



LUNA CAFÉ

MOONLIGHT AMPHITHEATRE

2019 SEASON MENU

STARTERS

Cup of Today's Soup (*consult your waiter*)

Mussels in White Wine, Garlic, & Butter (add \$3)

Caesar Salad; *Romaine Lettuce, Caesar Dressing, Croutons, Parmesan Cheese, Anchovies*
Fresh Mozzarella Caprese Salad; *Tomatoes, Fresh Mozzarella, Basil, Balsamic Vinegar, Olive Oil*

Smoked Salmon on Toasted Rye Bread w/ Melted Leek Cream Cheese, Onion Jam, & Capers

French Country Pate, *Cornichons, Mustard, Toast Points*

Classic Steakhouse Shrimp Cocktail, *Lemon Wedge*

You may add an additional STARTER for \$6 (Mussels \$9)

MAIN

Beef Bourguignon, *Classic French Red Wine Braised Beef Stew*

Chicken Cordon Bleu, *w/ Ham & Swiss Cheese, Rice Pilaf, Fresh Vegetable*

Prime Rib Roast, *Au Jus, Smashed Potatoes & Fresh Vegetable add \$5 (While it Lasts)*

Oven Roasted Salmon; *Lemon/White Wine Beurre Blanc, Rice Pilaf, Fresh Vegetables*

Chicken Marsala Pasta, *Pan Sautéed w/ Shell Pasta, Mushrooms, Shallots, Marsala Wine, & Butter*
Vegetable Wellington, *Fresh Vegetables & Cilantro/Roasted Poblano Chile Pesto Baked in Puff Pastry*

DESSERTS

Caramel/Apple Bread Pudding, *Bourbon Sauce, served warm*

NY Cheesecake; *Classic New York Dessert, Strawberry Sauce Optional*

Strawberry Shortcake; *Fresh Baked Biscuit, Crème Anglaise, Strawberry Sauce, Fresh Strawberries, & Whipped Cream (while they last)*

Cheese Board w/ Dried Apricots, Almonds, & Crackers

Something Chocolate, *changes frequently, consult your waiter*

\$40 all inclusive

The price includes tax and 16% to support the Moonlight Amphitheatre. Thank you for your support.

Menu is subject to change.