

HANDMADE BURGERS STEAKS • PASTA • PIZZA

PLUS FRESH BAKED PIES

OPEN FOR BREAKFAST, LUNCH & DINNER

540 S. MAIN 435-259-4848

moabgrillrestaurant.com

APPETIZERS

Pot Stickers

\$7.00

(4) Chicken dumplings fried and topped with spicy sesame oil and served with a soy and rice vinegar dipping sauce

Cheese Fries & Bacon

\$10.75

French Fries topped with two types of melted cheese, monterey & cheddar and bacon

Pastor Pork Quesadilla

\$12.25

14" flour tortilla grilled with cheddar & Monterey cheese and pork (pastor), served with a side of homemade salsa

Chili Queso Dip

\$12.25

Smokey cheesy with tomato & green chili sauce served with fresh corn tortilla chips

Wings

\$12.45

One pound (10 wings) tossed in our homemade buffalo sauce or homemade Thai BBQ sauce. Served with carrots, celery, and a side of ranch or bleu cheese dressing

Mediterranean Platter

\$12.00

Hummus, kalamata olives, feta, homemade pepperonata, cucumbers, tomatoes and flat bread or tortilla chips

Artichoke Dip

\$11.50

A blend of cream cheese and Parmesan cheese with artichoke hearts and spinach served with grilled pita

Basket of Fries

\$7.25

Basket of Sweet Potato Fries \$8.25 or Onion Rings

Soup of the Day

Bowl \$7.45 Cup \$4.75

GREENS

Add: Chicken \$7.00, Salmon (4 oz.) \$9.00, or Shrimp (6 pcs.) \$9.00

House Salad

\$6.00

Mixed greens, tomatoes, cucumber, purple cabbage, shredded carrots and croutons

Cheese Burger Salad

\$16

Lettuce Romaine, tomato, red onion, cheddar & monterey cheese topped with 8 oz hamburger patty stips, avocado and choice of dressing o/side

Traditional Caesar Salad

\$12.50

Crisp romaine with croutons, red onions, tomatoes, Parmesan cheese tossed in a classic Caesar dressing

Beet & Goat Cheese Salad

\$14.45

Baby spinach and mixed greens topped with roasted beets, goat cheese, red onions and spiced walnuts

Greek Salad

\$15.45

Mixed greens, kalamata olives, tomatoes, red onions, cucumbers, and feta crumbles tossed in balsamic dressing

Apple Spinach Walnut Salad \$12.99

Baby spinach topped with sliced apples, feta cheese, spiced walnuts

Cobb Salad with chicken or salmon

18.7

Mixed greens, tomatoes, red onions, egg, avocado, bacon, bleu cheese crumbles and choice of dressing o/side

Dressings: Italian, bleu cheese, ranch, balsamic vinaigrette, cilantro lime, honey mustard, Thousand Island

BURGERS

Our 1/2 lb. burgers are freshly ground in-house daily

Served with french fries, lettuce, tomato, onion, pickles Choose Beef, Chicken, Garden Veggie

Sub your side for Salad, Sweet Potato Fries, or Onion Rings \$2.00 G.F. Bun \$1.75 Sub Bison Burger \$4.50

Classic Burger

\$12.00

1/2 lb freshly ground in house hamburger

Bison Burger

\$16.99

1/5 lb freshly ground in house, a leaner alternative to beef

Bison Fiery Jalepeno Burger \$18.99

Bison burger topped with cheddar cheese & fried cheese-stuffed jalepeno

Chicken Bacon Avocado Sandwic

\$14.50

Chicken breast topped with cheddar cheese, bacon, and avocado

Veggie Peperonata Burger \$14.50

Garden veggie patty topped with our homemade peperonata (mix peppers, onions, diced tomato, portopbello mushroom, parsley) & provolone cheese Vegan Option (No Cheese)

Moab Grill Burger

\$13.40

Bacon strips, guacamole, and swiss cheese

Onion Lover Burge

\$15.15

Speaks for itself (yeah, you know what we mean) topped with melted cheddar cheese

Patty Melt

\$16.40

Texas toast, grilled onion, Swiss cheese, Thousand Island dressing and French fries

Hawaiian Burger

\$17.40

Teriyaki Thai sauce, ham, pineapple with melted Swiss cheese

Mushroom Swiss Burger

\$16.40

Fresh portobellos sautéed in oil and garlic, topped off with melted Swiss cheese

Dvablo Burger

\$17.15

Buffalo sauce, fresh jalapeño, onion, bacon, and roasted red pepper topped with melted cheddar cheese

