

## Chilled Seafood....

- \*East Coast Oysters *on the half shell, 6 pcs* 28
- \*Chilled Gulf Shrimp *cocktail, 6 pcs* 32
- \*Yellowfin Tuna Tartare *crisp wonton, cucumber, miso, cilantro* 28
- Seabass Ceviche *citrus vinaigrette, fennel, chilis, apple* 27

\*Golden Ossetra Caviar *Regiis Ova, classic accompaniments*  
190

## Soups & Salads....

- Maine Lobster Bisque *splash of cognac, butter fleuron* 24
- Wild Mushroom Soup *parmesan, truffled crema* 18
- Crisp Iceberg "Wedge" *danish blue, applewood smoked bacon* 23
- \*Classic Caesar *parmesan, garlic croutons* 20
- Market Greens *white beech mushrooms, shallot dijon vinaigrette* 18

## Mooo Thanksgiving....

Roasted Butternut Squash Bisque  
*toasted pumpkin seeds*  
*pumpkin seed oil, candied ginger* 18

Roasted All Natural Turkey  
*fine herbs stuffing, butter whipped potatoes*  
*autumn vegetables, cranberry chutney, pan jus* 78



## Mooo À La Carte Steaks....

served with maître d'hôtel butter

- \*Greater Omaha Prime New York Sirloin *Nebraska, 14 ounce* 59
- \*Greater Omaha Prime New York Sirloin Au Poivre *Nebraska, 14 ounce* 63
- \*Greater Omaha Filet Mignon *Nebraska, 8 ounce* 60    *12 ounce* 89
- \*Allen Brothers Prime New York Bone-In Sirloin *Chicago, 18 ounce* 67
- \*Japanese A5 Wagyu Sirloin *Kagoshima Prefecture, 6 ounce* 190
- \*Brandt Prime Ribeye *Brawley, California 16 ounce, all natural* 76
- \*American Wagyu Cap *Snake River Farms, 10 ounce, all natural* 105
- \*Creekstone Farms Prime Bone-In Dry Aged Ribeye *Kansas, 90 day, 18 ounce* 95
- \*Brandt Prime Porterhouse *Brawley, California, 24 ounce, all natural* 98
- \*Australian Wagyu Sirloin *Westholme, 12 ounce* 95
- \*Niman Ranch New York Sirloin *all natural 100% grass fed, 14 ounce* 58

## Add To Cuts....

- Maine Lobster *1.5 lb, broiled* 49    U-8 Gulf Shrimp *scampi, 4 pcs* 29
- Roasted Bone Marrow 14

## Sauces....

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

## Mooo Classics....

- \*Prime Sirloin Tartare *smoked to order, bone marrow toast* 30
- \*Prime Sirloin Carpaccio *Joyberry farms mushrooms, parmesan* 24
- Japanese Wagyu Beef Dumplings *soy & ginger* 30
- Roasted Bone Marrow *bordelaise, grilled country bread* 29
- Prime Dry Aged Meatballs *parmesan polenta, red wine* 24
- Crispy Calamari *Rhode Island style, arrabiata, lemon aioli* 21

## Mooo.... Specialties & Seafood

- Branzino *brown butter meunière, broccolini & Yukon potatoes* 44
- \*Faroe Island Salmon *celery root, apple, chanterelle and walnut* 42
- \*Grilled Swordfish *hazelnut romesco, shishito pepper, oregano* 44
- Linguine *gulf shrimp, scampi style, calabrian chilies* 46
- \*Tenderloin of Beef Wellington *foie gras, spinach, mushroom duxelle* 77
- Broiled Twin Maine Lobster *3 lbs. out of shell, compound butter* MRKT
- Roasted Cornish Game Hen *broccolini, Yukon potatoes, garlic & lemon* 35
- Colorado Lamb Chops *cracked mustard & peppercorn, vin cotto, mint jelly* 85

## From The Farmers Market....

- Panko & Parmesan Crusted Onion Rings *tomato aioli* 14
- Steamed Asparagus *hollandaise* 16
- Grilled Broccolini *spicy calabrian chili & garlic* 15
- Spaghetti Squash Brûlée *maple and toasted pepitas* 11/16
- Roasted Exotic Mushrooms *Joyberry farms, garlic & thyme* 21
- Char-Roasted Heirloom Carrots *rooftop honey* 14
- Sautéed Arrowhead Spinach *garlic* 15
- Creamed Arrowhead Spinach *hand-grated nutmeg* 11/16
- "Tater Tots" *fontina, truffle aioli* 18
- Yukon Gold Potatoes *whipped, Vermont butter* 10/12
- Truffled Parmesan Fries 17
- Sea Salt Fries 14
- Maine Lobster Mac n' Cheese *house-made pasta* 32
- Mooo.... Side Flight *whipped Yukon potatoes, creamed spinach*  
*truffled parmesan fries, exotic mushrooms* 46

\*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.