

Spirited Drinks

Cosmoluna

Ketel One Vodka, Triple Sec lime juice & splash of Cranberry Juice 9.95

Bolivian Sangaria

Freshly made Sangria Lg 8.95 Sm 6.95

Long Island Tea (or Peach)

Peach twist available 9.95

Mojito-Pineapple, Passion, or Mango

Parrot Bay Rum, fresh squeezed lime, Simple syrup, mint leaves, and a splash of soda 8.95

Brazilian Caipirinha

Cachaca liquor, fresh squeezed lime, sugar to taste and ice cubes 7.95

Margarita

7.95

Golden Margarita

Cuervo Tequila, Triple Sec, Grand Marnier lime juice, sour mix 10.95

Raspberry Margarita

A classic margarita with Raspberry schnapps 8.95

Cuervotini

Tequila Cuervo, Triple sec, Pineapple Juice and Splash of Sour mix 10.95

Tropitini

Parrot Bay passion & Parrot Bay Mango Rum, Blue Curacao, Grenadine & Lime Juice 9.95

Appletini

Vodka, Sour Apple Schnapps and splash of sour mix 8.95

(Martini)

7.00

Beer

Drafts

Blue Moon 5.95

Sierra Nevada 5.95

Miller Lite 3.50

Stella Artois 5.95

Yuengling Lager 4.95

Plus Seasonal Beer (ask server)

Bottled

Budweiser /Lite 3.95

Amstel Lite 4.95

Rolling Rock 3.95

Sam Adams 4.95

Red Stripe 4.95

Guinness 4.95

Beck's Non-Alcoholic 4.95

Michelob Ultra 4.25

Anchor Steam 4.95

Miller Lite 3.95

Heineken 4.95

Corona 4.95

Bass 4.95

-Soft Drinks- -Juices- -Iced Coffee & Tea-

Coke, Diet Coke, Sprite, Ginger Ale

Lemonade, Shirley Temple

Unsweetened Ice Tea, Raspberry Ice Tea

Bot. Cream Soda 2.50

Bot. Root Beer 2.50

Root Beer Float, Cherry Puff 3.50

Sparkling Water 2.50

Iced Latte Unsweetened 3.50

Iced Sweetened French Vanilla 3.75

Iced Chai Latte 3.50

V-8 2.75

Apple 2.75

Pineapple 2.75

Cranberry 2.75

Grapefruit Juice 2.75

Pomegranate-lemonade 2.95

FRESH SQUEEZED OJ

Sm 2.75 **Lg** 3.50

-Hot Coffee- -Tea- -Hot Cocoa-

Coffee 2.25

Cappuccino 3.50

Espresso, Steamed milk, Lots Of Foam

Latte Reg 3.50

Vanilla Latte 3.75

Espresso, Little Foam, Steamed milk

Espresso 2.95

Americano 2.95

(Espresso, With Hot Water)

Double Espresso 3.25

Mocha 3.75

Espresso, Chocolate, Steamed milk, Whipped Cream

Mochaccino 3.75

Espresso, Chocolate, Steamed Milk, Lots Of Foam

Hot Chocolate 3.25

Hot Tea Reg., Decaf., Green, Chamomile 1.95

Chai Latte 3.50 Hot

JFK 7.50

Jameson Irish Whiskey, Frangelico, Kahlua & Coffee

Italian Coffee 6.95

Frangelico, Orange Curacao, & Coffee

Irish Coffee 6.95

Jameson Irish Whisky & Coffee

Mexican Coffee 6.95

Kahlua & Coffee

Luna's Coffee 6.95

Baileys Irish Cream, Coffee Lolita, Cream de Menthe

Ambush Coffee 6.95

Jameson Irish Whisky, Amaretto & Coffee

Baileys Mint Kiss 7.50

Baileys, Peppermint Schnapps, Stoli Vanilla & Coffee

APPETIZERS

Caribbean Grilled Shrimp

Served with spicy Marmalade 8.95

Hummus & Grilled Pita

Lemon & garlic hummus with
grilled pita bread 6.25

Calamari

Fresh hand battered per order! Deep fried and
served with spicy Marinara sauce 8.95

Quesadillas

Chicken 8.95, **Veggie** 7.95

Flour or Spinach tortilla with mixed cheeses, fresh grilled
vegetables, spinach. Served with sour cream & Pico de Gallo

Spinach Artichoke Dip

Creamy dip topped with parmesan cheese served
with tri-color corn tortilla chips 7.95

Mozzarella Sticks

Served with spicy marinara 6.95

Buffalo Chicken Tenders

Served with carrots, celery sticks and
blue cheese dressing 8.25

Wings

Teriyaki, BBQ, or Buffalo served with carrots celery sticks and
blue cheese or ranch dressing 8.25

Nachos Supreme

Meat 8.95, **Vegetarian** 7.95

Tri-color tortilla chips topped with Jack cheddar
cheese, picco de gallo, jalapeños, scallions,
guacamole and sour cream.