Southwestern Red Cliff Burger \$17.40

Slice of green chile, salsa, guacamole and cheddar cheese

The Cowboy Burger

\$17.40

BBQ sauce, cheddar cheese and bacon strips topped with a fried onion ring

Surf-n-Turf Burge

\$19 4

Fresh Ground Beef Patty topped with caramelized onions, pepper jack cheese, shrimp, and chipotle sauce

Reuben Burgei

\$19.40

8 oz. beef patty topped with corned beef, sauerkraut, Thousand Island dressing and Swiss cheese

Add toppings to your burgers: cheese, sautéed portobellos, green chili, grilled onions, jalapeños \$2.00 Guacamole, bacon \$2.50







gluten free vegan

vegetarian

SANDWICHES

Served With Fries or Onion Rings Sub your side for salad or Sweet Potato Fries \$2.00 Sub GF Bun \$1.85

\$14.85

Crispy chicken breast buffalo style, bleu cheese crumbles, provolone cheese & coleslaw on texas brioce bread

\$12.35

Portabello mushrooms, provolone cheese, caramelized onions and basil pesto on multi-grain bread

\$13.50

Bacon, lettuce, tomato, sliced avocado, and mayo on Texas toast

\$15.00

Thinly sliced corned beef stacked with sauerkraut, Swiss cheese and Thousand Island dressing on marbled rye bread

ak \$15.00

Philly meat, grilled onions, mushrooms, red and green peppers, topped with melted provolone cheese and served with au jus sauce

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\$17.25

(3) Cod fillets battered in our very own tempura batter, served with French fries, coleslaw and tartar

\$17.15

A large flour tortilla filled with cheddar & monterey cheese cowboy beans (black, pinto, red) rice pilaf, peppers & onions of asada steak, chicken, pork (pastor) or veggies smothered in our homemade green chili or red sauce

\$17.15

(3) Tacos: choice of fried fish cod, asada steak, chicken, pork (pastor), carnitas or veggies Served with rice pilaf, cowboy beans (black, pinto, red), pico de gallo and cabbage

\$19.25

Savory fresh ground bison blended with sautéed peas, onions, garlic, and carrots topped with mashed potato, cheddar and jack cheese, served with dinner roll

\$24.25

8 oz. steak served with choices of two sides

an Flat Iron

\$25.25

Sirloin 8 oz. steak in a Cuban influenced marinade with garlic oregano, cumin, and fresh lime juice topped with our mojo sauce (homemade lime-cilantro vinaigrette) served with two choices of sides

\$26.25

Atlantic 8 oz. fillet grilled to medium (unless specified otherwise) with a garnish of spicy pepperonata and served with two choices of sides

\$21.50

Red Trout grilled to perfection, served with choice of two sides and dinner roll

\$35.00

12 oz. steak served with choices of two sides

\$27.15

One pound of pork ribs, St. Louis fire-braised, served with choices of two sides

\$26.50

8 oz. flat iron steak, (3) jumbo shrimp served with a choice of two sides

PASTAS

All pastas served with a dinner roll

Chicken Parmigiana

\$19.50

A 6 oz of breaded chicken breast baked in our marinara basil sauce or alfredo sauce topped with provolone and parmesan cheese over fettucine pasta

\$19.75

Italian style meatballs in a tomato basil sauce served over a bed of fettucine noodles. Topped with parmesan cheese

's Homemade

\$17.50

Our lasagna is made in-house, with layers of pasta, fresh spinach, ricotta, Parmesan, Romano and mozzarella, baked together and topped with our homemade marinara sauce and Parmesan cheese

con Portobello Penne

\$17.35

Sautéed portobello mushroom, red onion, spinach and bacon on penne pasta finished with a red wine cream sauce and Parmesan cheese

Shrimp Creamy Pesto Penne

(6) Shrimp sautéed with fresh mushrooms and red peppers on a bed of penne pasta. Finished with creamy pesto sauce and topped with Parmesan cheese

S19.25

A rich and tasty dish with fettuccine noodles tossed with fresh broccoli and alfredo sauce topped with crispy chicken and Parmesan cheese

SIDES

Baked Potato	\$4.00
(available after 5 pm)	

