

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* 115

Soups & Salads....

- Maine Lobster Bisque *brandy, cognac, butter fleuron* 19
- Heirloom Pumpkin Bisque *spiced pepitas, chili oil* 16
- Baby Kale & Brussels Sprouts *pecorino pepato, roasted walnuts, aged balsamic, olive oil* 18
- Crisp Baby Iceberg *gorgonzola picante, bacon* 18
- *Caesar *anchovy, parmesan, croutons* 18

Moo 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 Bone-In Dry Aged Ribeye° *kansas, 60 day, 18 ounce* 92
- *Creekstone Farms Prime Ribeye° *kansas, 12 ounce, all natural* 62
- *Australian Ribeye° *14 ounce, free range, 100% grass fed* 44
- *Greater Omaha Ribeye Cap Steak° *nebraska, 10 ounce* 52
- *Greater Omaha Prime Porterhouse° *nebraska, 24 ounce* 89
- *Painted Hills Bone-In Delmonico° *oregon, 22 ounce, all natural, grass and grain fed* 72
- *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
- *Strauss Family Farm Veal Chop° *14 ounce, 100% grass fed & finished* 69

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, autumn vegetables* 115
- *Tenderloin of Beef Wellington *foie gras, spinach, duxelle* 68
- Farm-Raised Semi-Boneless Cornish Game Hen *garlic, rosemary & lemon* 33
- *Greater Omaha Prime Steak Frites *nebraska, 10 ounce flat iron, all natural* 44
- Shrimp Scampi *8 each, linguine, calabrian chili, white wine, lemon, parsley* 48
- Broiled Maine Lobster *3 ½ pounds, out of shell, autumn vegetables* 120
- *Grilled Atlantic Salmon *roasted beet gastrique, herbed farrotto, locally foraged mushrooms* 43

On The Side....

- Sautéed Onions 7
- Panko & Parmesan Crusted Onion Rings 18
- Steamed Asparagus *hollandaise (of course)* 18
- Heirloom Squash Brulée *pumpkin seeds* 10/19
- Locally Foraged Mushrooms *garlic & herbs* 24
- Sautéed Spinach & Garlic 12
- Roasted Brussels Sprouts *pine nuts, golden raisins, guanciale* 19
- Roasted Carrots *za'atar, whipped yogurt, smoked olive oil* 18
- 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, squash brulée 28/39

Desserts....

- *Valrhona Chocolate Cake
chocolate ganache, chocolate crèmeux, vanilla bean ice cream 16
- Mooo Milk & Cookies
chocolate chip cookies & Mooo.... milk 15
- Classic Crème Brulee
sugar cookie, apple butter, apple chip 15
- Ricotta Cheesecake
graham cracker crust, strawberry, crème fraîche 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.

"A Night with Bond"

Micro-Wine Dinner Series in The Wine Cellar
Wednesday, November 10th 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.

Reservations are required. \$995.pp (excludes tax & gratuity)

*Please contact Elizabeth Broyles at
617.670.7525 to reserve*

MOOO....