

Breakfast

House

A Simple Start ... 6

*choice of muffin, pastry or savory scone
& whole fruit
includes juice, coffee or tea

Moonrise Breakfast ... 8

*house made granola, yogurt &
berry parfait
with choice of fresh baked muffin,
pastry or savory scone
includes juice & coffee or tea

Eclipse Breakfast ... 10

*two eggs prepared to order,
hash browns, toast &
choice of sausage patty, bacon or ham
includes juice & coffee or tea

Starters & Sides

Applewood Smoked Bacon - Turkey Bacon
Sausage Patty - Country Smoked Ham ... 3

Half Grapefruit ... 4

ruby red grapefruit served with ginger infused sugar

Hash Browns ... 3

Cheesy Grits ... 4

Cold Cereal with Fresh Berries ... 4

*Cheerios, Raisin Bran,
Bran Flakes or house made granola*

Specialties

Buttermilk Griddle Cakes ... 6

*topped with choice of
whipped butter & warm maple syrup
or fresh strawberry compote & whipped cream*

Bananas Foster French Toast ... 7

*thick cut brioche served with house-made
bananas foster sauce*

Shrimp and Grits ... 8

*blackened gulf shrimp on top of cheesy grits
with marble rye toast points*

Biscuit Sandwich ... 7

*folded egg, with bacon, sausage, or ham,
and choice of cheese or strawberry preserves
served with hash browns & side of fruit*

Eggs & Omelets

Chef's Vegetarian Quiche ... 7

with fresh fruit

Three Egg Omelet ... 8

*with hash browns, toast
& choice of three ingredients:
tomato, bacon, onion, mushroom, bell peppers,
spinach, ham, cheddar, gruyere, or Maytag blue
25 cents per additional ingredient*

Eclipse Benedict ... 8

*two poached eggs & country smoked ham on
a toasted english muffin topped with hollandaise*

Trout Benedict ... 9

*two poached eggs, grilled Missouri Rainbow trout
on a toasted english muffin topped
with dill hollandaise*

October 2012 - December 2012



6:30 am - 4:00 pm

Lunch

Starters & Soups

Moonrise Toasted Ravioli ... 8

*four cheese ravioli or
veal, pork & spinach ravioli
with marinara*

Southern Fried Calamari ... 8

*dredged calamari flash fried
and served with a cranberry jalapeno marmalade*

Pumpkin Hummus ... 7

*topped with toasted pepitas & served with
warm pita bread*

Tiger Prawn Cocktail ... 9

*blackened tiger prawns
served chilled with cocktail sauce*

Wild Mushroom Soup ... 6

with smoked gouda and bacon

Butternut Squash Bisque ... 4/6

*Roasted butternut squash with hints of cardamom
& nutmeg, topped with an apple crisp*

Salads

Moonlight Greens ... 5

*field greens tossed in our house dressing with
cucumber, red onion & marinated plum tomatoes*

Classic Caesar ... 7

*chopped romaine, focaccia croutons,
anchovy aioli & shaved parmesan*

Indonesian Rice Salad... 9

*Brown rice, scallions, bell peppers, bean sprouts,
water chestnuts, currants, cashews, sesame seeds
served chilled tossed in an asian vinaigrette
vegan & gluten-free

Cobb Salad ... 9

*grilled chicken, bacon, cucumber, Maytag blue cheese,
hard boiled egg, red onion & tomato*

Sandwiches

*served with fries,
substitute small house salad
or cup of soup ... 2*

Old Fitz Bourbon Sloppy Joe ... 8

ground beef & veggies in bourbon tomato sauce

Grown-Up Grilled Cheese ... 8

*applewood smoked bacon, gruyere, cheddar, boursin,
apple & sautéed onions on texas toast*

Eclipse Club ... 8

*marinated and sliced grilled chicken with pepper
bacon, spinach, tomato, onion &
sun-dried tomato basil
aioli on white bread*

Grilled Vegetable Sandwich ... 8

*zucchini, bell peppers, red onions, & eggplant
chargilled on toasted focaccia
topped with spring mix, dill havarti &
lemon basil aioli*

The Ultimate Eclipse Burger ... 10

*6 oz ground sirloin with choice of cheddar, Maytag
blue, or gruyere served with bacon jam,
bibb lettuce, tomato, onion & pickles*

Entrées

Chef's Quiche ... 7

with small house salad

Chicken with Prosciutto and Peas ... 9

*grilled chicken over linguine
topped with brandy cream sauce,
sauteed prosciutto, red bell peppers and peas*

Vegan Stew ... 10

*hearty tomato-based stew with zucchini, bell pep-
pers, carrots, pearl barley, edamame beans, finished
with fresh herbs served with gluten-free brown bread
vegan

Glazed Salmon ... 15

*grilled Alaskan King Salmon topped with
lemon compound butter served over
wild rice and rainbow carrots*

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11:00 am - 4:00 pm

Dinner

Starters

Pumpkin Hummus ... 7

topped with toasted pepitas & served with warm pita bread

Moonrise Toasted Ravioli ... 8

four cheese ravioli or veal, pork & spinach ravioli with marinara

Southern Fried Calamari ... 8

dredged calamari flash fried & served with a cranberry jalapeno marmalade

Conch Fritters ... 9

traditional Caribbean fritter with bell peppers, corn & jalapenos served with mango coconut chutney