\$4.00

\$4.00 (Our homemade rice pilaf slow baked with tomato sauce)

\$4.00 (black-pinto-red southwest style)

Seasoned	French Fries	S	4.00
Scasonca	i rement i mes		

Onion Rir	195	\$4.00
Sweet Po	tato Fries	\$5.00

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	\$5.00
House Salad	55.00
	45.00

	\$6.00
Economic Variation	Z ~ AVA
Seasoned Veggies	

SPECIALTY PIZZAS

Small (10") \$15.25 · Large (14") \$21.25 · sub (12") GF VEGAN cauliflower crust \$8.00

Margherita

Olive oil with a hint of red sauce, fresh tomatoes, roasted garlic, fresh basil, Parmesan, and mozzarella cheese

Honey Chicken

Honey, chicken, and mozzarella cheese

The Vegan

Red sauce, green peppers, fresh portabello and mushrooms, onions, tomatoes, and capers

Buffalo Chicken

Buffalo sauce, grilled chicken, bleu cheese crumble, mozzarella cheese

Carnivore

Red sauce, freshly ground beef, pepperoni, Italian sausage, bacon, ham and mozzarella cheese

Moab Downtown

Red sauce, green peppers, fresh mushrooms, onions, black olives, tomatoes, roasted garlic, ham, sausage, pepperoni and mozzarella cheese

Hawaiian

Red sauce, ham, pineapple and mozzarella cheese

The Goomba

Basil pesto sauce, fresh tomato, olives, garlic and fetta cheese

BO Chicken

Grilled chicken, BBQ sauce, red onions, black olives, pineapple, cilantro and mozzarella cheese

Santa Fe

Homemade green chile sauce, grilled chicken, black olives, jalapeños, fresh tomatoes, avocado, mozzarella and cheddar cheeses

Pesto Pow

Basil pesto sauce, chicken, tomatoes, garlic, pepperoni, black olives, Parmesan and mozzarella cheeses

Popeye-Veggie

Oil olive sauce, spinach, garlic, portobello mushroom, tomato, olives, feta, mozzarella

CREATE YOUR OWN PIZZA

Mozzarella Cheese Pizza: Small (10") \$13.00 • Large (14") \$17.00

Veggie Toppings Small \$1.00 · Large \$1.50

Green Peppers - Pineapple - Onion Fresh Tomato - Roasted Garlic - Black Olives Jalapeño - Fresh Mushrooms Meat/Cheese Toppings Small \$2.00 · Large \$2.50

Extra Mozzarella - Feta - Aged Parmesan Bleu Cheese Crumbles - Pepperoni - Italian Sausage Ham - Bacon - Fresh Ground Beef - Chicken Breast

KID'S MENU

Kid's Quesadilla with Fries \$7.45 Mini Corn dogs with Fries \$7.45

Kid's Burger with Fries \$7.45 Mac-N-Cheese with Fries \$8.75

Kid's Cheeseburger with Fries \$8.45 Fettuccine Pasta Marinara Sauce \$7.50

Chicken Tenders (2 Ea) with Fries \$8.25 Kid's Cup Drink \$1.50

Chicken Tenders Meal (4 Ea) with Fries \$11.45

DESSERTS

Classic Cheesecake \$9.25 Mexic

Homemade cheesecake topped with strawberry sauce and served with whipped cream

Sundae \$6.25

Two scoops of ice cream, whipped cream and a cherry. Ask your server for different flavors

Vanilla Créme Brûlée \$9.25

Créme Brûlée flavored with vanilla and caramelized with sugar

Mexican Chocolate Cake

Flourless chocolate cake flavored with kahula and cinnamon-topped with spiced walnuts and caramel sauce paired with a scoop of vanilla ice cream

Pie du Jour

\$9.25 of vanilla ice

Homemade pies, served with a scoop of vanilla ice cream. Ask your server for the pie specials

BEVERAGES

Juice (no refills) \$4.00 Sparkling Water \$4.00 San Pellegrino or topochico

Milk (no refills) \$3.00 Soft Drinks \$3.00

Free Refills - Coke, Diet Coke, Sprite, Root Beer,

Or. Pepper, Fanta, Lemonade, Iced Tea

\$3.00

Bottled Water \$3.00 Coke Zero (Can) - (No Refills)

Please tell your server if you have food allergies - we do have peanuts and other nuts used in this restaurant. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. For 6 or more people, gratuity will be added (18%). no split checks please.