

Starters

Quesadilla

Flour or spinach tortillas with mixed cheese, fresh grilled vegetables and spinach. Served with sour cream and Pico de Gallo
 Chicken 8.25 Vegetable 7.95

Calamari

Fresh hand battered per order! Deep fried and served with marinara sauce 9.95

Nacho Supreme

Tri-colored tortilla chips topped with Jack cheddar cheese, Pico de Gallo, jalapeno's, scallions, guacamole and sour Cream
 Beef 8.95 Vegetarian 8.25

Spinach Artichoke Dip

Creamy dip topped with parmesan cheese and served with tri-colored tortilla chips 7.95

Hummus and Grilled Pita

Lemon and garlic hummus with grilled pita Bread 5.95



Jumbo Wings

Teriyaki, BBQ or buffalo served with carrot and celery sticks. Your choice of bleu cheese or ranch dressing 6.95

Mozzarella Sticks

Served with marinara 5.95

Buffalo Chicken Tender

Served with carrots and celery sticks with bleu cheese Dressing 7.98

Slider Sampler*

Choice of three mini burgers or pulled pork 7.95

Soups

Creamy Tomato 3.95

3-Bean Chili 4.95

Served with tortilla chips

Chili Corn Carne 5.95

Beef chili served with tortillas

Soup du Jour



Salads

Steak House Salad*

Fresh sirloin chargrilled to perfection, sliced and served a top sweet potato fries and crisp greens tossed with ripe tomatoes, red onions, black olives, chopped cucumbers and fresh crumbled bleu cheese. Served with garlic bread 13.95

Cranberry Pecan Chicken

Tender chargrilled chicken breast, bacon and sweet dried cranberries with fresh greens tossed in our sweet Italian dressing. Topped with roasted pecans 11.95

Grilled Chicken Salad

Chargrilled chicken breast served atop crisp tossed greens, jalapeno's, cheddar cheese, tomatoes and hard boiled egg 10.95

Chef Salad

Fresh crisp greens, topped with roasted turkey, ham, bacon, Swiss cheese, hard boiled egg, sliced tomatoes and scallions 10.95

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

Gyro Salad

Lamb meat, romaine lettuce, black olives, cucumber tomatoes, feta cheese, onions and Greek dressing 11.95



Salad Dressings

Raspberry vinaigrette, Balsamic vinaigrette, Honey Mustard, Blue cheese, 1000 Island, Ranch, Greek, Italian

Apple Blue Salad

Mixed field greens, apple, blue cheese chunks & walnut 7.95

Spinach & Fruit Salad

Spinach, grapes, oranges, slivered almonds and strawberries 8.95

Classic Caesar Salad

With parmesan cheese dressing and herb croutons 7.25

Classic Chicken Caesar Salad

Classic Caesar salad topped with grilled chicken breast 10.95

Grilled Steak Asparagus Salad*

Steak, cucumbers, tomatoes, caramelized onions & asparagus 12.95

Taco Salad

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

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

Shrimp, Strawberry & Baby Spinach

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

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

Mixed Field Greens

With cucumbers and croutons 5.95

ADD:

Steak* 5.00

Jumbo Shrimp 6.00

Blackened Salmon* 5.00

Blackened Grilled Chicken 4.00

Chicken Tenders 4.00

Portobello Mushrooms 2.50

Walnut Chicken Salad or Tuna Salad scoop 3.00

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

Burgers *Half-pound Grilled To Perfection!*

Comes with choice of one side listed at bottom of the page

Extra Toppings .75 cents each.

American, Cheddar, Provolone, Brie Blue Cheese, Feta, Fresh Mozzarella Swiss, Pepper Jack, Goat Cheese, Sautéed Mushrooms, Sautéed Onions. \$1 Bacon or Avocado

Turkey Burger

Topped with lettuce, tomato and red onion 8.95

Black Bean Burger

Rich veggie black bean burger topped with lettuce, tomato, peppers and roasted garlic hummus 8.95

Traditional*

½ pound of our House Burger topped with lettuce, tomato and red onion 8.95



California Burger*

Topped with Avocado, sun dried tomato pesto, fresh mozzarella 9.95

The Alamo*

Topped with bacon and cheddar 9.95

Jack Daniel's Luna Style*

Topped with melted provolone cheese, sautéed mushrooms, and our Chef inspired Jack Daniel's sauce 9.95

