★★ BULL MOOSE BAR & GRILLE ★★

www.bullmoosebar.com | 815-786-8002 | info@bullmoosebar.com

ENGINE STARTERS



Our signature JUMBO Wings with your choice of sauce and ranch or bleu cheese dipping sauce. They're MASSIVE. (carrots / celery available by request) ~ Sauces: Garlic Parm / Mild (Buffalo) / Medium / Hot / Mild-Que / Hot-Que / Bourbon Glaze / Jalapeno Honey Mustard

Same as the 6, just double the delicious! □ Texas Tachos 15.99 House-seasoned tater tots topped with pulled pork, Cheddar cheese, fresh jalapenos, bacon, and house made chipotle ranch. Fresh potato skins topped with our own house-made cheese sauce, sprinkled with cheddar cheese, bacon bits, & green onions. Served a side of sour cream. ~ Upgrade: New Bacon Ranch - .50 4 Hand breaded chicken tenders served with your choice of dipping sauce **Fried Pickles** 9.49

Hand-breaded dill chips made to order, and

Tortilla chips topped with white aueso cheese.

house-seasoned ground beef, fresh pico de gallo, cilantro, avocado and drizzled with our own seasoned sour cream.

~ Upgrades: Add Chicken - 3.00 | Add Guacamole -2.00

6 Cheese filled sticks, served with house

marinara sauce.

Three soft, oven-baked pretzel sticks served with our own house-made cheese sauce.

~ Upgrades: Beer Cheese - 2.00 | Jalapeño Honey Mustard - 1.00



MAC & CHEESE, PLEASE



and drizzled with BBO sauce.

served with a side of ranch. ~ Upgrade: Large Order - 14.99

> Chicken Bacon Chipotle Ranch Mac 18.99 Our updated classic skillet mac with grilled chicken and bacon bits, seasoned with

our own chipotle blend and ranch seasoning, bread crumbs and garnished with even MORE bacon bits, green onions and our house-made chipotle ranch!

Our updated classic skillet mac topped with slow roasted BBQ pulled pork, bacon, onion straws, green onions,

Our updated classic skillet mac topped with house-seasoned ground beef, freshly made pico de gallo, green onions, and crispy tortilla strips.

Our classic mac made with our updated proprietary blend of cheeses to get the cheesiest, gooiest mac around! Handmade to order, skillet made, we top it off with Parmesan and toasted bread crumbs.

> CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



PREMIUM SIDES (UPCHARGE): TOTS / SWEET POTATO FRIES / ONION STRAWS
APPLE SLAW / BROCCOLI / ASPARAGUS / CORN / BAKED POTATO / SOUP / SIDE SALAD
PREMIUM DIPS (UPCHARGE): BEER CHEESE / BACON RANCH / JALAPENO HONEY MUSTARD



BOWLS & GREENS

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



Mixed greens topped with oven roasted chicken, bacon, avocado, green onion, feta cheese, and a hard boiled egg. Served with a balsamic vinaigrette.

□ Southwest Taco Salad	
Mixed greens, Cajun style oven roasted chicken, tomatoes, Cheddar cheese, corn, red onion, black beans, avocado, red cabbage, and jalapenos. Served with our own house-made chipotle ranch.	
Chef Salad	
Mixed greens topped with turkey, ham, hard boiled egg, cucumber, shredded Cheddar and tomato with your choice of dressing.	
Chopped Chicken Salad	
Mixed greens, red cabbage, tomato, green onion, grilled chicken, Bleu cheese crumbles, noodles, and bacon bits. Served with golden Italian dressing.	
Caesar Salad	
Mixed greens with Parmesan cheese and croutons and served with Caesar dressing.	

IT'S A WRAP

Served with Choice of Side. See top of page. Upgrade: Cauliflower Wrap - 2.00



Italian Beef Wrap

Italian beef, provolone cheese, grilled onions, grilled bell peppers, and giardiniera.

Served with a side of Au Jus.

lettuce, tomato, onion, and house chipotle ranch.	<u>S</u>
Chicken Caesar Wrap Romaine salad mix, shredded Parmesan cheese, chicken, croutons, and Caesar dressing.	-

Caiun style chicken with Muenster cheese

Veggie lovers rejoice! A wrap with grilled peppers, avocado, black beans, corn, lettuce, tomato, red onion, tortilla strips, jalapenos, seasoned sour cream and dusted with our own tacho seasoning.

~ Try this one with our Cauliflower Wrap!

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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.

House Garden Salad

Mixed greens with tomato, cucumber, red onion, red cabbage, and croutons with your choice of dressing.

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

Stacked Club

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

SANDWICH'S BEST SANDWICHES

Served with Choice of Side. See top of page.

13.99

12.99



Slow roasted pulled pork, shaved ham, and Swiss cheese, topped with mustard and pickles, pressed into a freshly toasted french roll.

Pulled Pork
Italian Beef Sandwich Italian beef with Provolone cheese on a French

roll and a cup of Au Jus. A classic! ~ Upgrades: Hot or Mild Giardiniera - 1.00 | Sweet Peppers - 1.50 | Grilled Mushrooms - 1.50 | Grilled **Onions - 1.00**

with mayo, served as a sandwich.

