



"Le Bon Table"

@

Moon Doggies

Digs, Grinds, and Take-out

1750 S. Rainbow Blvd. Las Vegas, NV 89146

(702) 237-0268

On The Beach

Boneheads **\$8.95**

A tasty, toasty, tandem of twice tweaked chicken wings. Totally seasoned, dredged, baked, and deeply fried to a golden sun. Tossed in waves of hot or mild sauce... served with veggie sticks and your choice of Ranch or Bleu Cheese.

Long Board Shrimp Cocktail **\$9.95**

(6) Humongous deep sea shrimp, basking in the glory of our Wasabi- Cranberry Cocktail Sauce, and left resting on a bed of shaved leek, lettuce, and lemon.

Hang Five **\$6.95**

Count half your toes and that's the number of tender breast o' chicken fingers you'll find mingling in a nest of shoe string fries surrounding a pool of your chosen sauce.

Short Boards and Logs **\$7.95**

Shredded Beef Taquitos and Smoked Chicken Quesadillas plated on a swell of blue corn chips, guacamole, sour cream, and chipotle.

Malibu Maniacs **\$8.95**

A Skewer of shrimp, scallops, and Mako impaled with peppers and sweet onion marooned in a pontoon of sweetened salsa, hummus, and Toasted Tortilla Bread.

Point Break Calamari **\$7.95**

The very best o' the sea... tender calamari dusted in Neptune's spices and dredged in Japanese Panko crumbs till Bonsai rises. Served with a sauce of Wasabi Marinara and sesame crackers.

In The Garden

Duke Kahanamoku **\$9.95**

A tidal wave of Green Spring Mix, iceberg, sweet onion, pimento, pineapple, macadamia nuts, bay shrimp, and crab. Your choice of tempting dressings.

Chicken Caesar **\$8.95**

Sprigs of Romaine and sweet onion topped with Fresh Parmesan, grilled chicken and our "in house" tangy Caesar. (Anchovy it, if you dare)

Mix a Moon Salad **\$4.95**

Combination of house greens with your choice of any : Pineapple, red & green peppers, sweet onion, mushroom, leek, tomato, and Tillamook Cheddar.

Pizza-Pizza

We're not saying that our Pizza's the best, but it "is" different. It isn't your every day kind of Pizza ... the kind that you're able to order over the phone (unless you know what you're talkin' about). It isn't the kind of pizza that turns into cardboard after sitting next to a cold beer. It's not the kind of pizza that you'd like to have when friends are over the house playing poker and smoking cigars. It's not the kind of pizza that you'd want to share with anyone, because you'll want to eat the whole damn thing...All by yourself.

You see... our rectangular pizza pie crust is made during the wee hours of the morning in an Artisan Bakers Bakery and delivered to us fresh, before sun up. Giusseppie takes pride in his crusts and he follows our Sicilian recipe to the tee; just as we'll follow yours...

9" x 12" Pizza \$9.95

12" x 18" Pizza \$14.95

WHY MAKE IT COMPLICATED?

ORDER ANY OR ALL OF THE TOPPINGS YOU WANT!!!

Pepperoni, Sausage, Spiced Beef, Ham, Crushed Bacon, Anchovy, Mushroom, Green Peppers, Red Peppers, Pimento, Sweet Onion, Leeks, Jalapeno, Pineapple, Roasted Garlic, Provolone, Mozzarella, Monterey Jack Cheese, Tillamook Cheddar

Low Tide

The Rip Tide **\$8.95**

This is not just a burger!!! Drown yourself in this one pound (1lb.) delicacy of ground round, ground pork and a pinch of Bison, succulently combined and grilled to a life saving experience. Plain or on a bun ...it'll curl your taste buds!

I'm Not Really Drowning **\$5.95**

½ of The Rip Tide.

Salmon Friti **\$8.95**

Pacific Northwest Salmon, batter dipped and deep fried to a golden brown. Served with a wild berry tartar sauce, shaved leek, ice-burg lettuce, and roma tomato... sailing on a boat of Chewy baguette.

PO-HO-PO or PO-HO-RO **\$6.95**

Your choice of succulent shredded Pork (PO) or Thinly sliced Roast beef (RO), both steeped in their natural 'jus' and laid to rest on a delicately toasted and buttered sesame seed bun along side a pool of "au jus Naturel" Take your pick!

The Range **\$8.95**

Breast of Chicken ala paillard and breaded in parmesan and Japanese Panko Crumbs... deep fried and laid to rest on an open faced baguette topped with a tangy sauce of sundried tomato and melted provolone.

Dubin' Reuben **\$7.95**

Gently simmered corned beef thinly sliced and grilled with a smattering of sauerkraut, Swiss cheese, and Our special Mandalay sauce atop toasted Rye.

Shoot The Curl **\$8.95**

One third a pound of thickly sliced smoked bacon stacked triple decker high atop Fat Ass Toast, a mound of shaved iceberg, sliced tomato, and creamy mayo.

The Moon Dog Howl **\$9.95**

Imagine something so humongous, but yet so glorious it'll swell your innards to a Fabulous, Lacksidazical high!!! Let's start off with three slices of Thick sliced Texas French Toast serving as the bed. Tucked in between the sheets you'll awaken to extra large Tempura Shrimp, savory grilled breast of chicken, Smoked Bacon, shaved leek, iceberg lettuce, sliced Roma Tomato, wild cranberry, and dreamily crowned with a pillow of pineapple cream cheese tartar sauce. We dare you...Howl at the moon and enjoy!!!

(All items served with your choice of Seasoned Fries or Beachy Potato Salad and Surf Slaw)

High Tide

Served from 5:00 P.M. to 11:00 P.M.

Haole Howl \$13.95

12ozs. of dual barbed skewers of beef sirloin, subliminally marinated in a swell of Polynesia, "Queen Kapiolani Style," with sweet onion, red & green peppers all floating on a bed of steamed rice, candied ginger, wasabi, and fresh Kim-Chi.

Pooka Poulet \$10.95

Savory Breast of Chicken stuffed with a meld of custard cornbread, apple, cranberry, walnuts, and black bean. Surrounded by a smattering of mixed vegetables Basquaise and Dwarf Parisienne potatoes.

The Plains Lasagna \$12.95

An Extreme of the word "Lasagna". Savory beef and exotic cheeses form this tidal basin of Riviera Lasagna, umbrella'ed with a sauce of sun dried tomato, beef, pork, and Bison. Served with sliced Focaccia Cheese Bread.

Round O' Roulade Florentine \$11.95

Truly a work of art... This roulade (roll) is made with tender breast of chicken paillard (pounded flat) and in its center leis a beautiful display of feta cheese, sautéed spinach, prosciutto, and sweet red peppers. Sliced into Rembrandt mosaics encircling an embankment of vegetable Basquaise and Parisienne potatoes.

Summer Blossom Shrimp \$14.95

Tempura shrimp resting on a peppered bed of sesame leek and steamed rice... drenched in a down pour of summer blossom sweet n sour sauce.

Wellington Duxelles in Shell \$16.95

Fillet of beef, sautéed wild mushrooms and scallions wrapped in a light crust of puff pastry and baked till golden. Swimming in a pool of mock bordelaise with vegetable Basquaise and Parisienne potatoes.

Brothers Kahanamoku \$11.95

Twin Breast O'chicken Kabobs marinated in lemon-ginger and Waikiki spices of plantation garlic, rich red pepper and Hawaiian sea salt... slowly roasted and laid to rest on seasoned Saimin noodles with an array of scallions and peppers.



