

Salmon Cakes	6.75
Three hand-crafted cakes with roasted red peppers, mozzarella & dill served with Kalamata olive & caper aioli	6.75
Lox & Flatbread	8.50
Smoked salmon served with caper & red onion cream cheese & our homemade flatbread.	
Buffalo Hot Wings Wings tossed in the original Anchor Bar spicy Buffalo sauce served with bleu cheese dressing and celery.	9.25
Mediterranean Platter Hummus, Kalamata olives, feta, pepperonata, cucumbers, tomatoes and homemade flatbread.	10.00
Pot Stickers Four chicken dumplings fried and topped with spicy sesame oil and served with a soy rice vinegar dipping sauce	6.25 e.
Quesadilla Ask your server about our choice of the day.	3.00
Chicken Fingers Crispy fried chicken tender strips served with a side of ranch dressing.	7.75
Garlic Bubble Bread Olive oil, fresh garlic & oregano on homemade flatbread.	3.00
Cheese Nachos  Homemade chips topped with our own Cheddar cheese sauce, beans, green chile sauce, sour cream and salsa on the side. Jalapeños upon request.	9.25
Onion Rings w/Ranch	6.25
BASKET OF FRIES \$3.75 CHEESE FRIES \$4.75 HOUSEMADE CHIPS & SALSA \$3.25  Salads  Greek Salad  Mixed greens, Kalamata offices, tomatoes, red onions, scallions, cucumbers and feta crumbles tossed in herb vinaigrette dressing.	12.00
Netty's Salad  Mixed greens with roasted red bell pepper and encumber topped with grilled salmon.	12.00
Beet & Goat Cheese Salad  Baby spinach and mixed greens topped with roasted beets, goat cheese, red onions and spicy walnuts.	12.00
Cobb Salad Mixed greens, egg, avocado, bacon, crumbled bleu cheese and grilled chicken (sub grilled salmon \$2).	12.50
Spinach & Walnut Salad Baby spinach, crumbled bleu cheese, tomatoes, Granny Smith apples and spicy walnuts.	12.00
Dinner Salad Mixed greens, tomatoes, cucumbers, shredded carrots and croutons.	4.00

Dressings - Eddie's Own Famous Miso. Herb Vinaigrette. Ranch. Bleu Cheese or 1000 Island Add-Grilled Chicken \$3.25 Grilled Salmon \$4.25 Miso Baked Tofu \$2.75 Entrée size salads are served with a fresh butter topped roll.

House Specialties

	i, iii Se Operiumes	
	CSticks rs of your choice basted with a Cuban or Mexican inspired glaze and served over a bed of rice or s. Choose from Beef, Chicken, Shrimp or Vegetarian (mushroom, tomato, falafel) skewers.	15.50
St. Louis 1	BBQ Pork Ribs	21.00
Rack of ribs	(1 lb) with our homemade BBQ sauce and your choice of two sides.	
	lantic Salmon t (8 oz) grilled to medium unless specified with a garnish of spicy pepperonata and your chioce of two	18.00 sides.
Braised chie	ulege (moo-la-hey) ken, onions, green peppers, jack and Cheddar cheeses, smothered in our homemade green chile sauce ved with rice and beans.	11.50
Fish & Ch Cod fillets di	rips  apped in our very own beer battered tempura, served with french fries, cole slaw and tartar sauce.	12.00
Authentic		11.50
	served with a side of rice and beans.  Choose any 3	14.50
Baja Fish	Beer battered cod, cabbage, mixed greens, pico de gallo and baja sauce on a flour tortilla.	
Carnitas	Slow cooked seasoned pork, guacamole and tomatillo salsa on a corn tortilla.	
Pollo	Braised chicken, guacamole and tomatillo salsa on a corn tortilla.	
Falaco	Falafel, cabbage, mixed greens, tomatoes, onions and tahini sauce on a flour tortilla.	
	Steaks & Pasta	18.00
Flat iron steak	(8oz) grilled to your specification served with a choice of two sides.	
	(mo-ho) (80z) in a Cuban influenced marinade with garlic, oregano, cumin and fresh lime juice topped with ojo sauce (homemade lime - cilantro vinaigrette) served with your choice of two sides.	19.00
Garlie Bleu Flat iron steak	t Steak (80z) topped with a roasted garlie, scallion and bleu cheese butter served with two sides.	19.00
Surf and T	Turf (80z) grilled to your specification with three tempura fried or grilled shrimps served with two sides.	22.00
Portobella	그렇다고 있다. 생각이다 집에 다른 아이들의 불통하는 사람들은 사람들은 사람들은 사람들은 사람들은 사람들은 사람들은 사고가 되었다. 그는 사람들은 사람들은 사람들은 사람들은 사람들은 사람들은 사람들은 사람들은	14.00
Penne Zing Your choice o tomato cream	f grilled chicken or Italian sausage with sauteed shallots and garlic in a tomato basil and sun dried	14.00
Olive oil & sh	on Puttanesca allots, freshly chopped garlic, Kalamata olives, Spanish capers and cayenne pepper tossed with nd topped with an (80z) fillet of grilled Atlantic salmon.	18.00

