

## Chilled Seafood....

- \*East Coast Oysters *½ dozen* 24
- \*Classic Chilled Gulf Shrimp *½ dozen* 28
- \*Regiis Golden Ossetra Caviar *30 grams, classic accompaniments* 170
- \*Grand Seafood Tower *gulf shrimp, atlantic lobster tails, jumbo lump crab, east coast oysters* 110

## Soups & Salads....

- Maine Lobster Bisque *brandy, cognac, butter fleur de sel* 19
- Mushroom Soup *porcini, parmesan crema* 19
- Crisp Baby Iceberg *great hill blue, bacon* 18
- Baby Kale *shaved squash, ricotta salata, candied walnuts* 18
- \*Caesar *anchovy, parmesan, croutons* 18

## Mooo Classics....

- \*Sushi Grade Tuna Tartare *avocado, sesame & soy dressing* 25
- \*Prime Steak Tartare *black winter truffle, toasted brioche, house-made pickles* 28
- \*Japanese Wagyu Beef Dumplings 26
- \*Broiled East Coast Oysters *creamed spinach, bacon, hollandaise* 26
- Crispy Calamari *sweet & hot peppers* 19
- \*Roasted Beef Bone Marrow *herb butter, toast, red wine sauce* 26
- Campanelle Bolognese *dry aged beef, pork, tomato, parmesan* 18/34

## Mooo À La Carte Steaks....

°served with herb and marrow butter

- \*Greater Omaha Prime New York Sirloin° *nebraska, 10 ounce* 42
- \*Greater Omaha Prime New York Sirloin° *nebraska, 14 ounce* 54
- \*Greater Omaha Prime New York Sirloin Au Poivre° *nebraska, 14 ounce* 56
- \*Japanese A5 Wagyu Sirloin° *miyazaki prefecture, 6 ounce* 185
- \*Creekstone Farms Prime Ribeye ° *kansas, 12 ounce, all natural* 46
- \*Painted Hills Bone-In Delmonico° *oregon, 22 ounce, all natural, grass and grain fed* 69
- \*Australian Wagyu Sirloin° *rangers valley, 12 ounce* 90
- \*Australian Ribeye° *14 ounce, free range, 100% grass fed* 44
- \*Creekstone Farms Prime Bone-In Dry Aged Ribeye° *kansas, 60 day, 18 ounce* 76
- \*Greater Omaha Prime Porterhouse ° *nebraska, 24 ounce* 66
- \*Greater Omaha Filet Mignon° *nebraska, 8 ounce* 46
- \*Greater Omaha Filet Mignon° *nebraska, 12 ounce* 58
- \*Greater Omaha Bone-In Filet Mignon° *nebraska, 14 ounce* 59

## Add To The Cuts....

- Pan Seared Hudson Valley Foie Gras 22
- Jumbo Gulf Shrimp *garlic & white wine* 22

## Sauces....

- Béarnaise 4
- Bordelaise 3
- Au Poivre 4
- Red Wine 3
- Vin Cotto & Bone Marrow 3
- Mooo Steak Sauce 2

## Mooo Specialties & Seafood....

- \*Surf & Turf *8oz filet w/ bordelaise sauce, ½ 3lb. lobster, w/ compound butter & winter vegetables* 95
- \*Tenderloin of Beef Wellington *foie gras, spinach, duxelle* 60
- Farm-Raised Semi-Boneless Cornish Game Hen *garlic, rosemary & lemon* 33
- \*Greater Omaha Prime Steak Frites *nebraska, 10 ounce bavette, all natural* 44
- Shrimp Scampi *8 each, linguine, calabrian chili, white wine, lemon, parsley* 48
- Broiled Maine Lobster *3 ½ pounds, out of shell, compound butter, winter vegetables* 98
- \*Grilled Atlantic Salmon *celeriac purée, roasted winter vegetables, blood orange beurre monté* 42

## From The Farmers Market....

- Sautéed Onions 7
- Panko & Parmesan Crusted Onion Rings 18
- Steamed Asparagus *hollandaise (of course)* 18
- Brussels Sprouts *sherry, bacon* 14
- Squash Brulée *pumpkin seeds, maple bourbon* 18
- B & B Mushrooms *brandy, butter, thyme* 19
- Sautéed Spinach & Garlic 12
- Roasted Truffle Cauliflower *truffle butter, parmesan* 19
- Creamed Spinach *parmesan crema, nutmeg* 9/16
- Potato "Tots" *bacon, parmesan, tiger sauce* 16
- Yukon Gold Potato Skins *cheddar, gruyere, bacon* 18
- Whipped Potatoes 9/14
- Truffled Parmesan Fries 15
- Maine Lobster Mac & Cheese 23 *without lobster* 16
- Mooo.... Side Flight  
*whipped yukon gold potatoes, creamed spinach, truffled parmesan fries, brussels sprouts* 28/39

## Desserts....

- Valrhona Chocolate Cake  
*chocolate ganache, chocolate cremeaux, vanilla bean ice cream* 16
- Apple Crostada  
*roasted apples, cinnamon streusel, salted caramel, vanilla bean ice cream* 15
- Mooo Milk & Cookies  
*chocolate chip cookies & Mooo.... milk* 15
- Housemade Ice Cream or Sorbet  
*three scoops, served with a lemon tuile* 11

### Micro-Wine Dinner Series in The Wine Cellar Thursday, February 25th 2021 at 6:00pm

This intimate 4-Course Italian Wine Dinner Experience will be limited to 5 couples at your private table for two, and guided by our Sommelier in our private Wine Cellar

Covid guidelines will be observed. Reservations are required.  
\$185.pp (excludes tax and gratuity)

Please contact Alexa Demarco at 617.670.7944 to reserve

# Mooo....

Maximum of 5 Credit Cards Per Table Please.

\*Served raw or cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.