

Appetizers....

- *Wellfleet Oysters
4 each, raspberry mignonette 12
- *Classic Chilled Gulf Shrimp
4 each, horseradish cocktail sauce 16
- *Sushi Grade Tuna Tartare
citrus soy vinaigrette 14
- *Steak Tartare
hand cut beef, grilled flat bread 12
- Maine Lobster Bisque
cognac and sherry 12
- Potato & Leek Chowder
whole belly clams, bacon 9
- Kobe Beef Dumplings
ginger, scallion and soy 14
- *Caesar Salad
parmesan, traditional dressing, croutons 7
with grilled chicken 14
- Crisp Baby Iceberg
great hill blue, bacon, tomatoes,
buttermilk (ranch) dressing 8

Entrees....

- Greek Style Salad with Grilled Shrimp 22
- * 12 Ounce Sirloin Steak Frites
maitre d'hôtel butter, truffled fries 26
- Wiener Schnitzel
brown butter sauce, egg & capers 24
- Caramelized Sea Scallops
bacon whipped potato &
chanterelle mushrooms 21

Three-Course Lunch (\$20.09pp)

Choice of Appetizer

Steamed Mussels and Chorizo

Mixed Greens
baby tomatoes, cabernet vinaigrette

Chopped Sirloin Steak Tartare
grilled flatbread

Choice of Entrée

12 ounce New York Sirloin
truffle frites, garlic marrow butter

Grilled Scottish Salmon Filet
native corn succotash

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

Choice of Dessert

chocolate brownie sundae

strawberry shortcake

*Price does not include tax or gratuity.

Sandwiches....

all sandwiches served with french fries

Classic B.L.T.12

* 12 Ounce Sirloin Burger
vermont cheddar, sautéed onions,
brioche roll 16

Grilled Chicken Club
lettuce, tomato,
applewood smoked bacon 14

*Grilled Tenderloin Sandwich
moosauce, lettuce, tomato,
sautéed onions 18

Moo Lobster Roll & Cole Slaw 24

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 sirloin
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

"Steak" Us Out!

Sunday & Monday Nights:

Three-course prix fixe menu for \$35pp.
Complimentary valet parking for dinner guests.