



EVENTS



MOONDANCE
GRILL

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

PASSED • STATIONED APPETIZERS

FRESH AHI TUNA

\$12 ++ (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 ++ (per piece)

Jumbo shrimp, cocktail sauce, lemon

CHARGRILLED OYSTERS

\$10 ++ (per piece)

Cajun butter, cheddar and Monterey jack cheese, cornbread topping

NEW ORLEANS BBQ SHRIMP

\$10 ++ (per piece)

Heirloom tomatoes, Worcestershire, Abita beer bread

CHARCUTERIE BOARD

\$12 ++ (per person)

3 meats, 3 cheeses, Creole mustard, pickles, seasonal preserves, baguette

SHORT RIB TACOS

\$9 ++ (per piece)

Braised short rib, Cremini mushroom, flour tortillas, tomatillo salsa, sour cream, avocado

PRIME RIB SLIDERS

\$10 ++ (per piece)

Sliced ribeye, brioche, horseradish, giardiniera, Swiss cheese

FLATBREAD

\$8 ++ (per person)

Cheddar jack blend, Cajun spiced butter, asparagus, spring onion

TOMATO BRUSCHETTA V

\$5 ++ (per piece)

Fresh Roma tomato, red onion, basil and balsamic on a garlic crostini

STUFFED MUSHROOMS

\$6 ++ (per piece)

Cremini mushrooms stuffed with house made pimento cheese

MINI CRAB CAKES

\$10 ++ (per piece)

with Creole honey mustard

SHRIMP AND GRITS CUPS

\$10 ++ (per piece)

Gouda Delta Grind Grits, bacon, shallot, garlic, shiitake mushrooms, lemon and white wine, served on a tasting spoon

OYSTERS ROCKEFELLER

\$12 ++ (per piece)

Fried oysters, served over sauteed cream spinach, topped with remoulade sauce

BLACKENED OR GRILLED CHICKEN SLIDERS

\$8 ++ (per piece)

Mayonnaise, pickles

CHEESEBURGER SLIDERS

\$8 ++ (per piece)

American cheese, mayonnaise, mustard, dill pickle, onion

HUMMUS PLATTER

\$6 ++ (per person)

With vegetables and pita

MINI LOBSTER ROLLS

\$10 ++ (per piece)

On a buttered, griddled bun, served Connecticut style

SPINACH DIP

\$7 ++ (per person)

Corn tortilla chips, sour cream, salsa

*Prices are subject to a 23% service charge and 9.75% sales tax

**We recommend a minimum of 30 guests*



LUNCH

The Magnolia Lunch

\$40++ per person

SOUP OR SALAD

Guests to select one

SOUP OF THE DAY

HOUSE SALAD

Iceberg lettuce, diced tomatoes, cheddar cheese, croutons, ranch dressing

ENTREE

Please select three for your guests to choose from

• Guests to select one

THE MOONDANCE WEDGE

Iceberg lettuce, candied bacon, blue cheese crumbles, tomatoes, choice of either ranch or blue cheese dressing

MEDITERRANEAN WRAP

Spinach tortilla, house mixed greens, kalamata olives, feta cheese, roasted red peppers, cucumbers, tomatoes, and white balsamic vinaigrette. Served with or without chicken

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 brioche bun. Served with French fries

DESSERT

Guests to select one

KEY LIME PIE

Chantilly cream, fresh lime

DOUBLE FUDGE

CHOCOLATE CHIP BROWNIE

Vanilla ice cream, magic shell, toasted coconut

**Brunch items available
Saturday and Sunday only*

*Prices are subject to a 23% service charge and 9.75% sales tax

The Germantown Lunch

\$55++ per person

SOUP OR SALAD

Guests to select one

SOUP OF THE DAY

HOUSE SALAD

Iceberg lettuce, diced tomatoes, cheddar cheese, croutons, ranch dressing

ENTREE

Please Select four for your guests to choose from

• Guests to select one

ROASTED CHICKEN

Mississippi Stone ground grits, green beans, tomato jus

BRAISED BEEF SHORT RIBS ^{GF}

Garlic mashed potatoes, green beans, wild mushroom merlot sauce

GRILLED SALMON

Wild rice pilaf, asparagus, lemon beurre blanc

GARDEN VEGETABLE PASTA

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

SHRIMP & GRITS

Mississippi Stone Ground Grits, andouille sausage, shiitake mushrooms, heirloom tomatoes, green onions

