

Chilled Seafood....

*East Coast Oyster *on the half shell, 6pcs* 24

Gulf Shrimp *cocktail, 6 pcs* 29

*Yellowfin Tuna Tartare *crisp wonton, cucumber, miso, cilantro* 24

Soups & Salads....

Maine Lobster Bisque *splash of cognac, baked in pastry* 21

Classic Caesar *Sicilian anchovy, parmesan, garlic croutons* 18

Market Greens *white beech mushrooms, shallot Dijon vinaigrette* 14

Mooo Classics....

*Prime Sirloin Carpaccio *Joyberry Farm mushrooms, parmesan* 24

Japanese Wagyu Beef Dumplings *soy & ginger* 29

Prime Dry Aged Meatballs *parmesan polenta, red wine* 22

Crispy Calamari *Rhode Island style, arrabiata, lemon aioli* 18

Mooo.... Specialties & Seafood

Branzino
brown butter meunière, broccolini, Yukon potatoes 44

*Faroe Island Salmon
pepper crusted, roasted Autumn vegetables, cider 42

Linguine
gulf shrimp, scampi style, Calabrian chilies 42

Tenderloin of Beef Wellington
foie gras, spinach, mushroom duxelles 71

Broiled Twin Maine Lobster
3 lb, out of shell, compound butter 97

*Colorado Lamb Chops
cracked mustard & peppercorn, vin cotto, mint jelly 85

Roasted Cornish Game Hen *broccolini, Yukon potatoes
garlic & lemon* 34

Mooo À La Carte Steaks....

served with maître d'hôtel herb butter

Greater Omaha New York Sirloin
Nebraska, 14 ounce, all natural 57

Greater Omaha New York Sirloin Au Poivre
Nebraska, 14 ounce, all natural 61

Greater Omaha Filet Mignon
Nebraska, 8 ounce, all natural 58

Brandt Prime Ribeye
California, 16 ounce, all natural 72

Creekstone Farms Prime Bone-In Dry Aged Ribeye
Kansas, 90 day, 18 ounce 95

Mooo Thanksgiving

Heirloom Squash Bisque
pepitas, maple
16

Roasted All-Natural Turkey
*fine herbs stuffing, butter whipped potato, Autumn
vegetables, cranberry chutney, pan jus*
75

CF Columbus | MISTRAL Sorrellina OSTRAL Mooo.... Mooo.... Mooo....

From The Farmers Market....

Grilled Broccolini *spicy Calabrian chili, garlic* 16

Roasted Exotic Mushrooms *Joyberry Farm, garlic & thyme* 21

Char-Roasted Heirloom Carrots *rooftop honey* 12

Sautéed Arrowhead Spinach *garlic* 14

Creamed Arrowhead Spinach *hand-grated nutmeg* 15

"Tater Tots" *fontina, truffle aioli* 16

Yukon Gold Potatoes *whipped, Vermont butter* 12

Truffled Parmesan Fries 15

Sea Salt Fries 13

Heirloom Squash Brûlée *maple, roasted pepitas* 14

Maine Lobster Mac n'Cheese *house-made pasta* 30

Mooo.... Side Flight *whipped Yukon potatoes, creamed spinach,
truffled parmesan fries, roasted exotic mushrooms* 39

Add To Cuts....

Maine Lobster *1.5 lb, broiled* 45

U-8 Gulf Shrimp *scampi, 5 each* 26

Sauces....

Béarnaise 4 Madeira & Black Truffle 8 Au Poivre 6

Red Wine 5 Bordelaise 5 Mooo.... Steak Sauce 4

**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.*