

Chilled Seafood....

- *East Coast Oysters *on the half shell, 6 pcs* 28
- Gulf Shrimp *cocktail, 6 pcs* 30
- *Yellowfin Tuna Tartare *crisp wonton, cucumber, miso, cilantro* 29
- *Seabass Ceviche *citrus vinaigrette, cucumber, chilies, coriander* 28

Soups & Salads....

- Maine Lobster Bisque *splash of cognac, baked in pastry* 24
- Crisp Iceberg "Wedge" *maytag blue, applewood smoked bacon* 22
- *Classic Caesar *Sicilian anchovy, parmesan, garlic croutons* 21
- Market Greens *white beech mushrooms, shallot Dijon vinaigrette* 18

Mooo Classics....

- *Prime Sirloin Tartare *smoked to order, bone marrow toast* 32
- *Prime Sirloin Carpaccio *Joyberry Farms mushrooms, parmesan* 24
- Grilled Spanish Octopus *squid ink aioli, Calabrian chili gremolata* 28
- Japanese Wagyu Beef Dumplings *soy & ginger* 29
- East Coast Oysters "Casino" *roasted piquillo peppers, smoked bacon* 32
- Roasted Bone Marrow *bordelaise, grilled country bread* 32
- Prime Dry Aged Meatballs *parmesan polenta, red wine* 24
- Crispy Calamari *Rhode Island style, arrabiata, lemon aioli* 21

*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.

Mooo À La Carte Steaks....

served with maître d'hôtel butter

- *Brandt Prime New York Sirloin *California, 14 ounce* 58
- *Brandt Prime New York Sirloin Au Poivre *California, 14 ounce* 62
- *Allen Brothers Filet Mignon *California, 8 ounce* 64
- *Allen Brothers Bone In Filet Mignon *California, 14 ounce* 88
- *Japanese A5 Wagyu Sirloin *Kagoshima prefecture, 6 ounce* 190
- *Brandt Prime Ribeye *Brawley, California 16 ounce, all natural* 75
- *Creekstone Farms Prime Bone-In Dry Aged Ribeye *Kansas, 90 day, 18 ounce* 89
- *Brandt Prime Porterhouse *Brawley, California, 24 ounce* 98
- *Greater Omaha Cap Steak *Nebraska, 10 ounce* 85
- *Australian Wagyu Sirloin *Rangers Valley, 12 ounce* 90
- *Meyer All Natural New York Sirloin *Local Harvest, 100% grass fed, 14 ounce* 52

Tomahawk for Two
Mishima Wagyu, 48 ounce
Carved Tableside
Your choice of two sides & two sauces 250

Add To Cuts....

- Maine Lobster *1.5 lb, broiled* 46
- U-8 Gulf Shrimp *scampi, 4 each* 28
- Seared Foie Gras *"Périgueux"* 28
- Roasted Bone Marrow 18

Sauces....

- Béarnaise 4
- Madeira & Black Truffle 8
- Au Poivre 6
- Bordelaise 5
- Red Wine 5
- Mooo.... Steak Sauce 4

Mooo.... Specialties & Seafood

- Branzino *brown butter meunière, broccolini & Yukon potatoes* 42
- *Wild King Salmon *sweet summer corn, roasted chanterelles, Yukon potatoes* 49
- Linguine *gulf shrimp, scampi style, calabrian chilies* 46
- *Tenderloin of Beef Wellington *foie gras, spinach, mushroom duxelles* 78
- Broiled Twin Maine Lobster *3 lbs. out of shell, compound butter* MRKT
- Colorado Lamb Chops *cracked mustard & peppercorn, vin cotto, mint jelly* 85
- Crisp Chicken Milanese *farm egg, lemon pepper, capers* 34

From The Farmers Market....

- Panko & Parmesan Crusted Onion Rings *tomato aioli* 14
- Steamed Jumbo Asparagus *hollandaise* 16
- Grilled Broccolini *spicy Calabrian chili & garlic* 14
- Roasted Exotic Mushrooms *Joyberry Farms, garlic & thyme* 23
- Char-Roasted Heirloom Carrots *rooftop honey* 13
- Sauteed Arrowhead Spinach *garlic* 15
- Creamed Arrowhead Spinach *hand-grated nutmeg* 16
- "Tater Tots" *fontina, truffle aioli* 17
- Yukon Gold Potatoes *whipped, Vermont butter* 12
- Truffled Parmesan Fries 18
- Sea Salt Fries 14
- Sweet Corn Succotash *chantarelles, basil, tarragon, espelette* 19
- Maine Lobster Mac n' Cheese *house-made pasta* 28
- Mooo.... Side Flight *whipped yukon potatoes, creamed spinach*
truffled parmesan fries, roasted mushrooms 48