

THE MOON

STEAKHOUSE PIANO BAR

HOUSE BREAD

Grand Gruyère Puff – \$5

Crisp, airy, & infused with aged Gruyère

RAW BAR

Jumbo Shrimp Cocktail – \$24

4 chilled jumbo shrimp with cocktail sauce & lemon

Half Dozen Oysters – \$19 / \$32

East & West Coast selection, served on ice with cocktail sauce, mignonette, & fresh lemon

APPETIZERS

Spinach & Artichoke Dip – \$18

Creamy spinach and artichoke blend with salsa fresca, sour cream, & warm tortilla chips

Prime Beef Carpaccio – \$28

Thin-sliced prime beef with mustard aioli, pickled enoki, shaved Parmesan, extra virgin olive oil, & crispy shallots

Old Bay Crab Cakes – \$32

Jumbo lump crab, Old Bay remoulade aioli, & fresh lemon

Cured Scottish Salmon Carpaccio – \$26

Paper-thin salmon with citrus—passion fruit vinaigrette, pea tendrils, hearts of palm, & crisp wonton chips

Ceviche of the Day** – \$24

Fresh fish of the day

Grilled Herb Shrimp – \$22

Herb-marinated shrimp with mango chutney, crispy plantains, & tomato crème fraîche

SALADS

Wedge Salad – \$18

Crisp iceberg wedge with smoky bacon lardons, Maytag blue cheese crumble, heirloom tomatoes, blue cheese dressing, & fried onion

Burrata – \$22

Creamy burrata with heirloom cherry tomatoes, balsamic glaze, Maldon sea salt, extra virgin olive oil, & pesto crème fraîche

Little Gem Caesar Salad – \$16

Baby gem hearts tossed in classic Caesar dressing, topped with marinated, shaved Pecorino cheese, & golden herb croutons

Roasted Beet Salad – \$22

Oven-roasted beets with creamy golden beet ricotta, goat cheese, pea tendrils, green apples, mandarins, candied walnuts, & pomegranate vinaigrette

Consumer Advisory

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Guests with certain medical conditions or compromised immune systems are advised to consume fully cooked items.

Please inform your server of any food allergies or dietary concerns.

THE MOON STEAKS

Filet Mignon 6 oz / 9 oz – \$49 / \$59

Center-cut tenderloin, our most tender steak, seared to perfection to lock in rich, savory flavor

Ribeye 16 oz – \$68

Richly marbled and hand-cut, offering robust flavor and a tender, juicy finish

New York Strip 14 oz – \$59

Classic, full-bodied flavor with a firm, satisfying texture

Delmonico 14 oz – \$65

Highly marbled and ultra-juicy, delivering deep, luxurious flavor

Cowboy Ribeye 24 oz – \$89

Massive bone-in ribeye with rich marbling and big, bold flavor

Hanger Steak 10 oz – \$38

Intensely beefy, tender, and perfectly seared for deep flavor

Tomahawk Ribeye 38 oz – \$185

Signature long-bone ribeye, dramatic presentation with exceptional marbling and powerful flavor

All steaks are served with whole roasted garlic, a fragrant herb butter blend, & fresh thyme

LUXE ADD-ONS

Lobster Tail 6 oz – \$36 | Jumbo Shrimp (3 pcs) – \$18

STEAK SAUCES

Béarnaise 3 oz – \$4 | Maytag blue cheese sauce 3 oz – \$4 | Au Poivre 3 oz – \$3
Steak Sauce 3 oz – \$5 | Chorizo Chimichurri 2 oz – \$5 | Chimichurri 2 oz – \$5

THE MOON CLASSICS

Live Maine Lobster MKT

2.0–2.5 lb. Maine lobster served with warm drawn butter & lemon

Surf & Turf – \$78

6 oz filet mignon paired with 6 oz lobster tail, strawberry bourbon cream sauce, & roasted whole garlic

Crispy Pan-Seared Butterfly Branzino – \$40

Golden Mediterranean branzino with lemon yogurt, white anchovy—caper relish, artichokes & hearts of palm, & fresh lemon

Pan-Seared Scottish Salmon on Quinoa – \$38

Scottish salmon over quinoa with baby vegetables, melted fontina, & white wine basil butter sauce

Black Grouper – \$42

Pan-seared fresh grouper over spinach mashed potato, finished with citrus Champagne cream sauce & chive oil

SIDES

Grilled Asparagus – \$10

Flame-grilled asparagus with extra virgin olive oil & Maldon sea salt

Velvety Mashed Potatoes – \$10

Smooth, rich, and buttery

SIGNATURE COCKTAILS

Smoked Maple Old Fashioned — \$15

Bourbon, smoked maple syrup, and aromatic bitters — finished with a flamed orange zest and smoked glass for a rich, velvety finish.

