries tossed with parmesan and garlic.	

Soup & Salads

Baked French Onion Soup	\$13
Marsala wine base served with caramelized onions, a crostini and topped with Swiss and mozzarella cheeses. Broiled to perfection.	
Soup Du Jour	\$8

Luna's House Salad	\$7
Romaine lettuce, cucumber, tomatoes, red onions, croutons, cheese and choice of dressing: blue cheese, Caesar, ranch, or strawberry vinaigrette.	
Caesar Salad	\$9
Romaine with Caesar dressing, Parmesan, & housemade croutons.	
Add to any Salad: Blackened Chicken \$6	

1/2 POUND BURGERS Served with Fries.

BBQ Burger	\$16
BBQ Aioli, Swiss cheese, an onion ring, lettuce, and tomato.	
Avocado Chicken Burger	\$18
Chicken breast topped with avocado, lettuce, tomato, onion, jalapeño aioli, and Swiss cheese.	
Hawaiian Burger	\$17
Honey Mustard, Swiss cheese, Pineapple, Teriyaki sauce, lettuce, tomato, and onion.	
Swiss Mushroom Burger	\$17
Mayo, Mushrooms, caramelized onions, and pepper jack cheese.	

Cheese Burger	\$13
Sriracha Aioli, cheddar cheese, lettuce, tomato, and onion. Add Bacon for \$3.	
Luna's Veggie Burger	\$15
House made veggie patty with ground chickpeas and carrots. Topped with cheddar cheese, pickled onions, Sriracha aioli, tomato, lettuce and avocado.	
Jalapeno Burger	\$16
Fresh jalapenos, caramelized onions, pepper jack cheese, and Chipotle Aioli.	
Alaskan Cod Burger	\$17
Fried cod, tarter, and fresh coleslaw.	

ENTREES

Teriyaki Bowl	\$19
Grilled Chicken or Steak, sauteed with green and red peppers, broccoli carrots, mushrooms, and cabbage served over rice.	
Sirloin Steak	\$19
A juicy 10oz. center-cut sirloin grilled to perfection. Served with roasted red potatoes.	
Fish & Chips	
Two cod filets, fried in our house batter, and served with our homemade tartar sauce.....	
	2-Piece \$18 / 3-Piece \$25
Fish Tacos	\$17
Two per order, served with cabbage, pico de gallo, and Sweet Ginger Sauce on corn tortillas. Served with fries.	

Alaskan Cod Bowl	\$19
Fresh Alaskan Cod with rice, cabbage, tomatoes, avocado, and cilantro, drizzled with a Sriracha Lemon Cream Sauce.	
Beef Stroganoff	\$19
Tender steak tips and fettucine noodles tossed in a creamy white wine cheese sauce, mushrooms, and broccoli. Topped with sour cream.	
Creamy Cajun Pasta	\$18
Blackened Chicken tossed with linguine, tomatoes, bacon, and mushrooms in a creamy sauce.	
Penne al Forno	\$17
Penne noodles tossed in a housemade tomato beef sauce. Topped with melted mozzarella cheese.	

10" PIZZA Add \$2 for gluten free crust.

Margherita	\$15
Roma tomatoes, fresh mozzarella, fresh basil.	
Pepperoni	\$14
House made creamy white Parmesan sauce topped with grilled chicken, homemade bruschetta mix, and fresh basil.	

Supremo Deluxe	\$16
Pepperoni, bacon, ham, green and red bell peppers, onions, mushrooms, black olives, and mozzarella cheese.	
Grilled BBQ Chicken	\$15
Grilled chicken breast, olive oil, red onion, parsley, and BBQ Sauce.	

Sides: \$5 (Mashed Potatoes, Vegetables) Splits and Substitutions: \$3 Sauces: \$2

Consuming raw or undercooked animal products significantly increases your risk of foodborne illness.