Rise & Shine*

Topped with one fresh egg any style, melted American cheese, and bacon on buttered and toasted English muffin 9.95

Luna's Hacienda*

Topped with roasted peppers, crispy onion straws & spicy Queso sauce 9.95

Shroomin Bacon 'n Cheddar*

Topped with grilled mushrooms, red onion, bacon, cheddar, Swiss cheese and mayo 9.95

Bacon BBQ*

Topped with crispy onion straws, bacon, sweet BBQ sauce and melted Swiss cheese 9.95

Salmon Burger*

Fresh herb grilled and served with Dijon mayo 10.95

Sandwiches, Panini's & Wraps

Roasted Turkey & Avocado BLT

Roasted turkey, bacon, lettuce, tomato and fresh avocado with reduced-fat mayo on our Sourdough 8.95

BLT

Bacon, Lettuce, Tomato on our sourdough 6.95

Grilled Cheese

American cheese on sourdough 5.95. Add tomato .75 Add bacon 1.00 Add ham \$1

Spicy Grilled Cheese with Ham

Hand carved ham with American, Swiss and hot pepper cheese grilled on hand crafted Artisan marble rye with fresh sliced tomatoes 7.95

Candied Walnut Chicken Salad

Fresh creamy chicken salad with apples, candied walnuts, onions, crisp celery. Served on toasted multi-grain hand crafted Artisan bread with lettuce 8.95

Cheddar Tuna Melt

Tuna salad on sourdough & melted cheddar 8.95

Steak Tidbits*

Tender steak marinated in fresh garlic herbs Asian dressing then char-grilled to perfection. Served atop fresh garlic bread 9.95

Pesto Chicken

Fresh char-grilled chicken breast seasoned in a pesto sauce and topped with sliced tomato and provolone cheese served on a bun 8.95

Grilled Reuben

Corned beef with melted Swiss cheese sauerkraut & 1000 island on rye 8.95

Monte Cristo Maple

Hand carved fresh roasted turkey, grilled ham and Swiss cheese served on Egg battered French Toast with maple syrup on the side 9.25

Grilled Rachel

Smoked turkey & melted Swiss cheese with sauerkraut & 1000 island on hand-crafted Artisan wheat 8.95

Turkey Club

Hand carved fresh roasted Turkey with Swiss cheese, bacon, tomato, lettuce. Served on 3 layers of Artisan hand crafted multi grain bread 8.95

Meatball Sub

Meatballs on toasted sub roll with melted mozzarella & marinara sauce 8.95

Meatloaf Sandwich

With lettuce, tomato & onion on a Kaiser roll 8.95

Hand Pulled Pork BBQ

served on Kaiser, topped with coleslaw 8.95

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Crab Cake

Fresh Lump crab cake on a Kaiser roll with lettuce, onion, tomato & sweet chili Aioli sauce 11.95

Mesquite Chicken Panini

Mesquite smoke rub grilled chicken on Ciabatta with pepper jack cheese, spinach, tomatoes, and chipotle mayo 9.25

Garden Panini

Basil pesto, spinach, sprouts, Portobello mushroom, roasted red peppers & fresh provolone cheese 8.95

Brie Cheese Panini

Brie cheese with tomato, spinach and caramelized onions 8.95

Fresh Basil Ciabatta

Fresh Mozzarella & Tomato with a spread of sun dried tomato pesto and fresh Basil 7.95

Steak & Cheese Sub or Wrap

Shaved ribeye steak grilled and topped with sautéed onions, mushrooms, peppers, provolone cheese and mayo on a fresh baked Italian sub roll 9.25

Chicken Philly Sub or Wrap

Tender chicken breast char-grilled and topped with sautéed onions, mushrooms, peppers, provolone cheese and mayo on a fresh baked Italian sub roll 9.25

Grilled Gyro Wrap (Lamb or Chicken)

Gyro meat or grilled chicken with onion, tomato, feta cheese, cucumber sauce and light Italian dressing on gyro bread 9.25

Garden Gyro Wrap

Basil pesto, spinach, grilled Portobello mushroom, roasted red peppers & goat cheese 8.95

Southwestern Steak Wrap*

Grilled flank steak, pico de gailo, corn salsa, mixed cheese, lettuce and Serrano cilantro pesto wrapped in tortilla 9.25

Chicken Caesar Wrap

Grilled chicken with parmesan cheese dressing wrapped in a flour tortilla with tomatoes 8.95

Comes with choice of one side:

French fries,
Coleslaw,
Mashed potatoes,
Sweet potato fries.



