

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
- Crisp Baby Iceberg *great hill blue, bacon* 18
- Baby Kale *shaved vegetable, ricotta salata, snap peas* 18
- *Caesar *anchovy, parmesan, croutons* 18

Mooo Classics....

- *Sushi Grade Tuna Tartare *avocado, sesame & soy dressing* 25
- *Prime Steak Tartare *truffle aioli, 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 & seasonal 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, seasonal vegetables* 98
- *Grilled Atlantic Salmon *spring dug parsnips, english pea & mushroom ragout, roasted heirloom carrots* 42

From The Farmers Market....

- Sautéed Onions 7
- Panko & Parmesan Crusted Onion Rings 18
- Steamed Asparagus *hollandaise (of course)* 18
- Broccolini *calabrian chili, garlic, anchovy* 18
- Exotic Mushrooms *garlic & herbs* 24
- 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, exotic mushrooms 28/39

Desserts....

- Valrhona Chocolate Cake
chocolate ganache, chocolate cremeaux, vanilla bean ice cream 16
- Strawberry Rhubarb Tart
oat crumble, strawberry coulis, vanilla bean ice cream 17
- Mooo Milk & Cookies
chocolate chip cookies & Mooo.... milk 15
- Bananas Foster
caramelized bananas, warm rum sauce, golden sponge cake 18
- Housemade Ice Cream or Sorbet
three scoops, served with a lemon tuile 11

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.

'A Taste of Spring'

Micro-Wine Dinner Series in The Wine Cellar
Thursday, May 20th 2021 at 6:00pm

This intimate censored Wine Dinner Experience will be limited to couples at your private table for two (or four), and guided by our Sommelier on our Roof Deck & Wine Cellar.

Covid guidelines will be observed. Reservations are required. \$225..pp (excludes tax & gratuity)

Please contact Alexa Demarco at 617.670.7944 to reserve

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