

Chilled Seafood....

- *East Coast Oysters *on the half shell, 6 pcs* 28
- Gulf Shrimp *cocktail, 6 pcs* 32
- *Yellowfin Tuna Tartare *crisp wonton, cucumber, miso, cilantro* 28

Soups & Salads....

- Maine Lobster Bisque *splash of cognac, baked in pastry* 24
- *Classic Caesar *white anchovy, parmesan, garlic croutons* 20
- Market Greens *white beech mushrooms, shallot Dijon vinaigrette* 17

Mooo Classics....

- *Prime Sirloin Carpaccio *Joyberry Farms mushrooms, parmesan* 24
- Japanese Wagyu Beef Dumplings *soy & ginger* 30
- Prime Dry Aged Meatballs *parmesan polenta, red wine* 24
- Crispy Calamari *Rhode Island style, arrabbiata, lemon aioli* 21

Mooo Specialties & Seafood....

- Branzino *brown butter meunière, broccolini & Yukon potatoes* 44
- *Faroe Island Salmon *Honeynut squash, candied beets, cider glacé* 44
- Linguine *gulf shrimp, scampi style, calabrian chilies* 46
- *Tenderloin of Beef Wellington *foie gras, spinach, mushroom duxelles* 77
- Broiled Twin Maine Lobster *3 lbs. out of shell, compound butter* MRKT
- Colorado Lamb Chops *cracked mustard & peppercorn, vin cotto, mint jelly* 85
- Roasted Cornish Game Hen *broccolini, Yukon potatoes, garlic & lemon* 35

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
- *Brandt Prime Ribeye *Brawley, California 16 ounce, all natural* 76
- *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*
78

*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.

From The Farmers Market....

- Panko & Parmesan Crusted Onion Rings *tomato aioli* 14
- Steamed Jumbo Asparagus *hollandaise* 16
- Autumn Squash *maple, pecan, torched meringue* 17
- Broccolini *spicy Calabrian chili & garlic* 15
- 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* 16
- "Tater Tots" *fontina, truffle aioli* 18
- Yukon Gold Potatoes *whipped, Vermont butter* 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

Add To Cuts....

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

Sauces....

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