SOUPS

Made In House

Soup of the day

Please see our daily specials page.

Cream of Tomato 3.95

Available by the cup 2.95

3 Bean Veggie Chili 4.95

Served with tortilla chips

Chili Con Carne 5.95

Served with tortilla chips



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness!

SANDWICHES & PANINIS

Caribbean Chicken

Breast grilled with Island spices, topped with fried plantains and pineapple salsa 9.95

Mesquite Chicken Panini

Mesquite smoke rub grilled chicken on Ciabatta with pepper jack cheese, spinach, tomatoes, and chipotle mayo 9.95

BLT

Bacon, Lettuce, Tomato On sourdough 6.95. Add avocado .50

Chicken Kabob Gyro

Marinated grilled chicken, diced peppers, onions, tomato, feta cheese, light Italian dressing, and cucumber sauce 8.95

Turkey Club

Turkey on sourdough with Swiss, bacon, lettuce, tomato 7.95

Philly Steak & Cheese

Shaved ribeye, sautéed onions, lettuce, tomato and mayo on a toasted sub roll with melted provolone 8.95

Tuna Melt

Tuna salad on sourdough & melted cheddar 7.95

Gyro

Gyro meat with onion, tomato, feta cheese, cucumber sauce and light Italian dressing on gyro bread 8.95

Veggie Panini

Basil pesto, spinach, sprouts, Portobello mushroom, roasted red peppers & fresh mozzarella cheese 7.95

Crab Cake

Fresh Lump crab cake on a Kaiser roll with lettuce, onion, tomato & sweet chili Aioli sauce 10.95

Fresh Mozzarella & Tomato on Ciabatta

With a spread of sun dried tomato pesto and fresh basil 7.95

Pulled Pork BBQ 8.95

Hand pulled pork served on Kaiser, topped with coleslaw

Blackened Chicken Grilled

Lettuce, tomato & onion on a Kaiser roll 8.95

Brie on Ciabatta Grilled

With tomato, spinach and caramelized onions 8.95

Sticky Chicken

Charbroiled breast, zesty BBQ sauce, crispy bacon, melted Swiss cheese on a soft roll 8.95

Po-Boy

Fried southern gulf catfish topped with coleslaw on a toasted sub roll with spicy tarter sauce 8.95

Meatball Sub

Meatballs on toasted sub roll with melted mozzarella & marinara sauce 7.95

BURGERS

Burger Toppings Below

.75 cents each-American, Aged Cheddar, Blue Cheese, Feta, Mozzarella, Swiss, Pepper Jack, Sautéed Mushrooms, Sautéed Onions Avocado. 1.00 each-Bacon.

Luna Burger*

Char grilled, bacon, Goat cheese, & sweet onion relish 9.95

California Burger*

Char grilled, avocado, sundried tomato pesto, & fresh mozzarella 8.95

Sirloin Burger*

Char grilled, lettuce, tomato & red onion on Kaiser roll 7.95

Veggie Burger 7.95

Served with alfalfa sprouts on wheat Kaiser.

Jack Daniel's Burger*

Char grilled, melted provolone cheese, sautéed mushrooms, Jack Daniel's sauce on soft Kaiser roll 9.50

Turkey Burger* 8.95

Crispy Onion Au Poivre Burger*

Certified Angus burger char grilled, cheddar cheese, topped with nest of crispy onions and black pepper brandy demi-glace on soft Kaiser roll 9.50

The Alamo*

Char grilled, bacon, cheddar & BBQ sauce 9.95

Patty Melt Burger*

Char grilled, sweet bourbon onions, Swiss and Thousand Island dressing on toasted Ciabatta roll 8.95

WRAPS & SPECIALTIES

Mesquite Chicken Flatbread

Mesquite smoke rub grilled chicken with cheddar jack cheese, pico de gallo, Serrano cilantro pesto on grilled flatbread 9.95

Veggie Flatbread

Basil pesto, spinach, grilled Portobello mushroom, roasted red peppers & goat cheese on grilled flatbread 7.95

