

## Mooo À La Carte Steaks....

°served with roasted garlic and bone marrow butter

## Chilled Seafood....

\*East Coast Oysters ½ Dozen 18

\*West Coast Oysters ½ Dozen 22

\*New England Littlenecks ½ Dozen 15

Classic Chilled Gulf Shrimp 5 each 24

Shellfish Sampler 24

\*Grand Seafood Platter for Two 68

## Salads....

Crisp Baby Iceberg great hill blue, bacon 14

\*Classic Caesar 14

Endive, Watercress, Spiced Walnuts & Roquefort 14

Baby Beets & Vermont Goat Cheese 14

Mesclun Greens, Cherry Tomatoes, Cabernet Vinaigrette 10

Arugula, Lemon, Parmesan, Oven Cured Tomato 14

Heirloom Tomato, Creamy Blue Cheese, Bacon 14

## Appetizers....

\*Sushi Grade Tuna Tartare 18

\*Steak Tartare 18

\*Beef Sirloin Carpaccio horseradish, amarene cherries 19

Kobe Beef Dumplings 19

## Soups....

Mediterranean Shellfish Broth tomato, saffron 16

Potato & Leek Chowder whole belly clams, bacon 12

Maine Lobster Bisque 14

## Caviar....

Israeli Osetra 140

\*Classic New York Sirloin° 12 ounce 26

\*Filet Mignon° 8 ounce 32

\*Rib Eye Steak° 18 ounce 36

\*Filet Mignon° 12 ounce 39

\*Prime New York Sirloin° 14 ounce 39

\*Bone in Delmonico° 24 ounce 44

\*Dry Aged Rib Eye 30 days° 16 ounce 50

\*Pepper Crusted Prime Sirloin Au Poivre° 14 ounce 44

\*Painted Hills New York Sirloin° all natural, grass and grain fed 14 ounce 44

\*Dry Aged New York Sirloin 35 Days° 14 ounce 47

\*True 100% Kobe Beef Kagoshima Prefecture, Japan sirloin 6 ounce 120

Add Jumbo Gulf Shrimp garlic, white wine, lemon 14

## Sauces....

Bearnaise 2 Red Wine 2 Bordelaise 2  
Lou Jean's BBQ 1 Mooo Steak Sauce 2 A-1 free

## Mooo Specials....

\*Tenderloin of Beef Wellington foie gras, spinach, duxelle 46

\*Wagyu Steak Frites 10 ounce, Strube Ranch, Texas 36

Wiener Schnitzel brown butter, egg & capers 34

\*Grilled Colorado Lamb Chops mint jelly 38

Skillet Roasted Semi Boneless Cornish Game Hen garlic & lemon 24

## Seafood....

\*Grilled Salmon chilled lobster & niçoise salad 32

\*Seared Sea Scallops parsnip puree, brussels sprouts, king oyster mushrooms 34

Butter Poached Maine Lobster 3 pound, market price

Linguini & White Clams 24

## Sides....

### Vegetables....

Sautéed Onions 6

Panko & Parmesan Crusted Onion Rings 12

Creamed Spinach 5 / 9

Steamed Asparagus hollandaise (of course) 9

B and B Mushrooms 6

Exotic Mushroom Mix 14

Sautéed Spinach & Garlic 9

Mixed Market Vegetables 10

Green Beans Amandine toasted almonds & vermont butter 10

### Starches....

Yukon Gold Potato Skins cave aged gruyere, bacon 10

Whipped Yukon Gold Potatoes 5 / 9

Truffled Parmesan Fries 12

Potato Gratin 12

Mushroom Risotto 14

Moo Mac & Cheese 12 add lobster 18

Chateau Potatoes oven roasted, red bliss 9

### Moo Side Flight

whipped yukon gold potato

creamed spinach

truffled parmesan fries

exotic mushrooms

18

\*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.  
An 18% gratuity will be added to parties of 6 or more. Maximum of 5 credit cards per table please.