

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, Baby Tomatoes, Cabernet Vinaigrette *10*

Appetizers....

*Sushi Grade Tuna *18*

Mussels & Chorizo *12*

*Steak Tartare *18*

*Beef Sirloin Carpaccio *horseradish, amarene cherries 19*

Kobe Beef Dumplings *19*

Soups....

Potato & Leek Chowder *whole belly clams, bacon 12*

Maine Lobster Bisque *14*

Caviar....

American Beluga *70*

Israeli Osetra *100*

*Classic New York Sirloin° *10 ounce 24*

*Minute Steak ° *cut from the short loin, 12 ounce 23*

*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*

*Pepper Crusted Prime Sirloin Au Poivre° *14 ounce 41*

*Niman Ranch New York Sirloin ° *free range, vegetarian fed 14 ounce 44*

*Dry Aged New York Sirloin 21 Days° *14 ounce 45*

*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*

Wiener Schnitzel *brown butter, egg & capers 34*

*Grilled Colorado Lamb Chops *mint jelly 38*

Skillet Roasted Cornish Game Hen *garlic & lemon 24*

Seafood....

*Grilled Salmon *warm nicoise salad, truffle vinaigrette 28*

*Seared Sea Scallops *spring ramps, bacon whipped potato & oyster mushrooms 34*

Butter Poached Maine Lobster *3 pound, market price*

Pan Roasted East Coast Halibut *artichokes, morels 36*

Linguini & White Clams *24*

Sides....

Vegetables....

Sautéed Onions *6*

Steamed White Asparagus *maitaise sauce 12*

Panko & Parmesan Crusted Onion Rings *12*

Creamed Spinach *5 / 9*

Morels, Ramps & Fiddleheads *16*

Steamed Asparagus *hollandaise (of course) 9*

B and B Mushrooms *6*

Exotic Mushroom Mix *14*

Sautéed Spinach & Garlic *9*

Mixed Market Vegetables *10*

Starches....

Yukon Gold Potato Skins *cave aged gruyere, bacon 10*

Whipped Yukon Gold Potatoes *5 / 9*

Truffled Parmesan Fries *12*

Potato Gratin *fontina, cheddar and gruyère 11*

Mushroom Risotto *14*

Moo Mac & Cheese *12 add lobster 18*

Mooo Side Flight

*whipped yukon gold potato
creamed spinach
truffled parmesan fries
exotic mushroom mix
18*

“Steak” Us Out!

Monday through Friday:

Three-course prix fixe Lunch only \$20.09pp.

*Served raw or cooked to order.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

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