Entrees *(Not available Sat & Sun 'till 2pm)*

Salmon Corner



Grilled Salmon*

Topped with crispy capers & white wine lemon butter sauce. Accompanied with grilled Asparagus and choice of one side 15.95

Fruit Barbequed Salmon*

BBQ grilled Salmon topped with pineapple salsa
Served with choice of two sides 15.95

Crab Crusted Salmon*

Salmon topped with panko Crab cake crumbles.
Served with choice of two sides 18.95



Roasted Turkey Breast

Topped with chicken gravy. Served with stuffing and mashed potatoes 10.95

Peruvian Roasted Chicken

Slow roasted marinated half chicken with green chili sauce on the side. Served with choice of two sides 13.95

Bourbon Street Steak*

Grilled sirloin steak with caramelized onions and mushrooms.
Served with choice of two sides 14.95

Homestyle Meatloaf

Topped with brown gravy. Served with mashed potatoes and sautéed spinach 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

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

Country Fried Steak*

Breaded Steak fried and topped with sawmill gravy. Served with mashed potatoes, corn and buttermilk biscuit 13.95

Pan Fried Catfish

Southern style dusted with Cajun spice, pan seared.
Served with hush puppies, sweet potato fries and coleslaw 14.95



Maryland Crab Cakes

Two fresh backfin lump crab cakes with seasoning then lightly sautéed. Served with choice of two sides 20.95

Shrimp and Grits

Sautéed shrimps, Asparagus, roasted corn and tomatoes. Smothered in Luna's Cajun cream sauce.
Served with house made grit cakes 14.95

South American Fried Chicken

Battered marinated half chicken deep fried. Served with honey mustard with choice of two sides 13.95

Chicken Breast Grilled, Blackened, or BBQ'd

Two Boneless chicken breasts your style.
Served with choice of two sides 12.25

Jambalaya Tilapia

Blackened pan seared Tilapia over Jambalaya rice.
Served with choice of one sides 14.95

Sides:

French fries, Mashed potatoes, Baked potato, Baked sweet potato, Sweet potato fries, Coleslaw, Small house salad, Yellow corn, Sautéed spinach, Broccoli, Grilled veggies, Julienne Veggies

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Pasta *(Not available Sat & Sun 'till 2pm)*



(Vegetarian Friendly Options)

Veggie Lasagna with Pesto sauce

Spinach & mushroom lasagna topped with pesto sauce, served with garlic bread 10.95

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

Wild Mushroom Ravioli

Tossed with sautéed julienne vegetables in parmesan cream sauce 10.95

Jambalaya Pasta (Spicy or Mild)

Jumbo shrimp, Italian sausage, chicken, tomatoes, mushrooms sautéed in Cajun cream sauce tossed with penne pasta 14.95

Baked Ziti

Tossed in tomato cream sauce topped with fresh mozzarella and parmesan cheese 9.95.
With Meatballs or Italian Sausages 12.95

Blackened Sea Scallops

With fresh Asparagus and chopped tomatoes tossed with angel hair pasta in basil garlic olive oil 15.95

Chicken Marsala

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

Pasta Armondo

Sauteed shrimp with mushrooms, tomato, scallion in creamy Lobster sauce over linguini 14.95



Choose a Pasta and Sauce for only 6.99
Half-price on Tuesday Nights 3.50

Pasta Penne, Angel Hair, Regular Linguini, Spinach Linguini

Sauce Pesto, Alfredo, Marinara, Parmesan Cream, Olive Oil & Garlic, Sun dried Tomato Pesto

Toppings 1.50 each

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

Toppings 2.50 each

Portobello mushrooms, Roasted red peppers, Sun-dried tomatoes, Grilled veggies, Artichoke hearts, Asparagus, Black olives, Capers, Ground beef

