

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, alaskan king crab, east coast oysters* 115

Soups & Salads....

- Maine Lobster Bisque *brandy, cognac, butter fleuron* 19
- Crisp Baby Iceberg *gorgonzola picante, bacon* 18
- Baby Kale *shaved parmesan reggiano, lemon, extra virgin olive oil* 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

“The Best of The Best”
Micro-Wine Dinner Series in The Wine Cellar
Thursday, October 7th 2021 at 6:00pm

This intimate & multi coursed Wine Dinner Experience will be limited in seats and guided by our Sommeliers in our Private Wine Cellar.

*Covid guidelines will be observed.
Reservations are required. \$995.pp (excludes tax & gratuity)*

*Please contact Elizabeth Broyles at
617.670.7525 to reserve*

Mooo....

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 Bone-In Dry Aged Ribeye° *kansas, 60 day, 18 ounce* 92
- *Creekstone Farms Prime Ribeye ° *kansas, 12 ounce, all natural* 62
- *Painted Hills Bone-In Delmonico° *oregon, 22 ounce, all natural, grass and grain fed* 72
- *Australian Wagyu Sirloin° *rangers valley, 12 ounce* 95
- *Australian Ribeye° *14 ounce, free range, 100% grass fed* 44
- *Greater Omaha Prime Porterhouse° *nebraska, 24 ounce* 89
- *Greater Omaha Filet Mignon° *nebraska, 8 ounce* 58
- *Greater Omaha Filet Mignon° *nebraska, 12 ounce* 82
- *Greater Omaha Bone-In Filet Mignon° *nebraska, 14 ounce* 79

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 & Roasted Garlic 3
- Mooo Steak Sauce 2

Mooo Specialties & Seafood....

- *Surf & Turf *8oz filet w/ bordelaise sauce, ½ 3lb. lobster, market vegetables* 115
- *Tenderloin of Beef Wellington *foie gras, spinach, duxelle* 65
- 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, market vegetables* 120
- *Grilled Atlantic Salmon *georgia corn “succotash”, zucchini, chanterelle, fine herbs* 43

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
- Sweet Georgia Corn Succotash 10/19
- Sautéed Haricot Verts *caramelized shallots, lemon* 17
- 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, sweet georgia corn succotash 28/39

Desserts....

- Valrhona Chocolate Cake
chocolate ganache, chocolate cremeux, vanilla bean ice cream 16
- Mooo Milk & Cookies
chocolate chip cookies & Mooo.... milk 15
- Classic Crème Brulee
sugar cookie, blueberry jam, candied lemon 15
- Ricotta Cheesecake
graham cracker crust, strawberry, crème fraiche chantilly 16
- Bananas Foster
caramelized bananas, warm rum sauce, golden sponge cake 18
- Housemade Ice Cream or Sorbet
three scoops, served with a cocoa nib 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.