All of our pasta dishes are served with a fresh baked butter topped roll with vegetarian options available.

Sides

French fries, Onion rings (add \$1), Dinner salad (add \$1), Coleslaw, Vegetables, Cowboy beans, Rice, Rosemary new potatoes, Mashed potatoes & gravy.

#### Our Mission

At Eddie McStiff's we strive to bring you the finest food by using the freshest ingredients. With the environment in mind, we source locally grown produce when in season. Our suppliers in Moab are Creekside Lane Farms, The McClish Family Dairy, the Youth Garden Project and Farr Ice Cream. All of our pizza dough, pastries and flat bread are made fresh daily as are our steak and pasta sauces. We also grind and shape our beef in house to serve you the freshest juiciest burger. In order to lessen our impact on the environment all of our used oil is turned into bio diesel, we use compostable to-go boxes and discourage the use of plastic straws.

### All of our burgers are freshly ground in house daily Served with lettuce, tomato, red onion, pickle and your choice of one side.

Build Your Own Burger

والمحكوم	Beef Burger	9.00
Toppings	Choice beef (7oz) freshly ground in house & hand shaped to order.	
Cheddar	Garlie Burger Our beef burger packed with roasted garlie.	9.00
Swiss	Buffalo Burger	12.50
Provolone	A lean alternative to beef, hand shaped and cooked to your specification.	12.00
Bacon		0.00
Jalapenos	Veggie Burger	9.00
Green Chiles	Homemade with black beans, carrots, flax seeds, sunflower seeds, mozzarella with	
Mushrooms	our very own southwestern touch.	
Pepperonata	Turkey Burger	9.00
Caramelized Onions	Freshly ground turkey with green onions, jalapeños and sage.	
\$1 Each.	Salmon Burger	10.00
\$1 Each.	Atlantic salmon, red peppers, mozzarella & dill served with Kalamata olive & caper a	
		ion.
	Eddie's Burger's	
Your choice of I	BEEF, GARLIC, TURKEY, VEGGIE, BUFFALO (add \$3.50), or SALMON (add \$1.00	0).
Onion Lover		10.00
	of grilled onions and topped with Cheddar cheese.	10.00
27	a grand ontons and ropped with circular circoc.	
Southwestern		11.00
	a, guacamole and Cheddar cheese	
Californian		11.00
Bacon, guacamole and S	świss checse.	
Le Bleu	4.5	11.00
	cu cheese crumbles & dressing with caramelized onions.	11100
Mushroom Swiss	8	10.00
	All borrows A self-control of the strategy of the self-control of	10.00
	ed in butter and garlic and topped off with melted Swiss cheese.	
Chili Cheese		11.00
Served open faced and t	opped with our homemade beefy three bean chili, melted Cheddar and jack cheeses.	
	Sandwiches & Wraps	
T2 1 C 1 1 1		20000
Fish Sandwich	a faville or a motor o	10.00
Fresh cod dipped in our	homemade beer batter and served with a side of our own tartar sauce	
Jack Daniels BBQ	Pulled Pork	9.50
	emade BBQ sauce with a garnish of fried onions and cole slaw.	
California Chicke	en Sandwich	9.50
	ed in house, grilled and topped with bacon, guacamole and Swiss cheese.	7.00
	and the state of t	0.50
Miso Tofu Wrap	333	9.50
	ns, tomatoes, cucumbers and carrots tossed in our miso dressing and wrapped in a tortilla	
Reuben		10.00
Thin-sliced corned beef Vegetarian option - w	stacked with sauerkraut, Swiss cheese and 1000 island dressing on marbled rye bread, ith tofu.	
Chicken Gyro		9.50
	en, red onions, mixed greens and tomatoes on toasted pita with homemade tzaziki and	9.00
chili garlic sauce. (Lan		