Toppings 3.00 & up

Chopped salmon 4, Jumbo shrimp 6, Pan seared jumbo scallops 6, Italian sausage 3, Meatballs 3, Grilled chicken 4

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Breakfast & Brunch

Create Your Own Omelet*

With Choice of 3 Toppings & Whole Wheat Toast 8.95

Egg Whites Only add 1.00 — Additional toppings .75
 American, Swiss, Cheddar, Feta, Bleu, Mozzarella, Spinach,
 Tomato, Mushrooms, Onion, Broccoli, Grilled Veggies,
 Peppers, Bacon, Sausage, Turkey Sausage, Ham, Chicken
Other toppings 2.00— 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 8.95

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 8.25

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

Biscuits, Gravy & Eggs

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

NY Steak and Eggs any style with homefries* 10.95

Corned Beef Hash With two eggs any style 8.95



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

Eggs Quesadilla

Served with Pico-de-gallo
 Scrambled eggs, pepper jack cheese, mixed peppers, onions, tomatoes inside flour tortilla 8.95

Waffles

Served With Fruit or Home Fries

Belgian Waffle 6.95, Pecan Waffle 7.95

Add eggs and meat. See sides.

Beer Battered Chicken with Waffle & Egg 10.95

French Toast 6.95

Served With Fruit or Home Fries

Add eggs and meat. See sides.

Pancakes

Served only 'till 3pm daily

Served With Fruit or Home Fries

Regular 5.95, Chocolate Chip 6.95

Blueberry 7.95

Add eggs and meat. See sides.

Fruits and Grain

Vanilla Yogurt & fruit With Granola 5.95

Fresh fruit bowl 4.95

Fruit cup 2.95

Half Grapefruit 1.95

Oatmeal 3.95 -with Raisins 4.95

Sides

-Grits 2.50

Cheese Grits \$3

-Home fries 2.95

-2 eggs*(any style) 2.30

-Ham, Bacon, Maple link sausage,
 Turkey sausage 3.25

-Lox 5.00



Following Items Served
 'till 3pm Everyday!

Lox & Bagels- 9.95

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



*Eggs Benedict 9.95

Prepared with ham

*Eggs Neptune 11.50

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 steak

18% gratuity added to parties of 6 or more.

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Served with two poached eggs on an English muffin with Hollandaise sauce and home fries.



