

## 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

## Moo Classics....

\*Sushi Grade Tuna Tartare *avocado, sesame & soy dressing* 23

\*Steak Tartare *quail egg, capers, red onions, cornichons* 20

\*Japanese Wagyu Beef Dumplings 23

\*Classic Chilled Gulf Shrimp *½ dozen* 28

Campanelle Bolognese *dry aged beef, pork, tomato, parmesan* 16/30

### Moo.... Signature Summer Cocktails To-Go

Little Dutch Boy - Nolet's Gin | Raspberry | Tarragon-Fennel Syrup | Lemon 17

Shogun Sipper - Tozai 'Living Jewel' Saké | Crème de Cassis | Ginger | Lemon 16

Tiki on the Hill - Bully Boy CO-OP Rum | Banks 7 | Black Strap | Orgeat | Pineapple | Lime 16

American Pharoah - Elijah Craig Small Batch Bourbon | St. Agrestis Amaro | Lemon | Mint 17

Perro Grande - Altos Blanco Tequila | Elderberry | Apricot | Lemon | Agave 15

### Moo.... Classic Cocktails To-Go

Old Fashioned - Jefferson's Ocean Aged at Sea Bourbon | Demerara | Bitters 22

Dirty Martini - Stoli Elit Vodka | Olive Brine | Blue Cheese Stuffed Olives 24

Margarita- Clase Azul Reposado Tequila | Cointreau | Lime | Agave 29

Negroni - Monkey 47 Gin | Carpano Antica | Campari 18

*Please call us at 617-670-7799 so that we may assist you with your Curbside Pick-Up order. Please have credit card payment available at the time of your call.*

*Menu Available: Sun-Thur 5:30pm-8:30pm  
Fri & Sat 5:30pm-9:00pm*

## Moo 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*

## Moo Specialties & Seafood....

\*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

\*Grilled Atlantic Salmon *sweet summer corn, fava bean succotash, chanterelles* 42

Moo Burger *b&b pickles, vermont cheddar, sautéed onions, brioche bun* 20

\*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.

## From The Farmers Market....

Sautéed Onions 7

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

Whipped Potatoes 9/14

Truffled Parmesan Fries 15

Maine Lobster Mac & Cheese 23 *without lobster* 16

## Sauces....

Béarnaise 4

Bordelaise 3

Au Poivre 4

Red Wine 3

Vin Cotto & Bone Marrow 3

Moo Steak Sauce 2

## Desserts....

Valrhona Chocolate Cake

*chocolate ganache, chocolate cremeaux* 16

Lemon Meringue Tart

*graham cracker crust, toasted meringue, candied citrus* 13

Moo.... Cookies

*chocolate chip cookies, baked daily* 15