Crab Cakes ... 9

jumbo lump crab cakes served with cilantro lime guacamole & roasted corn salsa

Tiger Prawn Cocktail ... 9

blackened tiger prawns served chilled with cocktail sauce

Charcuterie Plate ... 14

Maytag blue, Boursin, Cotswold cheeses, Volpi salami & Serrano ham served with seasonal dried fruit, candied nuts, savory fig chutney, house made lavash & kalamata olive bread

Soups

Wild Mushroom Soup ... 6

with smoked gouda and bacon

Butternut Squash Bisque ... 6

roasted butternut squash with hints of cardamom & nutmeg

Salads

Moonlight Greens ... 5

field greens tossed in our house dressing with cucumber, red onion & marinated plum tomatoes

Classic Caesar ... 6

chopped romaine, focaccia croutons, anchovy aioli & shaved parmesan

Indonesian Rice Salad. . . 9

brown rice, scallions, bell peppers, bean sprouts, water chestnuts, currants, cashews, sesame seeds served chilled tossed in an asian vinigarette
**vegan & gluten-free*

Cobb Salad ... 9

grilled chicken, bacon, cucumber, Maytag blue cheese, hard boiled egg, red onion & tomato

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4:00 pm - 11:00 pm



Dinner

Entrées

Vegan Stew ... 16

hearty tomato-based stew with zucchini, bell peppers, carrots, pearl barley, edamame beans, finished with fresh herbs served with gluten-free brown bread

**vegan*

Missouri Rainbow Trout ... 20

grilled Missouri trout with caramelized onion & fingerling potato hash served with vegetable gratin

Salmon en Papillote ... 24

with asparagus tips, roasted red peppers & linguine in a brandy lobster cream sauce

Tuna Vierge... 26

grilled Ahi tuna, sauteed spinach, marninated tomatoes & peppers served on wild rice & lentil pilaf topped with white truffle & pesto emulsion

Butter Roasted Chicken ... 22

airline chicken breast, lemon mascarpone risotto & sautéed vegetable medley

Baby Back Ribs ... 15/24

half or whole rack served with bacon coleslaw & corn-on-the-coblets

Pork Tenderloin ... 20

herb-marinated pork loin with roasted apples & plum glaze served with haricots verts & cheddar cheese grit cake

Pork Osso Bucco ... 25

roasted on a bed of parmesan & mascarpone risotto, root vegetable medley, & marsala demi-glace

The Ultimate Eclipse Burger ... 15

8 oz ground sirloin with choice of cheddar, Maytag blue, or gruyere, served with bacon jam, pancetta, bibb lettuce, tomato, onion & pickles

Bratwurst Burger ... 15

served on a toasted pretzel roll topped with gruyere & whole grain mustard & bacon coleslaw served with warm potato salad & pickle

Fleur de Sel Steak Frites ... 25

16 oz grilled ribeye with hand-cut fries

Petite Filet of Beef ... 26

6 oz grilled tenderloin served with marsala demi glaze, herbed whipped potatoes & roasted asparagus

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4:00 pm - 11:00 pm

Late Night Dining

Starters

Pumpkin Hummus ... 7

topped with toasted pepitas & warm pita bread

Moonrise Toasted Ravioli ... 8

*four cheese ravioli or
veal, pork & spinach ravioli
with marinara*

Southern Fried Calamari ... 8

*dredged calamari flash fried
& served with a cranberry jalapeno marmalade*

Conch Fritters ... 9

*traditional shellfish fritter with bell peppers, corn &
jalapenos served with mango coconut chutney*

Crab Cakes ... 9

*jumbo lump crab cakes served with cilantro lime
guacamole & roasted corn salsa*

Tiger Prawn Cocktail ... 9

*blackened tiger prawns
served chilled with cocktail sauce*

Charcuterie Plate ... 14

*Maytag bleu, Boursin & Cotswold cheeses,
Volpi salami & Serrano ham served with seasonal
dried fruit, candied nuts, savory fig chutney,
house-made lavash & kalamata olive bread*

Tacos ... 8

*Choice of marinated pork loin or
roasted mushroom hash served in flour tortillas
with greens, onions & tomatoes
served with cilantro lime aioli
vegetarian option

Sandwiches

Grown-Up Grilled Cheese ... 9

*applewood smoked bacon, gruyere, cheddar
boursin, onion & apple
served with hand-cut fries*

Bratwurst Burger ... 15

*served on a toasted pretzel roll topped
with gruyere & whole grain mustard
& bacon coleslaw served with
warm potato salad and pickle*

The Ultimate Eclipse Burger ... 15

*8 oz ground sirloin with choice of cheddar,
Maytag blue, or gruyere, served with
bacon jam, pancetta,
bibb lettuce, tomato, onion & pickles*

Entrées

Butter Roasted Chicken ... 22

*airline chicken breast, lemon mascarpone risotto
& sautéed vegetable medley*

Baby Back Ribs ... 15/24

*half or whole rack served with
bacon coleslaw & corn-on-the-coblets*

Fleur de Sel Steak Frites ... 25

16 oz grilled ribeye with hand-cut fries

Salmon en Papillote ... 24

*with asparagus tips, roasted red peppers
& linguine in a brandy lobster cream sauce*

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11:00 pm - 2:00 am

Available for In-Room Dining until 6:30 am