EVENTS

MOONDANCE
GRILL

1730 GERMANTOWN ROAD, SUITE 117 | GERMANTOWN, TN 38138
901.755.1471 | MOONDANCEGRILL.COM

STARTERS

FRESH AHI TUNA STACK
$**8**++ *(per person)*
Marinated tuna, avocado, lime juice, cilantro, red onion, topped with avocado foam, eel sauce and sesame seeds. Served with wonton shells

JUMBO SHRIMP COCKTAIL GF
$**8**++ *(2 pieces per person)*
Jumbo shrimp, cocktail sauce, lemon

OYSTERS ON THE HALF SHELL
$**8**++ *(2 pieces per person)*
Mignonette sauce, cocktail sauce, horseradish, lemon

CHARGRILLED GRILLED OYSTERS
$**8**++ *(2 pieces per person)*
Cajun butter, cheddar and Monterey jack cheese, cornbread topping

ABITA BARBECUED SHRIMP
$**8**++ *(2 pieces per order)*
Served with homemade Abita beer bread

SHRIMP TACOS
$**5**++ *(per piece)*
Blackened shrimp street tacos on flour tortillas topped with cilantro slaw and Sriracha aioli

PIMENTO CHEESE & CARAMELIZED ONION DIP
$**8**++ *(per person)*
Served with pita bread

SHORT RIB TACOS
$**5**++ *(per piece)*
Braised short ribs in mushroom merlot sauce on flour tortillas with avocado, tomatillo sauce, sour cream, cilantro and red onions

PRIME RIB ROLLS
$**7**++ *(per piece)*
Sliced prime rib on pretzel rolls, creamy horseradish, au jus

HOUSE FLATBREAD
$**8**++ *(per piece)*
Mozzarella cheese, artichokes, marinated mushrooms, spinach, garlic cheese sauce on a herb flatbread

*Does not include 21% service charge, 9.75% sales tax or 15% alcohol tax

6.2.22

LUNCH

The Magnolia Lunch

$**40** ++ *per person*

SOUP OR SALAD

Guests to select one

SOUP OF THE DAY

TP'S HOUSE SALAD
Iceberg lettuce, parmesan cheese, crumbled bacon, tomatoes, sweet tomato dressing

ENTREE

Guests to select one

KALE & CRANBERY SALAD GF
Feta, dried cranberries, candied pecans, Granny Smith apples, candied bacon bits, white balsamic dressing

GRILLED CHICKEN CAESAR SALAD
Romaine, Parmesan cheese, garlic roasted croutons, creamy Caesar dressing

MEDITERRANEAN WRAP
Spinach tortilla, house mixed greens, kalamata olives, feta cheese, roasted red peppers, cucumbers, tomatoes, and white balsamic vinaigrette

SALMON BLT
Tomato Jam, arugula, avocado, candied bacon, garlic aioli, served on a brioche bun.
Served with French fries

MOONDANCE CLASSIC CHEESEBURGER
Lettuce, tomato, onion, mayonnaise, cheese, served on a brioche bun. Served with French fries

DESSERT

Guests to select one

FRUIT CUP
ICE CREAM (FLAVOR OF CHOICE)
DOUBLE FUDGE
CHOCOLATE CHIP BROWNIE

The Germantown Lunch

$**50** ++ *per person*

SOUP OR SALAD

Guests to select one

SOUP OF THE DAY

TP'S HOUSE SALAD
Iceberg lettuce, parmesan cheese, crumbled bacon, tomatoes, sweet tomato dressing

ENTREE

Guests to select one

LEMON CAPER CHICKEN
Pan-seared breaded chicken, white wine, butter, garlic, capers, tomatoes, shiitake mushrooms, and onions served over angel hair pasta. Served with a grilled baguette

BONELESS BRAISED SHORT RIBS GF
Garlic mashed potatoes, green beans, wild mushroom merlot sauce

GRILLED SALMON
Rice pilaf and green beans, lemon garlic butter sauce

THE VEGETARIAN PASTA
Angel hair pasta, sautéed spinach, mushrooms, grilled asparagus, zucchini, squash, roasted red peppers, garlic, tossed in olive oil and white wine. Served with a grilled baguette

SHRIMP & GRITS
Mississippi Stone Ground Grits, andouille sausage, shiitake mushrooms, diced tomatoes, green onions

DESSERT

Guests to select one

DOUBLE FUDGE
CHOCOLATE CHIP BROWNIE
KEY LIME PIE
CARROT CAKE

*Does not include 21% service charge, 9.75% sales tax or 15% alcohol tax

DINNER

The Moondance

$**75**++ *per person*

STARTERS

Select two for the group

SHORT RIB TACOS
Braised short ribs in mushroom merlot sauce on flour tortillas with avocado, tomatillo sauce, sour cream, cilantro and red onions

ABITA BARBECUED SHRIMP
Served with homemade Abita beer bread

SHRIMP TACOS
Blackened shrimp street tacos on flour tortillas topped with cilantro slaw and Sriracha aioli

HOUSE FLATBREAD
Mozzarella cheese, artichokes, marinated mushrooms, spinach, garlic cheese sauce on a herb flatbread

