

APPETIZERS

Chilled Seafood

\$18

East Coast Oysters

1/2 dozen

\$24

West Coast Oysters

1/2 dozen

\$15

New England Littlenecks

1/2 dozen

\$26

Classic Chilled Gulf Shrimp

6 each

\$90

Grand Seafood Platter

chef's seasonal selection

Salads

\$14

Crisp Baby Iceberg

great hill blue, bacon

\$14

Classic Caesar

\$14

Arugula Salad

lemon vinaigrette, shaved parmesan, grissini

\$14

Baby Kale

lemon, garlic, parmesan

\$15

Baby Beet Salad

olive oil, whipped goat cheese, crostini, beet gastrique

Appetizers

\$21

Sushi Grade Tuna Tartare

sesame & soy dressing

\$18

Steak Tartare

quail egg, capers, red onions, cornichons

\$21

Japanese Wagyu Beef Dumplings

\$21

Broiled East Coast Oysters

creamed spinach, bacon, hollandaise

\$21

Painted Hills Sirloin Beef Carpaccio

slight smoke, pecorino romano, pickled beech mushroom

\$16

Crispy Calamari

sweet & hot peppers

\$18

Mooo Meatballs

dry aged ribeye, bordelaise

\$19

Roasted Beef Marrow Bones

herb butter, toast, red wine sauce

\$14/27

Garganelli Bolognese

dry aged beef, pork, tomato, parmesan

Soups

\$12

Potato & Leek Chowder

whole belly clams, bacon

\$14

Maine Lobster Bisque

brandy, cognac, butter fleuron

\$18

Cioppino

calamari, shrimp, clams, saffron, tomato, garlic

Caviar

\$145

Israeli Osetra Caviar

30 grams, classic accompaniments

Mooo À La Carte Steaks

\$38

Creekstone Farms Prime New York Sirloin

10 ounce

\$48

Creekstone Farms Prime New York Sirloin

14 ounce

\$46

Painted Hills New York Sirloin

14 ounce, all natural, grass and grain fed

\$49

Creekstone Farms Pepper Crusted Prime Sirloin Au Poivre

14 ounce

\$160

Japanese A5 Wagyu Sirloin

6 ounce

\$38

Rib Eye Steak

12 ounce

\$42

Rib Eye Steak

18 ounce

\$68

Bone-In Painted Hills Ribeye

22 ounce, all natural, grass and grain fed

\$62

Prime Dry Aged Ribeye

16 ounce

\$42

Del Terruño Ribeye

12 ounce, free range, 100% grass fed, uruguay

\$44

Filet Mignon

8 ounce

\$54

Filet Mignon

12 ounce

\$57

Bone-In Filet Mignon

14 ounce

\$59

Prime Porterhouse

24 ounce

\$18

Add Jumbo Gulf Shrimp

garlic, white wine, lemon

\$2

Sauces

Au Poivre, Béarnaise, Red Wine, Bordelaise, Lou Jean's BBQ, Mooo Steak Sauce

A-1 - Free

served with roasted garlic and bone marrow butter

Seafood

\$42

Grilled Faroe Island Salmon

celery root puree, chanterelles, brussels sprouts, cider reduction

\$MKT

Stuffed Maine Lobster Imperial

3 pounds, out of shell, crab imperial

\$47

Shrimp Scampi

10 each, garlic butter, white wine, lemon, parsley

\$32

Linguini & New England Little necks

garlic butter, white wine, lemon, parsley

\$42

Grilled Branzino

olive oil, lemon juice, rice pilaf

Mooo Specials

\$51

Tenderloin of Beef Wellington

foie gras, spinach, duxelle

\$34

Wiener Schnitzel

brown butter, egg & capers

\$49

Grilled Colorado Rack of Lamb

maitre d' hotel butter, mint pate de fruit

\$32

Steak Frites

10 ounce, creekstone farms, prime bavette

\$28

Skillet Roasted Semi Boneless Cornish Game Hen

garlic, rosemary & lemon

\$85

Surf & Turf

8 ounce filet with bordelaise sauce, 1/2 3lb lobster with herb butter and market vegetables

Sides

\$6

Sautéed Onions

\$12

Panko & Parmesan Crusted Onion Rings

\$7/13

Creamed Spinach

\$14

Steamed Asparagus

hollandaise (of course)

\$18

Exotic Mushroom Mix

\$9

Sautéed Spinach & Garlic

\$16

Roasted Cauliflower

truffle butter

\$12

Broccoli

pine nuts, garlic, crushed red pepper

\$16

Exotic Mushroom Risotto

parmesan, thyme, madeira

\$8/16

Heirloom Squash Puree

maple, brown sugar, butter

\$18

Brussels Sprouts

cider reduction, bacon

Sides

\$7

Hand Crafted Pork Sausage

\$7

Applewood Smoked Bacon

\$7

Heritage Ham Steak

\$5

Sautéed Spinach

\$8

Truffled Parmesan Frites

\$3

House Made Whip Cream

\$9/18

Seasonal Fruit Plate

*(please note that all menu items and pricing are subject to change)

Starches

\$12

Yukon Gold Potato Skins

cheddar, gruyère, bacon

\$6/10

Whipped Potatoes

\$12

Truffled Parmesan Fries

\$18

Maine Lobster Mac & Cheese

without lobster 12

\$21 / 32

Mooo.... Side Flight

whipped yukon gold potato, creamed spinach, truffled parmesan fries, heirloom squash puree

\$12

Crispy Potato Tots

bacon, parmesan

Dessert

\$12

Classic Vanilla Crème Brûlée

vanilla bean, almond biscotti

\$12

Devil's Food Cake

chocolate ganache, vanilla ice cream

\$14

Bananas Foster

vanilla ice cream, caramelized bananas, warm rum sauce

\$21

Cheese Plate

Chef's Selection

\$9

Assorted Housemade Ice Creams or Sorbets

two scoops, served with a lemon tuile

\$30

The Moo... Sundae (Serves Two)

vanilla, chocolate & strawberry ice cream, candied nuts, amarena cherries
torched marshmallow, milk chocolate hot fudge, salted rum caramel, & strawberry
sauces

\$12

Milk Chocolate Mousse Bombe

milk chocolate mousse, cocoa sponge, cocoa nib tuile, milk chocolate (gluten free)

\$14

Blueberry-Lemon Curd

bruleed, cornmeal-lemon zest madeleines

\$12

Fresh Baked Chocolate Chip Cookies

6 each

\$12

Mascarpone Cheesecake

strawberry pomegranate sauce, graham crumble