

## 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 fleuron* 19
- Cauliflower Soup *truffle, fennel pollen* 19
- Crisp Baby Iceberg *great hill blue, bacon* 18
- Baby Kale *lemon, garlic, parmesan* 18
- \*Caesar *anchovy, parmesan, croutons* 18

## Mooo Classics....

- \*Sushi Grade Tuna Tartare *avocado, sesame & soy dressing* 25
- \*Steak Tartare *quail egg, capers, red onions, cornichons* 22
- \*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 *14 ounce* 54
- \*Greater Omaha Prime New York Sirloin Au Poivre° *nebraska, 14 ounce* 56
- \*Japanese A5 Wagyu Sirloin° *miyazaki prefecture, 6 ounce* 185
- \*Mishima Grade Wagyu Ribeye° *strube ranch texas, 10 ounce, all natural* 95
- \*Creekstone Farms Prime Ribeye° *kansas, 12 ounce, all natural* 46 *18 ounce* 54
- \*Painted Hills Bone-In Delmonico° *oregon, 22 ounce, all natural, grass and grain fed* 69
- \*Creekstone Farms Prime Bone-In Dry Aged Ribeye° *kansas, 16 ounce* 58
- \*Big Picture Farms Ribeye° *vermont, 14 ounce, free range, 100% grass fed* 44
- \*Greater Omaha Prime Porterhouse° *nebraska, 24 ounce* 66
- \*Greater Omaha Filet Mignon° *nebraska, 8 ounce* 46 *12 ounce* 58
- \*Greater Omaha Bone-In Filet Mignon° *nebraska, 14 ounce* 59
- \*Creekstone Farms Prime Bone-In Dry Aged Sirloin° *kansas, 14 ounce* 89

### Add To The Cuts....

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

## Mooo Specialties & Seafood....

- \*Surf & Turf *8oz filet w/ bordelaise sauce, ½ 3lb. lobster, w/ compound butter & autumn vegetables* 87
- \*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* 37
- Shrimp Scampi *8 each, garlic butter, white wine, lemon, parsley* 48
- Broiled Maine Lobster *3 ½ pounds, out of shell, compound butter, autumn vegetables* 85
- \*Grilled Atlantic Salmon *squash mash, mushroom ragù* 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 potato, creamed spinach  
truffled parmesan fries, brussels sprouts 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
- Apple Crostada *roasted apples, cinnamon streusel, salted caramel, vanilla bean ice cream* 15
- Classic Crème Brulée *madagascar vanilla bean, ginger molasses cookies* 14
- 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.

***We Welcome You Back This Fall....***  
*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....**