Grilled Cheese

American cheese on sourdough 5.95

Add tomato .75 Add bacon 1.00 Add ham \$1

Grilled Reuben

Corned beef with melted Swiss cheese sauerkraut & 1000 island on rye 7.95

Grilled Rachel

Smoked turkey & melted Swiss cheese with sauerkraut & 1000 island on wheat 8.95

Turkey Wrap

Turkey, Swiss, lettuce & tomato with dijonaise mustard in white tortilla 7.95

Southwestern Steak Wrap

Grilled flank steak, pico de gailo, black bean, corn salsa, lettuce and Serrano cilantro pesto wrapped in spinach tortilla 8.95

Chicken Caesar Wrap

Wrapped in a flour tortilla with tomatoes 7.95

Monte Cristo

Ham, Turkey, Swiss on batter dipped sourdough 7.95

**All sandwiches comes with choice of one side.
To substitute cup of soup add .75 cents.**

Additional Sides

French Fries 2.95 Sweet Potato Fries 3.95 Coleslaw 2.95
Mashed Potatoes 2.95 Fruit Cup 2.95 Small House Salad 2.95 Small Caesar salad 3.95

SALADS

Southwestern Mesquite Chicken Salad

Mesquite grilled chicken with sweet corn, tomato and pepper jack cheese tossed in Poblano Ranch. Topped with crispy tortilla strips 11.95

Apple Blue Salad

Mixed field greens, Apple, blue cheese chunks & walnuts 7.95

Grilled Steak Asparagus Salad*

With Flank steak, cucumbers, tomatoes, caramelized onions 11.95

Grilled Pear and Goat Cheese Salad

Mixed field greens with grilled pears, toasted walnuts, and herb goat cheese 10.95

Greek Salad

Romaine lettuce, black olives, cucumber tomatoes, feta cheese onions and Greek dressing 7.95

Strawberry and Baby Spinach Salad with Shrimp

Baby spinach tossed with balsamic vinaigrette and gorgonzola cheese, fresh strawberries, candied walnuts and grilled Shrimp 12.95

Classic Caesar Salad

With parmesan cheese and herb croutons 6.95

Taco Salad

Served in taco shell with romaine lettuce veggie chili, tomatoes, onions, mixed cheeses, avocado and sour cream 9.95

Spinach & Fruit Salad

Spinach, grapes, oranges, slivered almonds and strawberries 7.95

Grilled Watermelon Salad with Shrimp

(Price may change seasonally)

Mixed greens tossed with olive oil and topped with grilled watermelon and Shrimp, fresh mozzarella, and drizzled with a balsamic glaze 12.95

Luna Wedge Salad

A wedge of iceberg lettuce topped with bacon, blue cheese crumbles, roasted red peppers, shaved red onions and blue cheese dressing drizzled with balsamic glaze 8.95

Tuna or Chicken Salad in a Tomato

Served on mixed greens with Carrwater crackers 8.95

Mixed Field Greens

With cucumbers and croutons 5.95

Add To Any Salad:

Portobello Mushrooms 2.50
Blackened Chicken 3.00
Blackened Salmon 5.00
Flank Steak 4.00
Jumbo Shrimp 6.00
Chicken or Tuna Salad scoop 3.00

Salad Dressings

Honey Mustard Vinaigrette
Raspberry vinaigrette
Balsamic vinaigrette
Honey Mustard
Blue cheese
1000 Island
Ranch
Greek

Early Bird Special \$10.95 (reg. 14.95)

Monday–Friday 4pm–6:00pm

Choose Roast Turkey w/ Mashed Potatoes,
Meatloaf w/ Mashed Potatoes
or Veggie Lasagna w/ Garlic Bread

Choose House Salad or Caesar, and soft drink, coffee or tea.

HAPPY HOUR

Monday–Friday 3pm–6:30pm

Half Price Drafts, Margaritas*

House Wines \$4.00 Drinks* \$4.00

*House pour rum, gin, vodka, whiskey, bourbon.

1/2 Price Appetizer Night!

Monday's 5pm to Close

Dine in only!

1/2 Price Pasta Night!

Tuesday 5pm to Close

Toppings Are At Regular Price (See Under Create Your Own Pasta)

Dine in only!

1/2 Price Burger Night!

Wednesday's 5pm to Close

Toppings are at regular price. See under Burgers.

Dine in only!

1/2 Price Wine Bottle Night!

Thursday's 5pm to 9pm

With order of two dinner entrées.

Dine in only!

1/2 Price Dessert Night!

Friday's 5pm to Close

Dine in only!