French fries, Onion Rings (add \$1), Dinner Salad (add \$1), Coleslaw, Vegetables, Cowboy Beans, Rice, Rosemary potatoes, Mashed potatoes & gravy.

## Specialty Pizza

Eddie's dough is made fresh daily using organic flour, hand tossed into a 12-inch round and cooked in a brick lined oven. Our quality cheeses and fresh ingredients ensure the finest pizza.

Gluten free crust is available upon request at a \$1.50 extra.

Trifecta  Red sauce, mozzarella and three of your favorite toppings from our list at the bottom of the page.	14.50
Margherita Olive oil with a hint af red sauce, fresh tomatoes, roasted garlie, fresh basil, parmesan & mozzarella cheeses.	14.00
Veggie Deluxe Red sauce, green peppers, fresh mushrooms, onions, black olives, tomatoes, roasted garlic and mozzarella cheese.	14.50
Dosic Doc Olive oil with a hint of red sauce, roasted garlic, sun-dried tomatoes, scallions, parsley, bleu, mozzarella and parmesan cheese	14.50
The Vegan  Olive oil with a hint of red sauce, topped with spicy pepperonata (mushrooms, roasted red and green peppers, tomat caramelized onions and garlic) fresh mushrooms, capers and oregano.	14.50 toes,
The Carnivore Red sauce, fresh ground beef, pepperoni, Italian sausage, ham and mozzarella cheese.	16.00
Downtown Deluxe Red sauce, green peppers, fresh mushrooms, onions, black olives, tomatoes, roasted garlie, ham, Italian sausage, pepperoni and mozzarella cheese.	16.00
BBQ Chicken Grilled chicken, homemade BBQ pizza sauce, red onions, black olives, pineapple, cilantro and mozzarella cheese.	15.00
Santa Fe Homemade green chile sauce, grilled chicken, black olives, jalapeños, fresh tomatoes, avocado, mozzarella and Cheddar cheese.	15.50
Calzone  Mozzarella and ricotta blend served with a side of red sauce.  Order one of our specialty pizza's as a calzone or create your own from the list of toppings below (\$1.00 each).	10.50

# Build Your Own Pizza 12" Cheese Pizza 10.50

### Cheese Toppings

Veggie Toppings

Meat Toppings

Mozzarella	Green Peppers - Mushrooms	Pepperoni
Bleu	Onions - Scallions	Grilled Chicker
Feta	Basil - Green Chiles	Italian Sausage
Parmesan	Pepperonata - Pineapple	Anchovies
Cheddar	Sun-Dried Tomatoes - Cilantro	Ground Beef
	Fresh Tomatoes - Jalapeños	Ham
\$1.50 each	Black Olives - Fresh Garlic	
	Roasted Garlie	\$ 1.50 each

\$ 1.25 each

### Desserts

All of our pastry desserts are made in house and baked to perfection. We also have a wonderful selection of ice creams. Why not finish off your meal with an espresso coffee & liqueur, Ask your server for a menu of tonicht's selections.