

## Chilled Seafood....

- \*East Coast Oysters *½ dozen* 26 \*West Coast Oysters *½ dozen* 29
- \*Classic Chilled Gulf Shrimp *½ dozen* 30
- \*Regiis Golden Ossetra Caviar *30 grams classic accompaniments* 180
- \*Grand Seafood Tower *gulf shrimp, atlantic lobster tails, jumbo lump crab, east & west coast oysters* 120

## Soups & Salads....

- Maine Lobster Bisque *brandy, cognac, butter fleuron* 21
- Heirloom Pumpkin Bisque *spiced pepitas, chili oil* 18
- Baby Kale & Brussels Sprouts *pecorino pepato, roasted walnuts, aged balsamic, olive oil* 20
- Crisp Baby Iceberg *gorgonzola picante, bacon* 20
- \*Caesar *anchovy, parmesan, croutons* 20

## Mooo Classics....

- \*Sushi Grade Tuna Tartare *avocado, sesame & soy dressing* 27
- \*Prime Steak Tartare *parmesan aioli, toasted brioche* 28
- \*Japanese Wagyu Beef Dumplings 28
- Dry Aged Ribeye & Sirloin Meatballs *ricotta polenta, madeira* 23
- \*Broiled East Coast Oysters *creamed spinach, bacon, hollandaise* 28
- Crispy Calamari *sweet & hot peppers* 21
- \*Roasted Beef Bone Marrow *herb butter, toast, red wine sauce* 28
- Campanelle Bolognese *dry aged beef, pork, tomato, parmesan* 20/36
- Classic Escargots *red wine, bone marrow butter, grilled bread* 20

## Mooo Thanksgiving....

### Chestnut Soup

*candied pecans, ginger crème fraiche, chevril* 16

### Misty Knolls Farms Roasted Turkey Breast & Thigh

*whipped potatoes, roasted heirloom squash, brussels sprouts, sourdough stuffing, cranberry sauce, giblet gravy*  
75

## Mooo À La Carte Steaks....

°served with herb and marrow butter

- \*Brandt Prime New York Sirloin° *brawley, california, 10 ounce* 45
- \*Brandt Prime New York Sirloin° *brawley, california, 14 ounce* 59
- \*Brandt Prime New York Sirloin Au Poivre° *brawley, california, 14 ounce* 61
- \*Australian Wagyu Sirloin° *rangers valley, 12 ounce* 95
- \*Japanese A5 Wagyu Sirloin° *kagoshima prefecture, 6 ounce* 190
- \*Creekstone Farms Prime Bone-In Dry Aged Ribeye° *kansas, 60 day, 18 ounce* 98
- \*Brandt Prime Ribeye° *brawley, california, 12 ounce, all natural* 65
- \*Australian Ribeye° *14 ounce, free range, 100% grass fed* 47
- \*Snake River Farms Kobe Cap Steak° *idaho, 10 ounce* 82
- \*Brandt Prime Porterhouse° *brawley, california, 24 ounce* 95
- \*Painted Hills Bone-In Delmonico° *oregon, 22 ounce, all natural, grass and grain fed* 78
- \*Greater Omaha Filet Mignon° *nebraska, 8 ounce* 61
- \*Greater Omaha Filet Mignon° *nebraska, 12 ounce* 85
- \*Greater Omaha Bone-In Filet Mignon° *nebraska, 14 ounce* 86
- \*Strauss Family Farm Veal Chop° *14 ounce, 100% grass fed & finished* 72

## Add To The Cuts....

- Pan Seared Hudson Valley Foie Gras 25
- Roasted Beef Marrow Bone 12
- Jumbo Gulf Shrimp *garlic & white wine* 24
- Oscar Style *jumbo lump crab, asparagus, hollandaise* 36

## Sauces....

- Béarnaise 5
- Bordelaise 5
- Au Poivre 5
- Red Wine 5
- Vin Cotto & Roasted Garlic 5
- Mooo Steak Sauce 5

## Mooo Specialties & Seafood....

- \*Surf & Turf *8oz filet w/ bordelaise sauce, ½ 3lb. lobster, autumn vegetables* 120
- \*Tenderloin of Beef Wellington *foie gras, spinach, duxelle* 71
- Farm-Raised Semi-Boneless Cornish Game Hen *garlic, rosemary & lemon* 35
- \*Greater Omaha Prime Steak Frites *nebraska, 10 ounce flat iron, all natural* 47
- Shrimp Scampi *8 each, linguine, calabrian chili, white wine, lemon, parsley* 50
- Broiled Maine Lobster *3 ½ pounds, out of shell, autumn vegetables* 125
- \*Grilled Atlantic Salmon *roasted beet gastrique, herbed farrotto, locally foraged mushrooms* 45

## On The Side....

- Sautéed Onions 9
- Panko & Parmesan Crusted Onion Rings 20
- Steamed Asparagus *hollandaise (of course)* 20
- Heirloom Squash Brulée *pumpkin seeds* 12/21
- Exotic Mushrooms *garlic & herbs* 26
- Sautéed Spinach & Garlic 14
- Roasted Brussels Sprouts *pine nuts, golden raisins, guanciale* 21
- Roasted Carrots *za'atar, whipped yogurt, smoked olive oil* 20
- Creamed Spinach *parmesan crema, nutmeg* 11/18
- Potato "Tots" *bacon, parmesan, tiger sauce* 18
- Yukon Gold Potato Skins *cheddar, gruyere, bacon* 20
- Whipped Potatoes 11/16
- Truffled Parmesan Fries 17
- Maine Lobster Mac & Cheese 25 *without lobster* 18
- Mooo.... Side Flight  
*whipped yukon gold potatoes, creamed spinach, truffled parmesan fries, squash brulée* 30/41

## Desserts....

- Valrhona Chocolate Cake  
*chocolate ganache, chocolate crèmeux, vanilla bean ice cream* 18
- Mooo Milk & Cookies  
*chocolate chip cookies & Mooo.... milk* 17
- Classic Crème Brulee  
*quince shortbread* 17
- Pumpkin Cheesecake  
*graham cracker crust, pear, crème fraîche chantilly* 18
- Bananas Foster  
*caramelized bananas, warm rum sauce, golden sponge cake* 20
- Warm Apple Tart  
*salted caramel ice cream, cinnamon streusel, caramel sauce* 17
- Housemade Ice Cream or Sorbet  
*three scoops, served with a cocoa nib tuile* 13

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.