

STARTERS

Pierogis Polish dumplings stuffed with potato and cheese, sautéed in herb butter with onions, bacon, and sour cream 12.49

Deviled Eggs** Egg whites filled with a creamy deviled egg mixture, garnished with shredded bacon, artisan greens and pickles 10.29

Storm Nachos BBQ diced Chicken, melted Colby-jack cheese topped with tomatoes, jalapeños, served with Moe's Red Pepper Dip 17.49

Spinach Artichoke Dip Warm creamy dip served with crostini and tortilla chips 13.79

Ahi Tuna Bites** Seared sushi grade ahi tuna, sliced and served on wonton chips with Kobe kai and wasabi aioli sauces 16.79

Highway 5 Jumbo Wings** 14.49

Fresh Chicken wings fried to a golden brown, tossed with one of our five sauces, served with celery and dipping sauce.

**Moe's Style
Prairie Dusted
Classic Buffalo
Kobe Kai
House BBQ**

Coconut Shrimp** Hand-breaded shrimp, cooked to a golden brown, served with orange-horseradish sauce 16.49

Mini Meatball & Crostini
Two house-made meatballs, quartered and served with our marinara sauce, parmesan cheese, and toasted crostini 12.79

Bull-Bites™** Tenderloin beef tips seasoned with our blackening spices and cooked in a cast-iron skillet, served with béarnaise and creamy horseradish sauces 17.49

SALADS & BOWLS

Add Grilled Chicken* 6 • Shrimp* (3) 11 • Salmon* 8 • 5oz Sirloin* 9

Black & Bleu** Cajun seasoned 5-ounce sirloin, mixed greens, red onion, tomatoes, and bleu cheese crumbles 17.79

Beet Salad Roasted red and yellow beets, fresh oranges, carrots, toasted almonds, feta cheese on artisan greens and our balsamic vinaigrette 14.79

Moe's House Salad Five types of lettuce, cauliflower florets, parmesan cheese, bacon, and our sweet house dressing 7.29

Classic Dinner or Caesar Available 7.29

Tuna Poke Bowl** Sushi grade Tuna, cubed and tossed in a light soy-sesame honey dressing served with avocado, cilantro-lime jasmine rice, diced cucumbers, cabbage, wasabi aioli, sriracha, and black sesame seeds 18.79

BBQ Chicken Bowl Diced honey BBQ chicken breast meat served with avocado, cilantro-lime jasmine rice, diced cucumbers, onion straws, BBQ Sauce, and bang-bang sauce 16.79

Crispy Chicken Salad Hand breaded marinated chicken breast, applewood smoked bacon, smoked Gouda, tomatoes, shallots, and carrots tossed in our honey-mustard vinaigrette 16.49

Kobe Kai Stir-Fry An array of fresh peppers, carrots, peapods, broccoli, onions, and mushrooms tossed in Kobe Kai sauce, and served over cilantro-lime jasmine rice 13.49

Axel's Wedge Applewood smoked bacon, tomatoes, Gorgonzola, with Bleu cheese and Balsamic dressings 11.49

HANDHELDS

Served with House-made Chips
Substitute Fries, Sweet Potato Waffle Fries or Fresh Fruit \$.99

Axel Burger Custom burger blend, charbroiled with applewood smoked bacon, Brie Cheese, caramelized onions on toasted Brioche bun 16.49

Crispy Chicken Sandwich
Hand breaded marinated Chicken breast, applewood smoked bacon, Gouda cheese, lettuce, tomato, and our Bistro sauce 16.79

Midwest Burger** Specialty blend of ground beef burger topped with your choice of cheese on a brioche bun with lettuce, tomato, and onion upon request 16.29

Pub Burger** Custom burger blend, topped with pepper jack cheese, caramelized onions, applewood smoked bacon, sriracha mayonnaise on toasted pretzel buns 15.99

The Uptowner Grilled turkey burger with cranberry cheddar, spinach, and a garlic-chive aioli on toasted ciabatta bun 15.79

Storm Nacho Wrap BBQ Chicken, shredded Colby-jack, tomatoes, jalapeños, and crispy tortilla chips. Served with Red Pepper Dip. 15.49

Prime Rib Cheesy Philly Slow roasted prime rib, thinly shaved and grilled with mushrooms, onions, Provolone, and creamy horseradish on a French demi roll. au jus for dipping sauce 19

N.Y. Rueben Thinly sliced Pastrami, sauerkraut, Swiss cheese, and 1000 Island dressing on toasted Caraway rye bread 16.49

Beer Battered Canadian Walleye
Walleye fillet, fried to a golden brown, served on a toasted hoagie bun with shredded lettuce, tomatoes, and house-made tartar sauce 17.79

