

MOSHULU LUNCH

FIRST COURSE

**Butternut Squash Soup 10**

Granny Smith Apples  
Citrus Crème Fraiche

**Lobster Bisque 12**

Shrimp, Oven-Dried Tomatoes, Fine Herbs

**Salt And Pepper Shrimp 10**

Ginger Sesame Dressed Vegetable Slaw  
Spicy Red Chili Lemongrass Aioli

**Artisan Cheese Plate 12**

Trio of Wine Spectators Award Winning Artisanal Cheeses  
Accompaniments Composed Seasonally

**Chilled Citrus Poached Jumbo Shrimp 16**

Fresh Lemon, Horseradish Cocktail Sauce

**Moo Shu Chicken 10**

Hoisin Barbequed Chicken, Steamed Peking Duck Buns  
Thai Basil, Cucumber, Ginger Sesame Dressing

**Hawaiian Ahi Tuna Tartare 13**

Sashimi Yellow Fin Tuna, Wasabi Avocado  
Crispy Shallots, Citrus Soy Dressing

SANDWICHES

**Barbequed Pulled Pork Sandwich 14**

Monterey Jack Cheese, Crispy Vidalia Onions  
Honey Mustard Greens, Spicy Vegetable Slaw  
House Made Chips, Griddled Country White Roll

**Moshulu Signature Kobe Burger 16**

Vermont Double Cheddar, Grilled Red Onions  
Chipotle Mayo, Moshulu Hand Cut Fries

**Herb Crusted Chicken Panini 14**

Calabro Fresh Mozzarella, Apple Wood Smoked Bacon  
Balsamic Tomatoes, Basil Aioli, Organic Greens

**Fish-n-Chip Sandwich 15**

Beer Battered Tilapia, Beefsteak Tomatoes, Bibb Lettuce  
Bacon Mayonnaise, Caper Remoulade  
Old Bay House Made Chips

GIFT CERTIFICATES ~ PRIVATE PARTIES ~ SUNDAY BRUNCH

ENTREES

**Moshulu Chicken Caesar 14**

Hearts of California Romaine, Louisiana Spiced Chicken Breast  
Roasted Red Peppers, Caesar Dressing, Parmesan

**Garganelli Pasta 17**

Lump Crabmeat, Grilled Asparagus  
Olive Oil Poached Tomatoes  
Tarragon, Bouillabaisse Emulsion

**Thai Beef Lettuce Wraps 16**

Wok Charred Filet Mignon, Bibb Lettuce  
Thai Vegetable Slaw, Trio of Dipping Sauces

**Chilled Seafood Salad 20**

Gulf Shrimp, Diver Scallops, Lump Crab Meat  
Hard Wood Smoked Bacon, Tomato, Cucumber  
Blue Cheese, Avocado, Boston Lettuce, Balsamic Vinaigrette

**Surf and Turf Wedge 16**

Blackened Filet Mignon and Petite Shrimp  
Baby Iceberg Lettuce, Heirloom Cherry Tomatoes  
Danish Blue Cheese Dressing

**Herb Crusted Rainbow Trout 17**

Yukon Gold Potatoes, Mezze Arugula  
Roasted Peppers, Chipotle Aioli, Tomato Saffron Beurre Blanc

**Yellow Fin Tuna 19**

Creamy Mascarpone Orzo, English Peas, Oven Dried Tomatoes  
Summer Herb Salad, Black Pepper Port Reduction

**Berkshire Pork Tenderloin 18**

Brown Butter Roasted Autumn Vegetables  
Black Cardamom Honey Glaze  
Sweet Potato Gnocchi

**House Made Black Pepper Fettuccine 16**

Organic Braised Amish Chicken, Wild Mushrooms  
Baby Spinach, Oven Dried Tomatoes, Citrus Truffle Jus

20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES.