

## Soups & Salads....

Maine Lobster Bisque *brandy, cognac, butter fleuron* 19

Crisp Baby Iceberg *gorgonzola picante, bacon* 18

Baby Kale & Brussels Sprouts *pecorino pepato, roasted walnuts, aged balsamic, olive oil* 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

\*Classic Chilled Gulf Shrimp *½ dozen* 28

Campanelle Bolognese *dry aged beef, pork, tomato, parmesan* 18/34

### Mooo.... Signature Fall Cocktails To-Go

Oblivious – Stoli Elit Vodka | Rose Hip | Hibiscus | Blackcurrant | Bergamont | Lemon 19

Rosemary's Baby – Nolet's Reserve Gin | Rosemary | Pear | Lemon 18

Garantizado – WhistlePig Farmstock Rye | WhistlePig Farmstock Bourbon | Casamigos Mezcal | Strawberry 30

Liquid Gold – Clase Azul Reposado | Nolet's Reserve Gin | Italicus | Lillet Blanc 65

### Mooo.... 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 after 1pm daily 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-9:00pm  
Fri & Sat 5:30pm-10:00pm*

## 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

## Moo Specialties & Seafood....

\*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 bavette, all natural* 44

Shrimp Scampi *8 each, linguine, calabrian chili, white wine, lemon, parsley* 48

Broiled Maine Lobster *3 ½ pounds, out of shell, compound butter, spring vegetables* 120

\*Grilled Atlantic Salmon *roasted beet gastrique, herbed farrotto, locally foraged mushrooms* 43

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.

## 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

## 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 crèmeux* 16

Ricotta Cheesecake

*graham cracker crust, strawberry, crème fraiche chantilly* 17

Mooo.... Cookies

*chocolate chip cookies, baked daily* 15