LUNA GRILL GIFT CARDS

GREAT FOR ANY OCCASIONS

MAKE SOMEONE'S DAY SPECIAL!



Luna's Catering Service
Easy, Affordable and Convenient!

ENTREES

Fruit Barbequed Salmon

BBQ grilled Salmon topped with pineapple salsa
Served with choice of two sides 14.95

New Orleans Sirloin

Creole spice marinated, grilled and smothered in Creole sauce.
Served with choice of two sides 13.95

Smothered Chopped Steak

Smothered with grilled onions and gravy.
Served with mashed potatoes 9.95

Grilled Salmon

Topped with crispy capers & white wine lemon butter sauce.
accompanied with grilled Asparagus and choice of one side 14.95

Peruvian Roasted Chicken

Slow roasted marinated half chicken with green chili sauce on the side.
Served with choice of two sides 12.95

Grilled, Blackened, or BBQ'd Chicken Breast

Two Boneless chicken breasts your style.
Served with choice of two sides 11.95

Chicken Fried Steak*

Breaded Steak fried and topped with saw mill gravy.
Served with mashed potatoes, corn and buttermilk biscuit 11.95

Chicken Piccata

Pan seared breasts topped with capers, tomato and sautéed onions with white wine
lemon butter sauce. Served with choice of two sides 13.95

Grilled NY Strip Steak

Topped with garlic herb butter.
Served with choice of two sides 16.95

Bourbon Street Steak*

Char grilled sirloin steak with caramelized onions and mushrooms.
Served with choice of two sides 13.95

Pan Fried Catfish

Southern style dusted with Cajun spice, pan seared.
Served with hush puppies, sweet potato fries and coleslaw 11.95

Homestyle Meatloaf

Topped with brown gravy and served with
mashed potatoes 9.95

Tilapia Orange

Florida fillet, pan fried with Grand Marnier butter sauce.
Served with choice of two sides 14.95

Maryland Crab Cakes

Two fresh backfin lump crab cakes with seasoning then lightly sautéed.
Served with choice of two sides 18.95

St. Louis Pork Ribs

Saint Louis style marinated with our house rub, char grilled with
a zesty BBQ sauce. Served with choice of two sides 12.95

Roasted Turkey Breast With Stuffing

Topped with chicken gravy and served with mashed potatoes 10.95

Steak Au Poivre*

New York Strip center cut, pan seared with a black pepper brandy demi-glace and
topped with crispy onions. Served with choice of two sides 17.95

Available Side Items

**French fries, Sweet potato fries, Mashed potatoes, Baked potato,
Baked sweet potato, Coleslaw, Small Caesar salad, Small house salad,
Grilled veggies, Sautéed spinach, Broccoli.**

PASTAS

(Vegetarian Friendly Options*)

Cajun Shrimp Pasta

Jumbo shrimp tossed in a spicy tomato cream sauce over linguini 14.95

Jambalaya Pasta (Spicy or Mild)

Jumbo shrimp, Italian sausage, chicken, tomatoes, mushrooms sautéed in Cajun cream sauce tossed with penne pasta 13.95

Baked Ziti

Tossed in tomato cream sauce topped with fresh mozzarella and parmesan cheese 8.95
With Meatballs or Italian Sausages 11.95

Blackened Sea Scallops*

With fresh Asparagus and chopped tomatoes tossed with angel hair pasta in basil garlic olive oil 14.95

California Veggie Pasta*

Artichoke hearts, sun dried tomatoes, black olives, red peppers, mushrooms sautéed in pesto sun dried tomato sauce tossed with penne 12.95

Chicken Marsala

Pan seared chicken breast with mushrooms & onions in Marsala wine sauce tossed over linguini 12.95

Chicken Parmigiana

Breaded breast of chicken with linguini & marinara 11.95

Wild Mushroom Ravioli*

Tossed with sautéed julienne vegetables in parmesan cream sauce 10.95

Green Earth Pasta*

Penne with black olives, artichoke hearts in pesto sauce 11.95

Meat Lasagna

Served with garlic bread 10.95

Veggie Lasagna*

Spinach & mushroom lasagna topped with tomato sauce, garlic bread 9.95

Create Your Own Pasta Any Day!

