

# Crescent Moon Wine Bar - Dinner

## Charcuterie & Cheese

**Cheese Flights** - Accompanied with chef's selection of assorted crackers and bread

**Selection of 1 -- 6**

**Selection of 3 -- 16**

**Selection of 5 -- 23**

**Cheese Flight Choices:** Redneck Cheddar Mild yellow cheddar cheese  
Gorgonzola Creamy cow's milk cheese  
Manchego Sharp sheep's milk cheese typically from Spain  
Smoked Gouda A cow's cheese originating in the Netherlands  
Texas Goat Cheese A soft goat's milk cheese  
Triple Creme Brie Rich variety of brie originating in and around Paris

\*\*\* **Ask your server for additional cheese selections** \*\*\*

**Charcuterie Plate** - An assortment of salamis, dry aged meats, roasted peppers, marinated artichokes, and mixed olives 21

**Charcuterie and Cheese Combo** - Our charcuterie plate, with your choice of 3 cheeses 33

## Starters

**Shrimp Cocktail** - With spicy horseradish cocktail sauce and saltine crackers 12

**Crab cake** - With tomato and arugula salad, ponzu mayonnaise 12

Add an additional crab cake to order 22

**Mussels** - In white wine butter sauce with bacon and jalapenos 15

**Italian Pizza** - Thin cut pizza with hot Italian sausage, spinach and fire roasted tomato sauce, topped with mozzarella and provolone cheese blend 12

## Salads

**Caprese Salad** - Fresh mozzarella and tomatoes with extra virgin olive oil, balsamic reduction, basil, and roasted pumpkin seeds 9

**Half Moon Salad** - Artisan greens with fresh fruit, candied walnuts, and Texas goat cheese, tossed in a honey balsamic vinaigrette 8

With herb roasted chicken breast 12

With shrimp or salmon 16

**Caesar Salad** - House made Caesar dressing with focaccia toast, chopped romaine and parmesan 8

With herb roasted chicken breast 12

With shrimp or salmon 16

**Cobb Salad** - chopped romaine lettuce, bacon, corn, and diced tomatoes with Honey Dijonaise Dressing, with herb roasted chicken breast 13

## Chef's Burger Selections

All served with choice of house seasoned steak fries or sweet potato platter fries, a salad may be substituted for an additional \$2.

White or Wheat bun available

**The Malbec** - Chorizo, asiago cheese and a fried egg 10

**The Zinfandel** - Red onion marmalade, thick cut peppered bacon, and smoked cheddar cheese 10

**The Cabernet** - Sautéed mushrooms, caramelized onions, and brie 11

**The Southwest** - NM Hatch green chilies, cheddar cheese, and fresh onions 10

**The Chianti** - Mozzarella cheese, Italian sausage, and fire roasted tomato sauce 10

**The Napa** - Prosciutto, and Swiss cheese 10

**Build Your Own** - You pick what you want on the burger! 9

**Build Your Own Choices for Burger** .50 each

<b>Veggies</b>	<b>Cheese</b>	<b>Other</b>
Caramelized Onions	Bleu	Bacon
Fresh Jalapenos	Brie	Fried Egg
Fresh Onions	Cheddar	
Mushrooms	Pepper Jack	
NM Hatch Green Chile	Swiss	

# Crescent Moon Wine Bar - Dinner

## Entrees

Add a small Half Moon or small Caesar salad to your meal for an additional \$4

Available sauces - au poivre or herbed compound butter

### From The Grill - Available Till 10pm

**Succulent Pork Striploin** - Topped with apple, sage, and bacon chutney; accompanied with roasted fingerling potatoes 20

**Beef Tenderloin** - Includes a side of mashed potatoes, seasonal vegetable, and a choice of sauce 20

**Surf and Turf** - Our 6oz filet with choice of sauce, potatoes, and seasonal vegetable

With sautéed shrimp 26

With Crab Cake 31

### Available All Night

**Pan-Seared Salmon** - With pomegranate glaze includes a side of Forbidden rice and sautéed French style green beans 18

**Oven Roasted Chicken Breast** - With honey glazed carrots and macaroni and cheese with Hatch, NM green chile peppers 18

**Braised Bone In Beef Short Rib** - Our tender 8 oz. rib is cooked all day in a Shiner Bock gravy served with mashed potatoes, broccolini and fried brussel sprouts 24

**Tuna "Nicoise"** - Coriander rubbed tuna on a sauté of herb roasted potatoes, tomatoes, capers, and wilted arugula, drizzled with balsamic reduction 15

**Shrimp & Grits** - Our take on a Southern classic - chorizo, roasted peppers, mushrooms and smoked paprika, on creamy grits 20

**Chicken Picatta** - Over fettuccine with artichokes, capers, and feta cheese 19

**Pasta Alfredo** - Fettuccine tossed in a creamy Parmesan garlic sauce 10

With hot Italian sausage or herb roasted chicken 14

With sautéed shrimp or pan-seared salmon 18

**Pasta Arrabbiata** - Fettuccine tossed in a garlic, red pepper flakes and fire roasted tomato sauce 10

With hot Italian sausage or herb roasted chicken 14

With sautéed shrimp or pan-seared salmon 18

## Sides - \$2

French style green beans

Glazed carrots

Sauteéd spinach

House seasoned steak fries

Sweet Potatoes Platter Fries

Macaroni and cheese with New Mexico Hatch green chile peppers

## Desserts

**Fresh Fruit** - Seasonal fruit with vanilla whip cream 6

**Molten Chocolate Cake** - A rich chocolate cake with a molten chocolate center 8

**Chicago Cheesecake** - A traditional style cheesecake with fresh berries and coulis 8

**Bread Pudding** - House made with croissants and topped with our banana foster sauce 8

***Any dessert can be a la mode for an additional \$2***

Just as our wines are hand-selected, our dishes are made from scratch and hand-crafted as they are ordered. Plates are sent to your table as soon as they are prepared. Please let your server know if you would like them to be served otherwise.

**Pizza and Panini Menu available upon request!**

**Please ask your server about our Gluten Friendly items**

**Support Local Grow Together - Atkinson Farms, Kraftsmen Bakery, Marchese Sausage**