

## Chilled Seafood....

- \*East Coast Oysters four each, 12
- \*West Coast Oysters four each, 16
- \*Classic Chilled Gulf Shrimp  
4 each, horseradish cocktail sauce 16
- \*Sushi Grade Tuna Tartare  
citrus soy vinaigrette 14

## Appetizers....

- American Wagyu 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
- Endive & Watercress  
spiced walnuts & roquefort 8

## Soups....

- Maine Lobster Bisque  
cognac and sherry 7
- Potato & Leek Chowder  
whole belly clams, bacon 6
- Creamy Tomato Soup 5

## Sandwiches....

- \*12 Ounce Sirloin Burger  
vermont cheddar, sautéed onions, fries 16
- Grilled Chicken Club  
lettuce, tomato,  
applewood smoked bacon, fries 14
- \*Beef Tenderloin Club  
horseradish mayo, bacon  
lettuce, tomato, fries 16
- Grilled Cheese  
chevre, gruyere & creamy tomato soup 12

## Entrée Salads....

- Greek Style Shrimp Salad 18
- Grilled Chicken Cobb Salad  
iceberg, romaine, hard boiled egg, bacon  
tomatoes, avocado,  
ranch dressing 14
- \*Beef Tenderloin  
watercress, great hill blue cheese,  
panzanella salad 18
- \*Classic Caesar 11  
add chicken breast 5  
add four jumbo grilled shrimp 12  
add pepper crusted beef tenderloin 8

## Steak & Salad....

choose a salad & sauce

### Salads....

- Caesar Salad
- Crisp Baby Iceberg
- Mesclun Greens
- Endive & Watercress

### Sauces....

- Garlic Butter and Bone Marrow
- Bearnaise
- Red Wine
- Bordelaise
- Lou Jean's BBQ
- Mooo Steak Sauce
- A-1

### Steaks....

- \*Classic New York Sirloin 12 ounce 26
- \*Filet Mignon 8 ounce 38
- \*Filet Mignon 12 ounce 46
- \*Rib Eye Steak 18 ounce 39
- \*Prime New York Sirloin 14 ounce 43
- \*Dry Aged Rib Eye 16 ounce 59
- \*Dry Aged New York Sirloin 14 ounce 49
- \*Bone in Delmonico 24 ounce 46
- \*Pepper Crusted Prime Sirloin Au Poivre 14 ounce 46
- \*Painted Hills New York Sirloin all natural,  
grass and grain fed 14 ounce 44

## Three-Course Lunch (\$25.pp+)

### Choice of Appetizer

- \*Chopped Sirloin Steak Tartare  
grilled flatbread
- \*Endive & Watercress  
spiced walnuts & roquefort
- Creamy Tomato Soup

### Choice of Entrée

- \*12 ounce NY Sirloin  
blue cheese whipped potato
- \* Grilled Salmon  
market vegetables, lemon & thyme
- \* Mooo Chicken Florentine  
spinach, brown butter & tomato

### Choice of Dessert

- White Chocolate Cheesecake  
winter citrus
- Chocolate Brownie Sundae

## Mooo Specials....

- Maine Lobster Roll & Salad 23
- \*12 Ounce New York Sirloin  
maitre d'hôtel butter, truffled fries 22
- Caramelized Sea Scallops  
parsnip puree, wild mushrooms,  
leeks 19
- Wiener Schnitzel  
brown butter sauce, egg & capers 24

\*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