Choose a Pasta and Sauce for only **6.99** (3.50 Tuesday Nights)

Pasta

Penne, Angel Hair
Regular Linguini
Spinach Linguini

Sauce

Pesto, Alfredo, Marinara
Parmesan Cream
Olive Oil & Garlic
Sundried Tomato Pesto

Toppings 1.50 each

Toppings 2.50 each

Toppings \$3 and up

Chopped tomatoes
Chopped onions
Heavy cream
White mushrooms
Broccoli
Spinach
Capers
Bacon
Feta

Portabella mushrooms
Grilled veggies
Roasted red peppers
Sundried tomatoes
Black olives
Artichoke hearts
Grilled chicken*
Italian sausage
Ground beef*
Meatballs*

Jumbo Shrimps \$6
Chopped Salmon \$4
Pan Seared Jumbo
Scallops* \$6

***Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food borne illness!**

BREAKFAST

Create Your Own Omelet*

With Choice of 3 Toppings & Whole Wheat Toast 7.95

Egg Whites Only: add 1.00 — Extra toppings .50

American, Swiss, Cheddar, Feta, Bleu, Mozzarella, Bacon, Sausage, Turkey Sausage, Ham, Chicken, Spinach, Tomato Mushrooms, Onion, Broccoli, Grilled Veggies, Asparagus, Artichoke Hearts, Peppers, Basil.

Extra Meat toppings 1.50 — Lox, Salmon, Steak

Breakfast Burritos

Ranchero Burrito

Scrambled eggs, chicken, onions, peppers, & cheddar cheese wrapped in flour tortilla, topped with salsa served with seasoned home fries 7.95

Veggie Ranchero Burrito

Spinach, peppers, onions, tomatoes, mixed cheese and scrambled eggs wrapped in flour tortilla topped with veggie chili and served with a side of salsa and seasoned home fries 7.95

Eggs* Served with whole wheat toast

Two Eggs any style with choice of meat

Choice of Ham, bacon, turkey sausage, maple sausage, home fries or grits 6.95

Two any style

With home fries or grits 4.95

NY Steak and Eggs any style with home fries*

10.95

Biscuits and Gravy

Two Jumbo buttermilk biscuits topped with Saw Mill gravy (sausage gravy). Served with two eggs any style 8.95

Corned Beef Hash

With two eggs any style 8.95

Chicken Fried Steak*

Breaded Steak fried and topped with saw mill gravy.

Served with your choice of two eggs and buttermilk biscuit 10.95

Sandwiches

Egg Sandwich*

Scrambled eggs, topped with American cheese and bacon served on whole wheat toast with home fries 5.95

Bagel Sandwich*

Scrambled eggs, topped with cheddar cheese and ham on a toasted bagel, served with fresh fruit 6.95

Croissant Sandwich*

Eggs over hard, topped with ham and American cheese served with fresh fruit 7.95

Toast, English Muffin, Bagel

Toast white, sourdough, wheat, or rye 1.95

English muffin 1.50 **Plain toasted bagel** 1.95

Bagel & cream cheese 2.95 **Biscuit** 1.50

Kathleen's Choice 5.95

Eggs Quesadilla

Served with Pico-de-gallo

Scrambled eggs, pepper jack cheese, mixed peppers, onions, tomatoes inside flour tortilla 7.95

Waffles

Served With Grits* or Home Fries

Cheese Grits add .45

Belgian Waffle 5.95

Pecan Waffle 6.50

French Toast

Served With Grits* or Home Fries

Cheese Grits add .45

Cinnamon raisin or white 5.95

Pancakes

Served only 'till 3pm daily

Served With Grits* or Home Fries

Cheese Grits add .45

Regular 5.95

Blueberry or Chocolate Chip 6.95

Sides

*Regular Grits 2.50

Cheese Grits 2.95

Home fries 2.95

2 eggs* (any style) 2.30

Ham, Bacon, Maple link sausage or Turkey sausage 3.25

Lox 5.00

Fruits and Grain

Yogurt & fruit With Granola 6.50

Fresh fruit bowl 4.95

Fruit cup 2.95

Half Grapefruit 1.95

Oatmeal 3.95 -with Raisins 4.95

Following Items Served 'till 3pm Everyday!

Lox & Bagels- 10.95

Served with sliced lox, cream cheese, tomatoes, capers and onions

BELOW Served With Two Poached Eggs On An English Muffin With Hollandaise Sauce And Home Fries

***Eggs Benedict** 9.95

Prepared with ham

***Eggs Neptune** 10.95

Prepared with fresh crab cakes

***Eggs Norway** 10.95

Prepared with smoked salmon

***Eggs Florentine** 8.95

Prepared with spinach

***Steak Benedict** 10.95

Prepared with 6oz steak

18% gratuity added to parties of 6 & more

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