

## Chilled Seafood...

\*East Coast Oysters four each, 12

\*West Coast Oysters four each, 14

\*Classic Chilled Gulf Shrimp  
4 each, horseradish cocktail sauce 16

\*Sushi Grade Tuna Tartare  
citrus soy vinaigrette 14

## Appetizers...

Kobe Beef Dumplings 15

\*Steak Tartare  
hand cut beef, grilled flat bread 9

\*Beef Sirloin Carpaccio  
horseradish, amarene cherries 14

## Salads...

\*Caesar Salad  
parmesan, croutons 7

Crisp Baby Iceberg  
great hill blue, bacon, tomatoes,  
buttermilk (ranch) dressing 8

Mesclun Greens  
baby tomatoes, cabernet vinaigrette 7

Baby Arugula  
lemon, parmesan, oven cured tomato 7

Heirloom Tomatoes  
creamy blue cheese, bacon, tiny croutons 9

## Soups...

Maine Lobster Bisque  
cognac and sherry 6

Potato & Leek Chowder  
whole belly clams, bacon 5

## Sandwiches....

\*12 Ounce Sirloin Burger  
vermont cheddar, sautéed onions, fries 16

Grilled Chicken Club  
lettuce, tomato,  
applewood smoked bacon, fries 12

Prime Sirloin Club  
horseradish mayo, bacon,  
lettuce, tomato, fries 16

Kobe Burger  
caramelized onions, moo sauce, fries 24

Classic BLT 9

## Entrée Salads...

Greek Style Shrimp Salad 18

Grilled Chicken Caesar Salad 14

Grilled Chicken Cobb Salad  
iceberg, romaine, hard boiled egg, bacon,  
tomatoes, avocado, ranch dressing 14

Grilled N.Y. Sirloin  
blue cheese baguette, caramelized onions,  
lemon dressed arugula 19

## Three-Course Lunch (\$20.10pp)

### Choice of Appetizer

Maine Lobster Bisque

Mixed Green Salad  
cabernet vinaigrette, goat cheese

\*Beef Sirloin Carpaccio  
horseradish, amarene cherries

### Choice of Entrée

\*12 ounce New York Sirloin  
truffled frites,  
garlic marrow butter

Grilled Salmon  
chilled nicoise salad

Chicken Milanese  
warmed tomatoes, arugula,  
brown butter

### Choice of Dessert

Classic Cheesecake  
wild cherry sauce

Chocolate Brownie Sundae

## Moo Specials....

Maine Lobster Roll & Salad 23

\*12 Ounce Classic New York Sirloin  
maitre d'hôtel butter, truffled fries 22

Wiener Schnitzel  
brown butter sauce, egg & capers 24

Caramelized Sea Scallops  
native corn succotash 19

## Steaks....

°served with roasted garlic and  
bone marrow butter

\*Filet Mignon° 8 ounce 32

\*Rib Eye Steak° 18 ounce 36

\*Prime New York Sirloin°  
14 ounce 39

\*Painted Hills New York Sirloin °  
free range, vegetarian fed  
14 ounce 44

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

## Sauces....

Moo Steak Sauce2  
Red Wine2 Bordelaise 2  
Lou Jean's BBQ 1  
A-1 Free

## Sides....

Truffled Parmesan Fries 11

Steamed Asparagus  
hollandaise (of course) 9

B and B Mushrooms  
butter and brandy 6

Mashed Yukon Gold Potatoes  
country style 5/9

Sautéed Spinach & Garlic 6

\*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.

An 18% gratuity will be added to parties of 6 or more