

## Chilled Seafood....

- \*East Coast Oyster *on the half shell, 6 pcs* 24
- Gulf Shrimp *cocktail, 5 pcs* 29
- \*\*Yellowfin Tuna Tartare *crisp wonton, cucumber, miso, cilantro* 24
- \*Seabass Ceviche *citrus vinaigrette, espelette, chives* 23

## Soups & Salads....

- Maine Lobster Bisque *splash of cognac, baked in pastry* 21
- Foraged Mushroom Bisque *truffle & parmesan cream, chives* 17
- Crisp Iceberg Wedge *Danish blue, applewood-smoked bacon* 19
- Classic Caesar *Sicilian anchovy, parmesan, garlic croutons* 18
- Market Greens *white beech mushrooms, shallot Dijon vinaigrette* 14

## Mooo Classics....

- \*Prime Sirloin Tartare *smoked to order, bone marrow toast* 26
- \*Prime Sirloin Carpaccio *foraged mushrooms, parmesan* 24
- Grilled Spanish Octopus *squid ink aioli, Calabrian chili gremolata* 26
- \*\*Japanese Wagyu Beef Dumplings *soy & ginger* 29
- Roasted Bone Marrow *bordelaise, grilled country bread* 26
- Prime Dry Aged Meatballs *parmesan polenta, red wine* 22
- Crispy Calamari *Rhode Island style, arrabiata, lemon aioli* 18

OFFERED EXCLUSIVELY IN THE  
BAR & LOUNGE AREA

### M000 BURGER

8oz Wagyu Blend, Béarnaise Aioli, American Cheese,  
Tomato Jam, House-Made Bacon, Sea Salt Fries 28

JOIN US EVERY TUESDAY EVENING FOR  
\$1 OYSTERS!

Available in the Bar, Lounge area beginning at 5pm

## Mooo À La Carte Steaks....

\*\*served with maître d'hôtel herb butter

- \*Greater Omaha Prime New York Sirloin *Nebraska, 12 ounce, all natural* 57
- \*Greater Omaha Prime New York Sirloin Au Poivre *Nebraska, 12 ounce, all natural* 61
- \*Greater Omaha Filet Mignon *Nebraska, 8 ounce* 58
- \*Niman Ranch New York Sirloin *all natural, 100% grass fed, 12 ounce* 58
- \*American Wagyu Flat Iron *Snake River Farms, Idaho, 10 ounce, all natural* 58
- \*Greater Omaha Prime Ribeye *Nebraska, 14 ounce, all natural* 72
- \*American Wagyu Eye of Ribeye *Snake River Farms, Idaho, 8 ounce, all natural* 95
- \*Creekstone Farms Prime Bone-In Dry Aged Ribeye *Kansas, 60 day, 18 ounce* 95
- \*Creekstone Farms Dry Aged Porterhouse *Kansas, 30 day, 24 ounce, all natural* 98
- \*Japanese A5 Wagyu Sirloin *Kagoshima prefecture, 6 ounce* 190

## Sauces....

- |             |                           |                        |
|-------------|---------------------------|------------------------|
| Béarnaise 4 | Madeira & Black Truffle 8 | Au Poivre 6            |
| Red Wine 5  | Bordelaise 5              | Mooo.... Steak Sauce 4 |

## Add To Cuts....

- |                                  |                        |
|----------------------------------|------------------------|
| Maine Lobster 1.5 lb, broiled 48 | Roasted Bone Marrow 14 |
|----------------------------------|------------------------|

### \*Tomahawk for Two

*Snake River Farms, Idaho, American Wagyu, 48 ounce  
Carved Tableside  
Your choice of two sides & two sauces 295*

## Mooo Specialties & Seafood....

- \*\*Faroe Island Salmon *oyster mushrooms, caulilini, chestnut, pomegranate* 44
- Branzino *brown butter meunière, Yukon potatoes, broccolini* 44
- \*Tenderloin of Beef Wellington *foie gras, spinach, mushroom duxelles* 71
- Broiled Twin Maine Lobster *3 lb, out of shell, compound butter MRKT*
- \*Australian Lamb Chops *cracked mustard & peppercorn, vin cotto, mint jelly* 75

## From The Farmers Market....

- Panko & Parmesan Crusted Onion Rings *tomato aioli* 16
- Steamed Jumbo Asparagus *hollandaise* 19
- Grilled Broccolini *spicy Calabrian chili, garlic* 16
- Roasted Exotic Mushrooms *garlic & thyme* 22
- Char-Roasted Heirloom Carrots *honey* 13
- Sautéed Arrowhead Spinach *garlic* 15
- Creamed Arrowhead Spinach *hand-grated nutmeg* 16
- "Tater Tots" *fontina, truffle aioli* 18
- Yukon Gold Potatoes *whipped, Vermont butter* 12
- Truffled Parmesan Fries 15
- Sea Salt Fries 13
- Maine Lobster Mac n'Cheese *house-made pasta* 32
- Mooo.... Side Flight *whipped Yukon potatoes, creamed spinach, truffled parmesan fries, roasted exotic mushrooms* 42

## Just Because....

**Dry Aged Bolognese**  
*Lumache, parmesan, parsley* 35

**\*Prime Steak Frites**  
*Maître d'hôtel butter, roasted garlic  
vin cotto, béarnaise aioli* 48

**Chicken Milanese**  
*Pomodoro, lemon, arugula, Parmigiano-Reggiano* 34

### Mooo.... Private Dining Spaces

*The Napa Room hosts 8 to 12, The Bordeaux up to 24  
and The Fireside up to 48.*

*Available for Luncheons, Dinners and Receptions*

### To Reserve

*Please contact Shannon St. Pierre  
at 781.281.8609 or  
SStPierre@moooburlington.com*

*\*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.  
\*\* Contains Nuts or Sesame*