

# Starters

*Fritto Misto* **GFO** \* 18

Fried calamari and shrimp, house made spicy marinara sauce and fresh dill.

*Sambuca Shrimp* **GF** \* 20

Shrimp tossed in garlic butter, rosemary and sambuca cream sauce.

*Calamari* **GFO** \* 15

Calamari served with Mediterranean herbs and house made tzatziki.

*Mussel Duo* **GFO** \* 25

Choice of thyme white wine, curry, Mediterranean or house made spicy marinara sauce. Served with a grilled baguette.

*Salmon Carpaccio* \* 20

Cured salmon lox, shaved beets, watermelon radishes, oranges, red onions, fresh dill, horse radish mousse and heirloom tomatoes. Served with a grilled baguette.

*Charcuterie Board* \* 28

Italian cold cut meats, a variety of artisanal cheeses, fresh fruit, walnuts and grilled baguette.

*Luna Meatballs* **GFO** \* 18

House made meatballs served with a house made marinara sauce, shaved parmigiano and fresh basil.

*Indian Dip* **GFO** \* 18

Butter chicken dip made with goat cheese, cream cheese, chives and cilantro. Served with deep fried naan bread.

*Wings* **GFO** \* 15

Tossed in your choice of either hot sauce, chipotle honey dust, or our house made raspberry BBQ sauce.

## Sides

*French Fries* \* 4.5

*Yam Fries* \* 5.5

*Greek Fries* \* 7

*Truffle Fries* \* 7

*Housemade Tzatziki* \* 3

PLEASE ASK YOUR SERVER ABOUT OUR GLUTEN FREE OPTIONS

**GF** gluten free

**V** vegetarian

**GFO** gluten free option available

**VO** vegan option available

# Soups + Salads

Add Chicken breast, salmon or shrimp \* 8

Side Salad **VO** \* 8

Feature Soup \* 8

French Onion Soup **GFO** \* 9

House made French onion soup, fresh toasted baguette, topped with smoked Gouda.

Arugula & Pear Salad **VO** \* 15

Fresh arugula, spinach, avocado, pear, green apple, blue cheese, walnuts, and citrus honey truffle vinaigrette.

Strawberry & Pistachio Salad **VO** \* 15

Fresh strawberries, basil, spinach, heirloom tomatoes and red onions tossed with house made balsamic vinaigrette, topped with feta and roasted pistachios.

Caprese Salad **VO** \* 15

Bocconcini cheese, heirloom roasted tomatoes, with garlic, thyme, arugula, fresh basil and pear vinaigrette.

Greek Salad **VO** \* 14

Traditional Greek salad; a mixture of cucumbers, peppers, red onions, Greek olives, tomato, Greek feta tossed in olive oil, pepper, oregano, and lemon vinaigrette.

# Burgers

Luna Burger Board **GFO** \* 18

House made burger with sriracha aioli, avocado, red onions, arugula, smoked Gouda, and tomato. Served with a side of fries.

Drunken Burger **GFO** \* 20

House made burger with bourbon aioli, drunken onion, bacon, arugula and jalapeño havarti. Served with a side of fries.

Chicken Burger **GFO** \* 16.5

Chicken breast served with arugula, tomato, avocado, Havarti cheese and chipotle aioli. Served with a side of fries.

Beetroot Burger **V GFO** \* 15

House made burger with beets, gluten free oats, fresh basil and Greek Feta. Served on a pretzel bun with truffle, arugula, avocado and herb aioli. Served with a side of fries.

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## Bowls

### *Lunetta* **V GFO** \* 17

Spaghetti served with house made marinara sauce with roasted garlic, heirloom tomatoes and basil.

### *Pasta Pescatore* **GFO** \* 30

Traditional Mediterranean dish with garlic sautéed mussels, shrimp and scallops, with fresh herbs in a sambuca tomato sauce.

### *Creamy King Prawns* **GFO** \* 29.5

Creamy rosé sauce with sundried tomatoes, garlic, rosé wine, fresh basil and a hint of spice.

### *Korean Noodle Bowl* **VO GF** \* 23.5

Sautéed vegetables, noodles, spicy gochujang sauce, sesame seeds topped with a fried egg. Served with your choice of chicken, spicy tofu or shrimp.

## Entrées

Served with a soup or salad to start. Your choice of organic wild rice or baby roasted potatoes with garlic, thyme and brown butter, served with roasted seasonal vegetables.

### *Salmon* **GF** \* 29

Pan seared salmon with fresh lemon, mint and dill finished with white wine.

### *Halibut* **GF** \* 35

Pan seared halibut served in our house made Mediterranean sauce, with Greek olives, garlic, tomatoes, capers and fresh dill.

### *Duck* **GF** \* 30

Duck breast seared in rosemary brown butter, finished with honey lavender Grand Marnier, with roasted beet purée.

### *Chicken Roulade* **GF** \* 30

House rolled chicken breast stuffed with rosemary, chèvre, fig and caramelized onions. Served with a rosemary brown butter cream sauce.

### *Athenian Chicken* **GF** \* 30

Chicken breast stuffed with Greek feta and fresh basil. Finished with a lemon oregano house sauce.

### *Lamb* **GF** \* 34

1/2 rack of lamb seasoned with Mediterranean herbs and garlic, served with a lemon oregano house sauce.

### *Baby Back Ribs* **GFO** \* 29.5

Full rack of slow braised ribs, served with your choice of raspberry chipotle BBQ sauce or Greek style.

## Steaks

### *8 oz Filet Mignon* \* 37

Grilled to your liking.

### *10 oz AAA Aged Angus* \* 36

Grilled to your liking.

**Add Bourbon maple scallops** \* 6

**Add 8oz lobster tail** \* 25

**Add Garlic butter and white wine king prawns** \* 8

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