Chilled Seafood....

*East Coast Oysters *on the half shell, 6 pcs* 28

Chilled Gulf Shrimp *cocktail, 5 pcs* 34

*Yellowfin Tuna Tartare *crisp wonton, cucumber, miso, cilantro* 28

Soups & Salads....

Maine Lobster Bisque *splash of cognac, butter fleuron* 27

*Classic Caesar *parmesan, garlic croutons* 20

Market Greens *white beech mushrooms, shallot dijon vinaigrette* 18

Mooo Classics....

*Sirloin Carpaccio *exotic mushrooms, black truffle aioli, parmesan* 27

*Japanese Wagyu Beef Dumplings *soy & ginger* 32

Prime Dry Aged Meatballs *parmesan polenta, red wine* 25

Crispy Calamari *Rhode Island style, arrabbiata, lemon aioli* 22

Sommelier Bottle Selections

NV Veuve Clicquot, 'Yellow Label,' Brut, Reims, 175

2023 Jordan, Russian River Valley, 95

2023 Flowers, Sonoma Coast, California, 135

*Served raw or cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne 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

*Prime New York Sirloin *Kansas, all natural, 12 ounce* 72

*Prime New York Sirloin Au Poivre *Kansas, all natural, 12 ounce* 76

*Filet Mignon *Nebraska, all natural, 8 ounce* 72

*American Wagyu Filet Mignon Rosewood, *Texas 8 Ounce, all natural* 120

*Prime Ribeye *Kansas, all natural, 14 ounce* 85

*Prime Bone-In Dry Aged Ribeye *Creekstone Farms, Kansas, 60 day, 18 ounce* 98

Sauces....

Béarnaise 5 | Madeira & Black Truffle 8 | Au Poivre 6

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

Mooo Thanksgiving....

Roasted Heirloom Squash Bisque
toasted pumpkin seeds,
spice crème fraîche
18

Roasted All Natural Turkey
Fine herbs stuffing, butter whipped potatoes
autumn vegetables, cranberry chutney, pan jus 79

Mooo.... Specialties & Seafood

*Faroe Island Salmon *heirloom squash, roast autumn vegetables, cider* 48

*Prime Steak Frites *maître d'hôtel butter , roasted garlic, vin cotto, béarnaise aioli* 55

*Tenderloin of Beef Wellington *foie gras, spinach, mushroom duxelle* 87

Broiled Twin Maine Lobster *3 lbs. out of shell, compound butter* MRKT

From The Farmers Market....

Steamed Jumbo Asparagus *hollandaise* 21

Roasted Brussels Sprouts *applewood smoked bacon, cider* 18

Grilled Broccolini *spicy Calabrian chili & garlic* 18

Roasted Joyberry Farm Exotic Mushrooms *garlic & thyme* 22

Char-Roasted Heirloom Carrots *honey* 15

Sautéed Arrowhead Spinach *garlic* 16

Creamed Arrowhead Spinach *hand-grated nutmeg* 12/ 17

"Tater Tots" *fontina, truffle aioli* 21

Yukon Gold Potatoes *whipped, Vermont butter* 10/12

Panko & Parmesan Crusted Onion Rings *Tomato Aioli* 17

Truffled Parmesan Fries 19

Sea Salt Fries 15

Maine Lobster Mac n' Cheese *house-made pasta* 39

Mooo.... Side Flight *whipped Yukon potatoes, creamed spinach truffled parmesan fries, exotic mushrooms* 48

Join Us....

In one of our Private Dining Spaces
' The Wine Cellar ' or ' Parlor Suite '
for your next corporate event or
social gathering this Fall

CH Columbus Hospitality Group | MISTRAL | Sorellina | OSTRA | Mooo.... Beacon Hill | Mooo.... Seaport | Mooo.... Burlington