★★ BULL MOOSE BAR & GRILLE ★★ * LUNCH MENU *

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ENGINE STARTERS

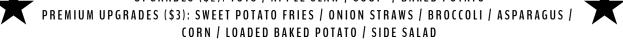
Moose Wings (6)	
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Texas Tachos	Tortilla chips topped with white queso cheese, house-seasoned ground beef, fresh pico de gallo, cilantro, avocado and drizzled with our own seasoned sour cream.
Potato Skins	~ Upgrades: Add Chicken - 3.00 Add Guacamole - 2.00
sauce, sprinkled with cheddar cheese, bacon bits, & green onions. Served a side of sour cream.	Garlic Cheese Curds
4 Hand breaded chicken tenders served with your choice of dipping sauce - Upgrade: Make it a basket w/ choice of side! - 2.00	Soft, jumbo Pretzels cut into bite size served with beer cheese sauce.
Hand-breaded dill chips made to order, and served with a side of ranch.	
MAC & CH	EESE, PLEASE RECIPE
Chicken Bacon Chipotle Ranch Mac Our updated classic skillet mac with grilled chicken and ranch seasoning, bread crumbs and garnished with house-made chipotle ranch!	
The Southern Our updated classic skillet mac topped with slow roast and drizzled with BBQ sauce.	ed BBQ pulled pork, bacon, onion straws, green onions,
	16.99
Our classic mac pasta, but with our rich, house made al ~ Upgrades: Add Chicken - 3.00 Add Shrimp - 5.00	fredo sauce.
The "New" Classic Skillet Mac	14.99
Our classic mac made with our updated proprietary ble	end of cheeses to get the cheesiest, gooiest mac

around! Handmade to order, skillet made, we top it off with Parmesan and toasted bread crumbs.

cheese, chicken, croutons, and Caesar dressing.

STANDARD SIDES: HOUSE CHIPS / FRIES

UPGRADES (\$2): TOTS / APPLE SLAW / SOUP / BAKED POTATO





BOWLS & GREENS

Dressing Options: House Ranch, House Chipotle Ranch, French, Italian, Balsamic, Thousand Island, Blue Cheese, Honey Mustard Or Oil & Vinegar

		<u> </u>		
		cado, green onion, feta cheese, and a hard boiled		
Mixed greens, Cajun style oven roasted chicke avocado, red cabbage, and jalapenos. Served v	n, tomatoes, C			
		umber, shredded Cheddar and tomato with your		
Chopped Chicken Salad		cken, Bleu cheese crumbles, noodles, and bacon		
Caesar Salad Mixed greens with Parmesan cheese and crou		nd with Caesar dressing.		
13/11/11	IT'S A	WRAP		
Served with Choice of Side. See top of page. Upgrade: Cauliflower Wrap - 2.00				
		15.99		
Italian beef, provolone cheese, grilled onions, grilled bell peppers, and giardiniera. Served with a side of Au Jus.				
ত্রে Cajun Chicken Wrap	14.99			
Cajun style chicken with Muenster cheese, lettuce, tomato, onion, and house chipotle ranch.		Turkey Club Wrap		
Chicken Caesar Wrap Romaine salad mix, shredded Parmesan cheese chicken croutons and Caesar dressing		The classic combo of bacon, lettuce, & tomato		

with mayo, served as a wrap.

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UPGRADES (\$2): TOTS / APPLE SLAW / SOUP / BAKED POTATO







LUNCH SPECIALS 11-2PM MON-FRI - \$9.99



No Substitutions

Lunch Cheese Burger

A 1/3 lb fresh, locally sourced burger seasoned to perfection with your choice of cheese.

Comes with fries or house made chips.

Chicken Tender Lunch

3 Hand-breaded chicken tenders made to order with your choice of dipping sauce. Comes with fries or house made chips.

Stacked Club

Your choice of turkey or ham, with bacon, lettuce, tomato, pickle and mayo/mustard aioli. Comes with fries or house made chips.

Cheese Toastie & Soup

Grilled Texas toast layered with Cheddar & Muenster cheese, grilled tomatoes & onions served with a cup of soup of the day.

Crispy Chicken Sub

Hand-breaded chicken tender with lettuce, tomato, pickle, and mayo on a French roll. Comes with fries or house made chips.

- Styles available: Original, BBQ, or Buffalo Style

MEW Chicken Bacon Ranch Wrap

Diced chicken with lettuce, tomato, Cheddar, Bacon, and ranch wrapped in a flour tortilla. Comes with fries or house made chips.

SANDWICH'S BEST SANDWICHES

Served with Choice of Side. See top of page.

See top of page.				
Fulled Cuban				
Pulled Pork	Fresh slow-cooked in house corned beef topped with swiss cheese, thousand island and			
Italian Beef Sandwich	sauerkraut served on toasted marble rye. Roosevelt Melt			
BLT Sandwich	Patty Melt			
Classic Hot Dog Classic all beef hot dog & bun, just let us know how you wa - Upgrades: +1 hotdog - 3.00				





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STANDARD SIDES: HOUSE CHIPS / FRIES

UPGRADES (\$2): TOTS / APPLE SLAW / SOUP / BAKED POTATO

PREMIUM UPGRADES (\$3): SWEET POTATO FRIES / ONION STRAWS / BROCCOLI / ASPARAGUS / CORN / LOADED BAKED POTATO / SIDE SALAD



Here at Bull Moose, we use locally-sourced, fresh (never frozen) ½lb 100% ground beef patties.