Give this one a try!

BLT Sandwich 12.99 The classic combo of bacon, lettuce, & tomato

Chicken Salad Croissant 14.99

Our unique homemade crisp, creamy chicken salad using grapes, celery, and hard boiled eggs, served on a buttery toasted croissant.

Grilled Texas toast layered with Cheddar & Muenster cheese, grilled tomatoes & onions.

~ Upgrades: Add Bacon - 1.50 | Add Avocado - 2.00

Fresh slow-cooked in house corned beef

topped with swiss cheese, thousand island and sauerkraut served on toasted marble rye.

2 smash patties, American cheese, grilled onions, bacon, and pepper mayo served on toasted white bread.

Patty Melt 13.99

½ lb patty on marble rye and topped with sautéed onions and Swiss cheese.

Blackened Ahi tung, served on a toasted oat-wheat bun with lettuce, tomato, onion, and sliced avocado.



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PREMIUM SIDES (UPCHARGE): TOTS / SWEET POTATO FRIES / ONION STRAWS
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Here at Bull Moose, we use locally-sourced, fresh (never frozen) 100% ground beef. 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)



Our ½ lb local beef patty topped with slow roasted pulled park Provolone Cheddar

Our ${\cal V}_2$ lb local beef patty, topped with slow roasted pulled pork, Provolone, Cheddar, onion straws and a BBQ drizzle.

Guacamole Burger 16.99

Two hand pressed ¼ lb local beef patties, topped with chihuahua cheese, our own tacho seasoning, fresh made guacamole & pico de gallo, lettuce, tortilla strips and seasoned sour cream!

~ To go vegetarian, try with our Beyond Burger (2.00 Upcharge)

BMBG Sliders 13.99

Two hand-pressed ¼ lb local beef patties topped with American cheese, house mustard aioli, & pickle, served on toasted pretzel buns.

Black & Bleu 15.99

Our ½ lb local beef patty, blackened seasoning, Bleu cheese, mild sauce, and bacon.

Two hand-presssed ¼ lb local beef patties, American cheese, lettuce, onion, pickle, and 1000 island...sound familiar?

Our Signature burger in Roosevelt's honor! Our ½ lb local beef patty with Cheddar, Provolone, and American cheeses, topped with bacon!

Our ½ lb local beef patty, bacon, pepper jack cheese, peanut butter, and house jalapeño jam. It's a MUST try!

□ Caramel Apple Burger15.99

Our ½ lb local beef patty, fresh apples, bacon, caramel, and Swiss cheese. It's an award winner!

Our ½ lb local beef patty, bacon, marinated grilled mushrooms, grilled onions, and Swiss cheese.

B.Y.O.B. - Build your own Burger 12.99

No one knows how to best build a burger than you! Tell us what you want, and we'll make it! 5 Steps to your own masterpiece! (Some items may include an upcharge.)

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	 American Cheddar Muenster Pepper Jack Provolone Swiss Bleu None 	LettuceTomatoOnionPickleMayoMayo/Mustard Aioli

Step 5 Any Extras?

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

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BWBG Cheesepurger; BWBG Chicken Sandwich;



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Served with choice of soup or salad



A oven baked salmon filet smothered in a smokey hollandaise on a bed of rice pilaf.

Served with a baked potato and choice of veggie.

Grilled Chicken and Wild Rice16.99 Two grilled marinated chicken breast with your choice of lemon pepper, cajun, or blackened seasoning served over a bed of wild rice and choice of vegetable.

3 Cheese Baked Mostaccioli 14.99 Provolone, Chihuahua, and Parmesan Cheese a top a bed of rotini noodles tossed in house

Seared to medium rare on a bed of wild rice, roasted corn, house pico de gallo, & fresh avocado.

made red sauce and seasoned ground beef. .

Rib Dinner 23.99 ½ Rack of ribs, slow cooked in-house. fall-off-the-bone tender, topped with BBQ sauce. Served with potato and vegetable. ~ FULL Rack - 29.99

Hanger Steak Dinner29.99 Prized for it's flavor and tenderness, also known as a butcher's steak, we cook it to order, top with maitre de butter, served with potato and vegetable.

Fettuccine pasta in our house alfredo sauce. ~ Upgrades: Add Chicken - 3.00 | Add Shrimp - 5.00

Fresh hand-breaded shrimp served with house cocktail sauce. Includes choice of side.

DESSERTS

Pullman Pretzel 5.99 2 Pretzels tossed in cinnamon sugar served with a scoop of ice cream and caramel drizzle. Fried Cheesecake 5.99 Tossed in cinnamon sugar served with a scoop of ice cream and caramel drizzle

- Just a scoop of Ice Cream - \$2

Brownie 5.99 Local fresh baked brownie served with a scoop of ice cream and chocolate drizzle Homemade Chocolate Chip Oatmeal 6.99 Cookie Bar

served with ice cream and Nutella drizzle

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!

