

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 *65/100*

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*

Native Tomatoes, Blue Cheese Dressing, Croutons, Bacon *14*

Appetizers....

*Sushi Grade Tuna Tartare *18*

*Steak Tartare *18*

*Beef Sirloin Carpaccio *horseradish, amarene cherries 19*

American Wagyu Dumplings *19*

Clams Casino *bacon, old bay 18*

Broiled East Coast Oysters *creamed spinach, bacon, hollandaise 21*

Crispy Calamari *sweet & hot peppers 16*

Soups....

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

Maine Lobster Bisque *14*

*Classic New York Sirloin° *12 ounce 26*

*Filet Mignon° *8 ounce 36*

*Filet Mignon° *12 ounce 43*

*Rib Eye Steak° *18 ounce 38*

*Prime New York Sirloin° *14 ounce 39*

*Dry Aged Rib Eye° *16 ounce 56*

*Dry Aged New York Sirloin° *14 ounce 49*

*Bone in Delmonico° *24 ounce 44*

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

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

Add Jumbo Gulf Shrimp *garlic, white wine, lemon 16*

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 48*

Wiener Schnitzel *brown butter, egg & capers 34*

*Grilled Colorado Lamb Loin Chops *mint jelly 36*

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

Skillet Roasted Semi Boneless Cornish Game Hen *garlic & lemon 24*

Seafood....

Shrimp Scampi *10 each, steamed white rice 45*

*Grilled Faroe Island Salmon *maine lobster & corn succotash 34*

*Caramelized Sea Scallops *parsnip puree, black trumpet mushrooms, brussel sprouts 38*

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*

Summer Vegetable Ratatouille *10*

Native Corn Succotash *5/10*

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*

Mooo Mac & Cheese *12 add lobster 18*

Château Potatoes *oven roasted 9*

Mooo Side Flight

*whipped yukon gold potato
creamed spinach
truffled parmesan fries
native corn succotash
18/32*

*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.