Old World Remix — \$17

Bourbon, demerara syrup, cardamom bitters, and Mexican chocolate bitters — a warm, spiced interpretation of the classic old fashioned, balancing sweetness, smoke, and subtle cacao depth.

The Goddess Martini — \$15

Vodka, fresh cucumber extract, lemon juice, simple syrup, crisp, refreshing, and elegantly simple

El Gaucho Gimlet — \$18

Gin, Italicus, coconut, agave, mint, lime - a vibrant reimagining of the classic gimlet, where floral botanicals meet tropical indulgence.

Velvet Voyage — \$15

Aged rum, pineapple reduction, lime, and demerara syrup — tropical notes reimagined for the steakhouse, smooth and lightly spiced.

Citrus Whisper — \$16

Vodka, elderflower liqueur, lemon, and a hint of basil — crisp, floral, and clean, a refreshing balance to a rich meal.

To The Moon and Back — \$25

Reposado Tequila, Lo-Fi Amaro Gentiano, blood orange—infused Carpano Antica Formula, and a volcanic black salt paint — complex, citrus-forward, and celestial in presentation.

WINES

Wine by the Glass

SPARKLING

	GL	BT
Ca' del Bosco <small>Cuvee Prestige Franciacorta — Lombardia — IT</small>	\$26	\$95
Gambino <small>Sparkling Wine — Sicily</small>	\$15	\$48
Mumm <small>Sparkling Rosé — NV, California</small>	\$18	\$72

ROSÉ

	GL	BT
By Ott Domine Ott <small>Côtes de Provence — France</small>	\$18	\$68

WHITE

	GL	BT
Drylands Sauvignon Blanc <small>Marlborough — New Zealand</small>	\$15	\$52
Josh Cellars Sauvignon Blanc <small>California</small>	\$15	\$52
Mer Soleil Reserve Chardonnay <small>Monterey, CA — 2023</small>	\$16	\$56
Kettmeir Pinot Grigio <small>Friuli Venezia — Italy</small>	\$16	\$56
Fournier Sancerre <small>Les Belle Vignes — Loire Valley</small>	\$26	\$104
Terras Gauda Albariño <small>Abadia — SP 2023</small>	\$15	\$48

RED

	GL	BT
Cherry Pie Pinot Noir <small>California — 2022</small>	\$15	\$48
Josh Cellars Cabernet Sauvignon <small>North Coast — California</small>	\$15	\$52
Graffigna Malbec Reserve <small>Argentina</small>	\$15	\$52
Château Greysac <small>Médoc, Bordeaux — France</small>	\$19	\$72

DESSERT WINE

	GL	BT
Terra d'Oro Moscato <small>California</small>	\$16	\$60

WHITE WINES

CHARDONNAY

Flowers Chardonnay <small>Sonoma — California</small>	\$94
Antinori Bramito Del Cervo Chardonnay <small>Umbria — Italy</small>	\$68
Olivier Leflaive — Les Setilles <small>Burgundy — France</small>	\$116
Gaja — Rossj Bass <small>Langhe, Piedmont — Italy</small>	\$160
Chalk Hill Chardonnay Sonoma Coast <small>California 2024</small>	\$52
Jordan Chardonnay — Russian River Valley <small>California 2023</small>	\$80
Rex Hill Chardonnay <small>Seven Soils — Willamette Valley — Oregon 2021</small>	\$165

WHITE WINES

SAUVIGNON BLANC

Illumination by Quintessa Sauvignon Blanc <small>Napa Valley — 2021</small>	\$115
Le Piere Sauvignon Blanc <small>Italy</small>	\$129
Te KoKo — Cloudy Bay - Sauvignon Blanc <small>NZ</small>	\$165

