

## 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* 95

## Soups & Salads....

- Maine Lobster Bisque *brandy, cognac, butter fleuron* 17
- Chilled Gazpacho Soup *avocado, lump crab meat, cilantro* 18
- Crisp Baby Iceberg *great hill blue, bacon* 16
- Baby Kale *lemon, garlic, parmesan* 16
- \*Caesar *anchovy, parmesan, croutons* 16

## Mooo Classics....

- \*Sushi Grade Tuna Tartare *avocado, sesame & soy dressing* 23
- \*Steak Tartare *quail egg, capers, red onions, cornichons* 20
- \*Japanese Wagyu Beef Dumplings 23
- \*Broiled East Coast Oysters *creamed spinach, bacon, hollandaise* 26
- Crispy Calamari *sweet & hot peppers* 18
- \*Roasted Beef Bone Marrow *herb butter, toast, red wine sauce* 22
- Campanelle Bolognese *dry aged beef, pork, tomato, parmesan* 16 / 30

### ***We Welcome You Back***

*thank you for thinking of us for your dining plans*

please note as we are open for limited capacity tables are reserved for 2 hours for parties up to three guests, 2.5 hours for parties up to five guests, and 3 hours for parties of six

masks are required for all guests inside the restaurant, only to be removed at your table

# Mooo....

## Mooo À La Carte Steaks....

°served with herb and marrow butter

- \*Greater Omaha Prime New York Sirloin° *nebraska, 10 ounce 40 14 ounce 50 au poivre* 2
- \*Japanese A5 Wagyu Sirloin° *miyazaki prefecture, 6 ounce* 185
- \*Mishima Grade Wagyu Ribeye° *strube ranch texas, 10 ounce, all natural* 95
- \*Greater Omaha Farms Prime Ribeye ° *kansas, 12 ounce, all natural 46 18 ounce 54*
- \*Greater Omaha Bone-In Delmonico° *nebraska, 22 ounce, all natural, grass and grain fed* 69
- \*OLO Ranch Dry Aged Ribeye° *nebraska, 14 ounce* 52
- \*Big Picture Farms Ribeye° *vermont, 14 ounce, free range, 100% grass fed* 44
- \*Greater Omaha Prime Porterhouse ° *nebraska, 24 ounce* 62
- \*Greater Omaha Filet Mignon° *nebraska, 8 ounce 46 12 ounce 58*
- \*Greater Omaha Bone-In Filet Mignon° *nebraska, 14 ounce* 59

### Add To The Cuts....

- Pan Seared Hudson Valley Foie Gras 19
- Jumbo Gulf Shrimp *garlic & white wine* 19

## Mooo Specialties & Seafood....

- \*Surf & Turf *8oz filet w/ bordelaise sauce, ½ 3lb. lobster w/ compound butter & vegetables* 87
- \*Tenderloin of Beef Wellington *foie gras, spinach, duxelle* 56
- Farm-Raised Semi-Boneless Cornish Game Hen *garlic, rosemary & lemon* 30
- \*Greater Omaha Prime Steak Frites *nebraska, 10 ounce bavette, all natural* 35
- Shrimp Scampi *8 each, garlic butter, white wine, lemon, parsley* 48
- Broiled Maine Lobster *3 ½ pounds, out of shell, compound butter, summer vegetables* 80
- \*Grilled Atlantic Salmon *sweet summer corn, fava bean succotash, chanterelles* 42

## From The Farmers Market....

- Sautéed Onions 7
- Panko & Parmesan Crusted Onion Rings 15
- Steamed Asparagus *hollandaise (of course)* 18
- Heirloom Tomato Salad *mountain gorgonzola, red onions, vin cotto* 18
- B & B Mushrooms *brandy, butter, thyme* 19
- Sautéed Spinach & Garlic 12
- Sweet Summer Corn Succotash *fava beans, chanterelles* 16
- 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 potato, creamed spinach  
truffled parmesan fries, corn succotash 28 / 39*

## Sauces....

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

## Desserts....

- Valrhona Chocolate Cake *chocolate ganache, chocolate cremeaux, vanilla bean ice cream* 16
- Lemon Meringue Tart *graham cracker crust, toasted meringue, candied citrus* 13
- Mooo Milk & Cookies *chocolate chip cookies & Mooo.... milk* 15
- 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.