Chilled Seafood….

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

Gulf Shrimp *cocktail, 5 pcs* 34

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

Soups & Salads….

Maine Lobster Bisque *splash of cognac, baked in pastry* 27

***Classic Caesar** *white anchovy, parmesan, garlic croutons* 20

Market Greens *beech mushroom, shallot-Dijon vinaigrette* 18

Mooo Classics….

***Sirloin Carpaccio** *truffle aioli, Exotic mushrooms, parmesan* 28

ᵒ**Japanese Wagyu Beef Dumplings** *soy & ginger* 32

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

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

Before placing your order, please inform your server if a person in your party has a food allergy.
*Served raw or cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.
ᵒ Contains sesame ▪ Contains nuts

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

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

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

***Prime Ribeye** *Kansas, all natural, 16 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….

Branzino *brown butter meunière, broccolini & Yukon potatoes* 47

***Faroe Island Salmon** autumn vegetables, Okinawa sweet potato, cider gastrique 51

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

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

***Australian Lamb Chops** *cracked mustard & peppercorn, vin cotto, mint jelly* 77

From The Farmers Market….

Panko & Parmesan Crusted Onion Rings *tomato aioli* 17

Steamed Jumbo Asparagus *hollandaise* 21

Broccolini *spicy Calabrian chili & garlic* 18

Char-Roasted Heirloom Carrots *honey* 15

Creamed Arrowhead Spinach *hand-grated nutmeg* 17

Roasted Brussels Sprouts *applewood bacon* 19

"Tater Tots" *fontina, truffle aioli* 21

Yukon Gold Potatoes *whipped, Vermont butter* 12

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, Roasted exotic mushrooms 48

JOIN US ....

In one of our Private Dining Spaces
The Hearth, The Study, or The Library
for your next corporate event or social gathering

Please contact Shannon St. Pierre at
617.556.8000 to reserve