SPINACH DIP
Served with corn tortilla chips, sour cream and salsa

PIMENTO CHEESE & CARAMELIZED ONION
Dip Served with pita bread

SOUP OR SALAD

Guests to select one

SOUP OF THE DAY

TP'S HOUSE SALAD
Iceberg lettuce, parmesan cheese, crumbled bacon, tomatoes, sweet tomato dressing

HOUSE SPECIALTY ENTREES

Guests to select one

8OZ BONELESS BRAISED SHORT RIBS
Garlic mashed potatoes, green beans, wild mushroom merlot sauce

LEMON CAPER CHICKEN
Pan-seared breaded chicken, white wine, butter, garlic, capers, tomatoes, shiitake mushrooms, and onions served over angel hair pasta. Served with a grilled baguette

GRILLED SALMON
Rice pilaf and green beans

THE VEGETARIAN PASTA
Angel hair pasta, sautéed spinach, mushrooms, grilled asparagus, zucchini, squash, roasted red peppers, garlic, tossed in olive oil and white wine. Served with a grilled baguette

DESSERT

Guests to select one

DOUBLE FUDGE CHOCOLATE CHIP BROWNIE

KEY LIME PIE

CARROT CAKE

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DINNER

The Morrison

$85++ *per person*

STARTERS

Select two for the group

ABITA BARBECUED SHRIMP
Served with homemade Abita beer bread

HOUSE FLATBREAD
Mozzarella cheese, artichokes, marinated mushrooms, spinach, garlic cheese sauce on a herb flatbread

SHORT RIB TACOS
Braised short ribs in mushroom merlot sauce on flour tortillas with avocado, tomatillo sauce, sour cream, cilantro and red onions

FRESH AHI TUNA STACK
Marinated tuna, avocado, lime juice, cilantro, red onion, topped with avocado foam, eel sauce and sesame seeds. Served with wonton shells

SHRIMP TACOS
Blackened shrimp street tacos on flour tortillas topped with cilantro slaw and Sriracha aioli

SOUP OR SALAD

Guests to select one

SOUP OF THE DAY

TP'S HOUSE SALAD
Iceberg lettuce, parmesan cheese, crumbled bacon, tomatoes, sweet tomato dressing

HOUSE SPECIALTY ENTREES

Guests to select one

16OZ RIBEYE
Garlic mashed potatoes and green beans

ROTISSERIE CHICKEN
Garlic mashed potatoes and green beans

MAPLE BOURBON GLAZED SALMON
Sweet potato casserole and green beans

THE VEGETARIAN PASTA
Angel hair pasta, sautéed spinach, mushrooms, grilled asparagus, zucchini, squash, roasted red peppers, garlic, tossed in olive oil and white wine. Served with a grilled baguette

LAMB LOLLIPOPS
Lambtopped with rosemary sauce and served with garlic mashed potatoes and asparagus

DESSERT

Guests to select one

DOUBLE FUDGE CHOCOLATE CHIP BROWNIE

KEY LIME PIE

CARROT CAKE

*Does not include 21% service charge, 9.75% sales tax or 15% alcohol tax

DINNER

Over the Moon

$95++ *per person*

STARTERS

Select three for the group

SHORT RIB TACOS
Braised short ribs in mushroom merlot sauce on flour tortillas with avocado, tomatillo sauce, sour cream, cilantro and red onions

JUMBO SHRIMP COCKTAIL GF
Jumbo shrimp, cocktail sauce, lemon

CHARGRILLED OYSTERS
Cajun butter, cheddar and Monterey jack cheese, cornbread topping

ABITA BARBECUED SHRIMP
Served with homemade Abita beer bread

FRESH AHI TUNA STACK
Marinated tuna, avocado, lime juice, cilantro, red onion, topped with avocado foam, eel sauce and sesame seeds. Served with wonton shells

PRIME RIB ROLLS
Sliced prime rib on pretzel rolls, creamy horseradish au jus

OYSTERS ON THE HALF SHELL GF
Mignonette sauce, cocktail sauce, horseradish, lemon

SOUP OR SALAD

Guests to select one

SOUP OF THE DAY

TP'S HOUSE SALAD
Iceberg lettuce, parmesan cheese, crumbled bacon, tomatoes, sweet tomato dressing

HOUSE SPECIALTY ENTREES

Guests to select one

8OZ FILET
Garlic mashed potatoes and green beans

ROTISSERIE CHICKEN
Garlic mashed potatoes and green beans

PAN-SEARED BLACKENED REDFISH
Served with wild rice, green beans, topped with crabmeat, shrimp, and etouffee sauce

THE VEGETARIAN PASTA
Angel hair pasta, sautéed spinach, mushrooms, grilled asparagus, zucchini, squash, roasted red peppers, garlic, tossed in olive oil and white wine. Served with a grilled baguette

LAMB LOLLIPOPS
Lambtopped with rosemary sauce and served with garlic mashed potatoes and asparagus

DESSERT

Guests to select one

DOUBLE FUDGE CHOCOLATE CHIP BROWNIE

KEY LIME PIE

CARROT CAKE

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