

Soup of the Day

Appetizers

Exotic Open Face Grilled Cheese \$14

Boneless Short Beef Ribs and Fresh Mozzarella

Classic Antipasto for Two \$25

With an array of Imported Cheeses, Cured Italian Meats, Fig Marmalade & Crispy Pita

Spicy Shrimp with Fra Diavolo Sauce \$16

Served Over Crostini

Smoked Trout and Shrimp Cocktail \$22

Classic Jumbo Shrimp Cocktail \$16

Mediterranean Sampler for Two \$25

Homemade Mozzarella with Tomatoes, Grilled Eggplant, Zucchini, Hummus, Baba Ghanoush, Stuffed Grape Leaves with Tzatziki Sauce, Falafel with Tahini Sauce, Crispy Pita

Grilled Vegetable Tower \$13

Crab Meat Stuffed Mushrooms \$14

Lemon White Wine Sauce

Short Beef Rib Stuffed Mushrooms \$16

Vegetable Spring Rolls \$14

Coconut Shrimp served with Peanut Sauce \$15

Pesto Encrusted Parmesan Mini Meatballs \$12

Spicy Yellow Fin Tuna Ceviche \$18

Served with Seaweed Salad and Pickled Ginger

Roasted Figs \$20

Served with Fig Marmalade, Gorgonzola Cheese, and Crostini

Mozzarella, Tomatoes & Basil on a Crispy French Baguette \$16

With Roasted Eggplant Topped with Pesto, Garlic, Olive Oil, and Fig Balsamic Glaze

Salads

Malibu \$12

Baby Spinach, Bits of Bacon, Goat Cheese, and Basil Vinaigrette

Mediterranean Arugula Salad \$12

Arugula Salad with Figs, Tomatoes, Feta, Cucumber, Tri-Color Peppers and Balsamic Glaze

Roasted Beets and Goat Cheese \$12

Mixed Greens, Dried Cranberries and Basil Vinaigrette

Classic Caesar \$12

White Bean and Potato Salad \$14

Served Warm With Tomato, Cucumber, String Bean, and Arugula Drizzled with Balsamic Glaze

ADD

Grilled Chicken (\$8), Shrimp (\$12), Grilled Yellow Finn Tuna (\$12),

Grilled Salmon (\$12), Grilled Filet Mignon (\$14)

MOE'S ELEGANT & INNOVATIVE CALIFORNIAN / MEDITERRANEAN CUISINE *bistro*

Pasta

Old Fashion Style Filet Mignon Spaghetti \$28

Tossed with Pancetta and Pine Nuts in a Spicy Olive Oil and Garlic Sauce

Moe's Hit \$28

Boneless Beef Short Ribs, Sautéed Mushrooms, Light Brown Sauce

Moe's New Creation \$27

Thin Spaghetti with Oil and Garlic, Arugula Topped with Filet of John Dory and Jumbo Shrimp Finished with Chardonnay Roasted Garlic Sauce

Moe's Spicy Shrimp Pasta \$27

With Jumbo Shrimp, Pesto, Parmesan Cheese and Red Pepper

Mediterranean Pasta \$24

Eggplant Stew, Capers, Fresh Spinach, and Marinara Sauce

Lamb Bolognese \$28

Served Over Ricotta Stuffed Rigatoni

Moe's Famous Lasagna Rolls \$28

With Tomato Basil Pesto and Mozzarella Served with Pulled Pork

Crab Cake and Shrimp \$30

Served Over Squid Ink Pasta Puttanesca

Kebabs

Filet Mignon Kebab \$32

Shrimp Kebab \$30

Chicken Kebab \$26

Mixed Grill \$36

Filet Mignon, Chicken & Shrimp

Entrees

10 oz Center Cut Filet Mignon \$34

Served in a Mushroom Ragu Sauce

Filet Mignon Tower \$32

Topped with Smoked Bacon, Gorgonzola & Mushroom Ragu

Chicken Dadamoe \$29

Chicken Francaise Topped with Sautéed Shrimp and Lemon Butter Sauce

Alaskan Open Face John Dory \$32

With Crab Meat and Shrimp in a Roasted Garlic Chardonnay Sauce

Moroccan Ethnic Style Lamb Tagine \$28

Slow Cooked Boneless Short Beef Ribs \$30

Sautéed Long Italian Hot Peppers, Jack Daniel Onions, a Touch of Tomato Basil Sauce

Swordfish Chop \$32

Served in a Puttanesca Sauce

Lamb Shank \$34

Served with a Rosemary Demi Glace

Crab Cakes \$32

With Remoulade Sauce

Salmon Spanish Style \$30

Black Beans and Rice with Dill Sauce

Grilled Yellow Fin Tuna \$30

Served over Capellini Pasta Tossed in Ginger Sesame Garnished with Pickled Ginger and Seaweed Salad