★★ BULL MOOSE BAR & GRILLE ★★

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

ENGINE STARTERS



~ Sauces: Garlic Parm / Mild (Buffalo) / Medium / Hot / Mild-Que / Hot-Que / Bourbon Glaze / Teriyaki / Jalapeno Honey Mustard

A The state of the
Moose Wings (12)
Texas Tachos
Potato Skins
Hahr Chicken Tenders
Hand-breaded dill chips made to order, and

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.

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

marinara sauce.

Soft, jumbo Pretzels cut into bite size served

with house cheese sauce.
- Upgrades: Beer Cheese - 2.00 | Jalapeño Honey
Mustard - 1.00 | House Ranch 1.00

MAC & CHEESE, PLEASE





served with a side of ranch.

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!

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

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



PREMIUM SIDES (UPCHARGE): TOTS / SWEET POTATO FRIES / ONION STRAWS APPLE SLAW | BROCCOLI | ASPARAGUS | CORN | BAKED POTATO | SOUP | SIDE SALAD PREMIUM DIPS (UPCHARGE): BEER CHEESE / 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	14 99
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.	14.77
Chef Salad	15.99
Chopped Chicken Salad	14.99
Caesar Salad Mixed greens with Parmesan cheese and croutons and served with Caesar dressing.	12.99

IT'S A WRAP

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



□ Italian Beef Wrap14.99 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.			
Chicken Caesar Wrap	2.99 E T V		

Caiun style chicken with Muenster cheese

Cali Wrap 15.99 Shaved turkey, Cheddar cheese, fresh avocado, bacon, lettuce, tomato and mayo. **BLT Wrap** 12.99 The classic combo of bacon, lettuce, & tomato with mayo, served as a wrap.

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!



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





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

NEW 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.

Pulled Pork	13.99
Juicy, lightly barbecued, smoked pulled pork, served on a toasted bun.	
Italian Beef Sandwich	12.99
Italian beef with Provolone cheese on a French	
roll and a cup of Au Jus. A classic!	

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

The classic combo of bacon, lettuce, & tomato with mayo, served as a sandwich.

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. Give this one a try!

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.

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

Cheese Toastie 11.99

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

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

Classic all beef hot dog & bun, just let us know how you want it.

~ Upgrades: Add Chili (seasonal) - 1.00 | +1 hotdog - 3.00





PREMIUM SIDES (UPCHARGE): TOTS / SWEET POTATO FRIES / ONION STRAWS

APPLE SLAW / BROCCOLI / ASPARAGUS / CORN / BAKED POTATO / SOUP / SIDE SALAD

PREMIUM DIPS (UPCHARGE): BEER CHEESE / JALAPENO HONEY MUSTARD



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)



Cour ½ lb local beef patty, topped with slow roasted pulled pork, Provolone, Cheddar,

Our $\frac{1}{2}$ lb local beef patty, topped with slow roasted pulled pork, Provolone, Cheddar, onion straws and a BBQ drizzle.

Guacamole Burger16.99

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!

Our ½ lb local beet 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 Choose Patty: Beef (and temp) Grilled Chicken Crispy Chicken Turkey Patty Beyond Burger (2)	Step 2 Choose Seasoning (if applicable): O.G. Classic Garlic Pepper Spicy Blend	Step 3 Choose Cheese: American Cheddar Muenster Pepper Jack Provolone Swiss Bleu None	Step 4 Choose Toppings: • Lettuce • Tomato • Onion • Pickle • Mayo • Mayo/Mustard Aioli
		• None	

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)

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 / JALAPENO HONEY MUSTARD





Conved with shairs of sour or salad

Serve	ed with choice o	f soup or salad
Baked Cajun Salmon 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.	21.99	Grilled Chicken and Wild Rice
Rib Dinner 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	23.99	3 Cheese Baked Mostaccioli
Hanger Steak Dinner Prized for it's flavor and tenderness, also known as a butcher's steak, we cook it to order,		Blackened Tuna Filet
top with maitre de butter, served with potato and vegetable.		Shrimp Basket
Fettuccine Alfredo	15.99	Fresh hand-breaded shrimp served with house cocktail sauce. Includes choice of side.
	DESSE	RTS





NEW ♥ Chocolate 10.99 **Lava Cake**

Delicious chocolate cake with a gooey chocolate fudge center served with a scoop of vanilla ice cream with chocolate drizzle.

Fried Cheesecake 6.99

Tossed in cinnamon sugar served with a scoop of ice cream and caramel drizzle

Brownie	5.99
Homemade Chocolate Chip Oatmeal Cookie Bar served with ice cream and Nutella drizzle	6.99
Ice Cream Sundae	4.99

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!