Chicken Club Sandwich Grilled chicken breast, applewood smoked bacon, pepperjack cheese, lettuce, tomato, and garlic aioli on a toasted ciabatta bun 15.99

Buffalo Chicken Caesar Wrap
Grilled chicken breast tossed in our buffalo sauce, julienned, and wrapped in a tortilla with tomatoes, bleu cheese and Caesar salad 15.79

Turkey Melt Oven roasted turkey breast with Swiss and Cheddar cheese, bacon, and cranberry aioli, served on grilled cranberry wild rice bread 16

SOUPS

Our Famous French Onion Gratinée
Crock 9

Chef's Soup du Jour
Cup 6 Bowl 9

SPECIALTIES

Add soup or salad 3.49

Bucatini Bolognese A twist on an Italian classic! Bologna style meat red sauce tossed with Bucatini pasta with crispy Prosciutto, and Parmesan cheese 18.79

Chicken Parmigiano Lightly Breaded Chicken breast, sautéed in olive oil, topped with our Rosa Sauce, mozzarella, and parmesan cheeses, served on a bed of fettuccine with crushed San Marzano tomatoes 18.99

Spaghetti & Meatballs Our made from scratch marinara sauce served over vermicelli pasta with house-made meatballs 15.79

Steak & Frites 10-ounce Sirloin steak charbroiled sliced then served with Pub Fries and mushroom demi and topped with Maître D butter 18.49

Spicy Chicken Penne Blackened chicken with roasted red peppers in our basil pesto cream sauce 24.49

Vegetarian Risotto Soft and creamy Italian rice, lemon pepper, spinach, asparagus, garlic, and red peppers 19.79
Add Grilled Chicken* 6 • Shrimp* (3) 11 • Salmon* 8 • 5oz Sirloin* 9

Lemon Garlic Shrimp Pasta Sautéed Shrimp in Olive oil and herb butter with fresh garlic, basil tossed with vermicelli and topped with a fried egg. 26.79

Fettuccine Alfredo Creamy garlic parmesan sauce tossed with fettuccine pasta, and parley 14.79

Add Grilled Chicken* 6 • Shrimp* (3) 11 • Salmon* 8 • 5oz Sirloin* 9

Gluten-free preparation available. Ask your server for details.

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

Supper Club

Daily from 4:00 PM to 9:00 PM

All Steaks, Prime and Chops are USDA Choice or Higher for your great experience
Served with Our Famous Popovers

Supper Club Experience is a place to socialize with friends and family.

It's an experience to come here and you're not hurried.

You and your friends and family enjoy and relax, as our staff are here to make your evening extra special. You will enjoy great food, great service, maybe even knowing the people behind the bar or your waitstaff. So, please enjoy our offerings.

Supper Club Experience includes popovers with our honey butter, choice of soup or salad and two pairings.

ENTRÉES

	Supper Club
16 New York Strip**	46.49
22 oz Bone-in Ribeye**	65.49
8 oz Filet**	47.49
10 oz Top Sirloin**	33.49
Coconut Shrimp (5)	34.49
Baked Coldwater Lobster Tail with drawn butter, white wine, seasoned with butter and lemon	36.49
Walleye Lightly breaded finished with compound butter and toasted almonds or Parmesan crusted with honey cream sauce	35.49
Salmon Florentine Served on a bed of sautéed spinach with a lemon-cream sauce	34.49
Chicken Piccata Seasoned and served on a bed of sautéed spinach and topped with a lemon-caper butter sauce	31.49

MAKE YOUR STEAK A SURF & TURF

3 Coconut Shrimp** 11
7 oz Baked Lobster Tail** 21

SAUCES

Black & Bleu, Drunken Dirty,
Bearnaise or Red Wine Mushroom
Demi-Glace Add 3

FRIDAY & SATURDAY NIGHT ONLY

14 oz Prime Rib** 51 10 oz Petite Cut** 40
Salt, black pepper, garlic and herb crusted

PAIRINGS & SIDES 6

French Fries	Parmesan Risotto	Lime-Cilantro Jasmine Rice
Garlic Boursin Mashed Potatoes	Sweet Potato Casserole	French Onion Braised Mushrooms
Loaded Baked Potato	Au Gratin Potatoes	Sweet Potato Waffle Fries

Signature Asian Green Beans 7

DESSERT 10

Chef's Feature
Irish Cream Chocolate Gâteau

Chocolate Flourless Torte
Apple Tart à la Mode

Carrot Cake
New York Style Cheesecake

Gluten-free preparation available. Ask your server for details.

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