Wines



SPARKLING

BRUT, WYCLIFF, CALIFORNIA

7.50/28

BRUT, PROSECCO, ITALY

7.50/28

WHITE AND ROSE

WHITE ZINFANDEL, CANYON ROAD, USA CALIFORNIA, 2009

5.00/20

RIESLING, SHINE, GERMANY, 2009

7.50/28

SAUVIGNON BLANC, PIERRE HENRI, FRANCE, 2009

7.00/26

SAUVIGNON BLANC, BOGLE, USA CALIFORNIA, 2009

8.00/30

PINOT GRIGIO, CANYON ROAD, USA CALIFORNIA, 2009

7.00/26

PINOT GRIGIO, VENETO, ITALY, 2009

7.50/28

CHARDONAY, CANYON ROAD, USA CALIFORNIA, 2009

5.00/20

CHARDONAY, HERON, USA CALIFORNIA, 2008

9.00/34

RED

PINOT NOIR, ARESTI, CHILIE, 2009

8.00/30

MERLOT, CANYON ROAD, USA CALIFORNIA, 2009

5.00/20

MERLOT, GOUGUHEIM MENDOZA ARGENTINA, 2009

7.00/26

SHIRAZ, KILDA, AUSTRALIA, 2008

7.00/26

MALBEC (ORGANIC), SANTA JULIA, MENDOZA ARGENTINA, 2009

7.00/26

TEMPRANILLO, DARIEN, RIOJA SPAIN, 2007

8.00/30

CABERNET SAUVIGNON, WILLIAM HILL, USA CALIFORNIA, 2009

8.00/30

Spirited Drinks

other custom drinks available



Luna Sangaria

Reg. 6.50, lg 7.50

Cosmoluna

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

Long Island Tea

Peach twist available 9.95

Mojito

Reg., Pineapple, Passion, or Mango 8.95

Margarita

Sm 6.95, Mondo 9.95, Colossal 13.95

Moonlight Margarita

1800 Silver Tequila 11.95

Tropitini

Parrot Bay passion & mango Rum, Blue Curacao & Lime Juice 9.95

Appletini

Vodka, Sour Apple Schnapps and splash of sour 8.95

Cucumber Martini

Reg Martini 7.95. Cucumber & Hendrick's Gin 9.95

Spiked Hawaiian Punch

Cherry Jack Rum, pineapple juice, orange juice, Grenadine & splash of sprite. Sm 6.95, Mondo 9.95, Colossal 13.95

Beers



Crafts

Sami'l Smith Organic Best Ale 6.00

Sami'l Smith Organic

Strawberry Fruit Ale 10.00

1 pint 2.7 oz of pure organic goodness, right down to the actual strawberry juice! The taste is sweet, just like a strawberry.

Spoetzl Shiner Bock 5.00

Very malty and has a nice honey/caramel aroma and taste throughout.

Samuel Smith Oatmeal Stout 6.00

Almost opaque, with an unusual silky texture and complex, medium dry velvet palate. Bittersweet finish.

Drafts

Blue Moon 5.95

Miller Lite 3.50

Stella Artois 5.95

Yuengling Lager 4.95

Sierra Nevada 5.95

plus Seasonal Beers (please ask server)

Bottles

Budweiser/Lite 3.95

Amstel Light 4.95

Sam Adams 4.95

Guinness 4.95

Mich Ultra 4.25

Heineken 4.95

Corona 4.95

Beck's non-alcohol 4.95



Soft Drinks, Iced Coffee, Iced Chai, and Juices

Soft Drinks

- Coke, Diet Coke, Sprite,
Ginger Ale, Lemonade,
Shirley Temple
- Unsweetened Ice Tea 2.25
- Raspberry Ice Tea 2.50
- Bot. Cream Soda 2.50
- Bot. Root Beer 2.50
- Root Beer Float 3.50
- Cherry Puff 3.50
- Sparkling Water 2.50

Iced Coffee

- Iced Latte
unsweetened 3.50
vanilla 3.95
- Americano 2.95
- Chai Latte 3.50
- Iced Coffee 2.95



Juices

- 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, Cocoa



- Coffee 2.25
- Cappuccino 3.50
Espresso, Steamed milk, Lots Of Foam
- Latte Reg 3.50
- Vanilla Latte 3.95
Espresso, Little Foam, Steamed milk
- Espresso 2.95
- Double Espresso 3.75
- Americano 2.95 (Espresso, With Hot Water)
- Mocha 3.75
Espresso, Chocolate, Steamed milk, Whipped Cream
- Mochaccino 3.75
Espresso, Chocolate, Steamed Milk, Lots Of Foam
- Hot Chocolate 3.25
- Chai Latte 3.50 Hot
- Hot Tea (different varieties) 2.25

Spirited Coffee Drinks

- 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
Irish Cream, Coffee Lolita, Cream de Menthe
- Ambush Coffee 6.95
Jameson Irish Whisky, Amaretto & Coffee
- Irish Mint Kiss 7.50
Irish Cream, Peppermint Schnapps, Stoli
Vanilla & Coffee



Desserts



Fried Cheesecake 6.95
Cannoli shaped cheesecake with scoop of ice cream



Apple Pie 5.95
Served with vanilla ice cream drizzled with caramel sauce and whipped cream.



Chocolate Mousse cake 5.95
Creamy rich ganache, raspberry coulis dusted with sugar.



Bread Pudding Soufflé 5.95
Sweet bourbon sauce, whipped cream and sugar glaze.



Peach Cobbler A La Mode 5.95
Served Hot! Topped with brown sugar crumbles and vanilla ice cream.

Chocolate Layer Cake 5.95
Served with whipped cream & raspberry coulis.

Pecan Pie 5.95
Served with Raspberry coulis and sugar glaze.

Grand Marnier Berries 5.95
*Assorted berries with hint of Grand Marnier.
Served in a Martini glass topped with vanilla ice cream.*

Ice Cream/Sorbets 3.95