PINOT GRIGIO

Vie Di Romans Pinot Grigio <small>Isonzo — Italy</small>	\$125
Trimbach — Pinot Gris Personnelle <small>Alsace — France 2018</small>	\$130
Livio Felluga — Pinot Grigio <small>Friuli — Italy</small>	\$75
Gambino — Il Masso <small>Friuli Venezia Giulia — Italy</small>	\$50
Ca' Montini Pinot Grigio <small>Trentino — 2023</small>	\$50

OTHER GRAPES

Darioush Signature Viognier <small>Napa Valley — 2024</small>	\$149
Ca' dei Frati <small>Lugana, Lombardia — Italy</small>	\$65

SPARKLING

Perrier-Jouët Grand Brut <small>NV — France</small>	\$164
Veuve Clicquot Brut Yellow Label <small>NV — France</small>	\$195
Billecart-Salmon Brut Rosé <small>NV — France</small>	\$220

ROSÉ WINE

Domaine Ott "Les Selles" <small>Côtes de Provence — France</small>	\$144
Flowers Rosé <small>Sonoma Coast — 2022</small>	\$75

RED WINE

La Celia Pioneer Malbec <small>Valle de Uco, Argentina — 2022</small>	\$48
Spring Valley Vineyard — Syrah Nina Lee <small>Walla Walla Valley, WA — 2021</small>	\$105
Terraza Malbec <small>Altos del Plata, Argentina — 2024</small>	\$45
Roco Pinot Noir <small>Willamette Valley, Oregon — 2022</small>	\$64
Montecilio Rioja Reserva <small>SP — 2020</small>	\$55
Northstar Merlot <small>— 2021</small>	\$150
Château Ste. Michelle Cabernet Sauvignon <small>Red Mountain, California — 2017</small>	\$115
Merryvale Merlot <small>Napa Valley — 2023</small>	\$154
Serial Cabernet Sauvignon <small>Paso Robles, California — 2021</small>	\$60
Château Lassegue <small>Saint-Émilion Grand Cru — 2020</small>	\$175
Faust Cabernet Sauvignon <small>Napa Valley, California — 2022</small>	\$135
Lamole di Lamole <small>Chianti Gran Selezione Vigna Crosoli IGT Toscana — 2019</small>	\$165
Produttori del Barbaresco <small>Nebbiolo, Piedmont — Italy</small>	\$140
Pio Cesare Barolo <small>Piedmont — Italy — 2021</small>	\$190
Giovanni Rosso Langhe Nebbiolo <small>Piedmont — Italy — 2023</small>	\$75
Giovanni Rosso Etna Rosso <small>Sicily, Italy — 2023</small>	\$78
Anniversario 62 <small>Primitivo di Manduria Riserva, Puglia — Italy</small>	\$130
The Prisoner Red Blend <small>Rutherford, California — 2022</small>	\$95
Jordan Cabernet Sauvignon <small>Alexander Valley — California</small>	\$165
Caymus Cabernet Sauvignon <small>Napa Valley, California — 2023</small>	\$220
Opus One Cabernet Sauvignon <small>Napa Valley — California</small>	\$630
Antinori Prunotto Barolo <small>Piedmont, Italy — 2021</small>	\$140
Bertani Amarone <small>Veneto, Italy — 2015</small>	\$290
Antinori Tignanello <small>Super Tuscan, Tuscany — Italy — 2022</small>	\$380
Antinori - Pian delle Vigne Brunello di Montalcino <small>Tuscany, Italy — 2023</small>	\$88
Antinori Bruciato Super Tuscan <small>Tuscany, Italy — 2023</small>	\$78

HIGH-END CABERNET BY THE GLASS

	GL	BT
Austin Hope Cabernet Sauvignon <small>— 2023 (1 L)</small>	\$30	\$150
Jordan Cabernet Sauvignon	\$35	\$140

As part of our soft opening, guests are experiencing a curated, abbreviated menu while we complete the final touches to The Moon.

Thank you for being part of this first chapter. — IK Hospitality