DESSERT

Guests to select one

DOUBLE FUDGE

CHOCOLATE CHIP BROWNIE

Vanilla ice cream, magic shell, toasted coconut

KEY LIME PIE

Chantilly cream, fresh lime

STRAWBERRY SHORTCAKE

Brown butter cake, glazed strawberries, vanilla bean cream

**Vegetarian or vegan dessert option
available upon request*



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

NEW ORLEANS BBQ SHRIMP

Heirloom tomatoes, Worcestershire, Abita beer bread

JUMBO SHRIMP COCKTAIL

Jumbo shrimp, cocktail sauce, lemon

FLATBREAD

Cheddar jack blend, Cajun spiced butter, asparagus, spring onion

SPINACH DIP

Corn tortilla chips, sour cream, salsa

SOUP OR SALAD

Guests to select one

SOUP OF THE DAY

HOUSE SALAD

Iceberg lettuce, diced tomatoes, cheddar cheese, croutons, ranch dressing

HOUSE SPECIALTY ENTREES

Guests to select one

BRAISED BEEF SHORT RIBS

Garlic mashed potatoes, green beans, wild mushroom merlot sauce

ROASTED CHICKEN

Mississippi Stone ground grits, green beans, tomato jus

MAPLE BOURBON SALMON

Sweet potato casserole and green beans

GARDEN VEGETABLE PASTA

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

DESSERT

Guests to select one

DOUBLE FUDGE

CHOCOLATE CHIP BROWNIE

Vanilla ice cream, magic shell, toasted coconut

KEY LIME PIE

Chantilly cream, fresh lime

**Vegetarian or vegan dessert option available upon request*

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



DINNER

The Morrison

\$85++ per person

STARTERS

Select two for the group

NEW ORLEANS BBQ SHRIMP

Heirloom tomatoes, Worcestershire, Abita beer bread

FLATBREAD

Cheddar jack blend, Cajun spiced butter, asparagus, spring onion

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

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

JUMBO SHRIMP COCKTAIL

Jumbo shrimp, cocktail sauce, lemon

SOUP OR SALAD

Guests to select one

SOUP OF THE DAY

HOUSE SALAD

Iceberg lettuce, diced tomatoes, cheddar cheese, croutons, ranch dressing

HOUSE SPECIALTY ENTREES

Guests to select one

12 OZ. NY STRIP

Served with garlic mashed potatoes and green beans

SHRIMP AND GRITS

Mississippi Stone Ground grits, andouille sausage, shiitake mushrooms, heirloom tomatoes, green onions

GRILLED SALMON

Wild rice pilaf, asparagus, lemon beurre blanc

GARDEN VEGETABLE PASTA

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

BRAISED BEEF SHORT RIBS

Garlic mashed potatoes, green beans, wild mushroom merlot sauce

DESSERT

Guests to select one

DOUBLE FUDGE

CHOCOLATE CHIP BROWNIE

Vanilla ice cream, magic shell, toasted coconut

KEY LIME PIE

Chantilly cream, fresh lime

STRAWBERRY SHORTCAKE

Brown butter cake, glazed strawberries, vanilla bean cream

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



*Vegetarian or vegan
dessert option available
upon request



DINNER

Over the Moon

\$95++ 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

JUMBO SHRIMP COCKTAIL GF

Jumbo shrimp, cocktail sauce, lemon

CHARCUTERIE BOARD

3 meats, 3 cheeses, creole mustard, pickles, seasonal preserves, baguette

NEW ORLEANS BBQ SHRIMP

Heirloom tomatoes, Worcestershire, 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 SLIDERS

Sliced ribeye, brioche, horseradish, giardiniera, Swiss cheese

SOUP OR SALAD

Guests to select one

SOUP OF THE DAY

HOUSE SALAD

Iceberg lettuce, diced tomatoes, cheddar cheese, croutons, ranch dressing

*Prices are subject to a 23% service charge and 9.75% sales tax

HOUSE SPECIALTY ENTREES

Guests to select one

8OZ FILET

Garlic mashed potatoes and green beans

LOBSTER RAGOUT

Pappardelle pasta, Maine lobster, tomato, cream, Pecorino Romano

CHEF'S FRESH CATCH

Served with asparagus and vegetable rice pilaf

GRILLED CAULIFLOWER STEAK

Served with sauteed mushrooms, asparagus and mashed potatoes

*Vegan option available upon request

RACK OF AUSTRALIAN LAMB

Garlic mashed potatoes, asparagus, rosemary sauce

DESSERT

Guests to select one

MAPLE VANILLA BEAN CREME BRULEE

Biscoff cookie, fresh berry

KEY LIME PIE

Chantilly cream, fresh lime

STRAWBERRY SHORTCAKE

Brown butter cake, glazed strawberries, vanilla bean cream

*Vegetarian or vegan dessert option available upon request