We could say more, but we'll let our burgers speak for themselves!

BURGERS

Served with Choice of Side. See top of page. Substitutions available: Turkey Patty Beyond Burger (2.00 Upcharge) Gluten Free Bun (2.00 Upcharge)

The Copyright	★ Teddy's Choice
Mushroom Swiss Deluxe	Our ½ lb local beef patty, bacon, pepper jack cheese, peanut butter, and house jalapeño jam. It's a MUST try!
➡ Caramel Apple Burger Our ½ lb local beef patty, fresh apples, bacon, caramel, an	

Step 1	Step 2	Step 3	Step 4
Choose Patty:	Choose Seasoning	Choose Cheese:	Choose Toppings:
 Beef (and temp) Grilled Chicken Crispy Chicken Turkey Patty Beyond Burger (2) 	(if applicable): O.G. Classic Garlic Pepper Spicy Blend Blackened Cajun Lemon Pepper	 American Cheddar Muenster Pepper Jack Provolone Swiss Bleu None 	 Lettuce Tomato Onion Pickle Mayo Mayo/Mustard Aioli

Step 5 Any Extras?

Avocado (2) | Bacon (2) | Grilled Onions (1) | Grilled Shrooms (1.50) Fresh Jalapenos (1) | Egg (2) | Extra Cheese (1) | Guacamole (2) | Jalapeno Jam (1)

■ = AWARD WINNING | = FAVORITES

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH

OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

DESSERTS

DEM ♥ Chocolate Lava Cake	Brownie 9.99 Local fresh baked brownie served with a scoop of ice cream and chocolate drizzle
Fried Cheesecake	Homemade Chocolate Chip Oatmeal
Root Beer Float5.99	Ice Cream Sundae

ROBERT'S "BURN YOUR FACE" CHALLENGE

How hot is hot? Robert can help answer that. We're bringing some of the hottest peppers we can get our hands on for this one. We're taking 12 or our own jumbo wings and dousing them in BYF Sauce! To win: eat all 12 wings, no silverware, no dips, no drinks, no bathroom breaks within 15 minutes. Accomplish the mission and get your picture on our survivor board and a T-Shirt for your victory! NOT FOR THE FAINT OF HEART! ~ NOTE: You have to be at least 18 years of age to try this challenge. You will be required to sign a waiver before performing this challenge. The sauce we use is a blend of some of the hottest peppers on the market (I.E. Reapers, Scorpions, etc...) and our sauce easily exceeds 1,000,000 Scoville units. AGAIN: THIS IS RIDICULOUSLY HOT. BURN YOUR FACE HOT.

** BULL MOOSE TRAIN HISTORY **

There is a little bit of history in every town. New York has the Statue of Liberty: Philadelphia has the Liberty Bell; St. Louis has the famous arch; Paris has its celebrated Eiffel Tower. Here in Sandwich, our little bit of history is a rail car that sits on the corner of Main St. and US Route 34. This charming train car traces its unique journey into yesteryear. The rail car was number 4438 built by the Pullman Place Car Co. in 1893. It was a special new design for rail dining cars and thus was featured at the Columbian exposition.

At the time it was built, the car was affectionately named "ISABELLA". When visiting the rail car, you are taken back to a simpler time of railroad travel when the journey was more important than the destination. This train car, with its original leaded glass windows and mahogany woodwork, was one of the four cars on the "Pride Of The Burlington's Flyer" train.

This flyer train was so successful that it was commissioned by the U.S. to serve our 26th president - Theodore Roosevelt. The Isabella escorted President Roosevelt (best known as "Teddy") coast to coast from 1900 through 1913.

Upon campaigning for the 1912 presidential election, Teddy Roosevelt defected from the Republican Party and started the new Progressive Party. While on the campaign trail one day, giving a speech, Teddy was the victim of an assassination attempt. He was severely wounded by gunfire. Despite a bullet in his chest, he stood his ground and finished his speech. When asked later if he would finish his campaign, he responded: "I'm as fit as a Bull Moose." This statement is the origin for the nickname of his party and the name for the Bull Moose Bar and Grille!

As time went on, Isabella was retired and sold to Mr. Henry Tattersol at a government auction in California in 1931. It was sold for the wee sum of \$75! Henry had a vision of opening a diner using the train car. In 1934 the Isabella was moved to its present location in Sandwich, IL and opened as a small diner with its entrance on Route 34, just as Mr. Tattersol had dreamt.

In 1977 a full-service restaurant and bar were added to the diner increasing the ability to serve more guests.

Over the years, the train car appearance was changed and the structure began to fall into disrepair. In 2010, a year long major renovation by Ron and Sue Saballus was undertaken to restore the Isabella and modernize the bar and dining room into the incredible restaurant that you can enjoy today!

In late 2022 The Saballus' retired and passed their legacy to the current owners John and Rich. Both John and Rich are honored to be a part of Isabella history and are happy and eager to provide delicious food and service to the community and all who enter. They strive to have Bull Moose Bar and Grille be an active member of the community and keep this little piece of history alive!

