

A P P E T I Z E R S

Crispy Duck Wontons 10
Hoisin Barbeque Duck Confit, Scallions
Sweet Soy Glaze, Micro Cilantro

Kobe Beef Sliders 12
Cabot Cheddar Cheese, Wild Mushrooms
Brioche Rolls, Chipotle Mayo

Hawaiian Ahi Tuna Tartare 16
Sashimi Yellow Fin Tuna, Wasabi Avocado
Crispy Shallots, Citrus Soy Dressing

Crisp Narragansett Bay Calamari 11
Tomato Confit, House Roasted Peppers
Garlic Emulsion

Artisan Cheese Plate 12
Chef's Selection of Three Artisanal Cheeses
Composed Seasonally

Wild Mushroom Stuffed Ravioli 11
Shitake Mushrooms, Tasso
Scallion, Light Porcini Cream

DiBruno Brothers Fresh Burrata Mozzarella 12
Ciabatta Bread, Roasted Garlic, Grilled Red Onions
Balsamic Marinated Beefsteak Tomatoes, Local Basil

Make your Reservations for Champagne Brunch
Every Sunday from 10:30 until 2:30 PM
Enjoy a Three-Course Brunch and Unlimited Champagne!

Gift Cards Available Perfect for any Occasion
An 18% Gratuity will be Added to Parties of Six or More

S O U P S A N D S A L A D S

Tortilla Soup 9
Cilantro, Avocado
Roasted Chicken

Lobster Bisque 12
Sweet Gulf Shrimp
Oven Dried Tomatoes

Satur Farms Organic Greens 9
Asparagus, Red Onion
Candied Almonds, Pepper
Confetti, Honey Mustard
Vinaigrette

Organic Toybox Tomato Salad 12
Baby Frisee, Kalamata Olives
Haircot Verts, Goat Cheese Sherry
Vinaigrette

Hearts of Romaine 10
Prosciutto De Parma, Basil
Pesto Caesar Dressing, Parmesan
Croustade

Crisp Iceberg Wedge 9
Maytag Blue Cheese Dressing
Extra Virgin Olive Oil
Tomato Confetti

C H E F S E N T R É E S P E C I A L T I E S

Jail Island Salmon 32
Paella Lump Crab Rice, Chorizo, Tomato Capers Confit
Roasted Sweet Peppers

New Zealand Lamb Loin 34
Artichoke Puree, Caponata, Aged Balsamic Syrup
Oven Dried Tomatoes, Syrah Lamb Jus

Pesto Crusted Halibut 34
Fork Crushed Yukon Potatoes, Melted Leeks, Smoked Bacon
Yellow Tomato Reduction

Gulf Coast Mahi Mahi 27
Jasmine Rice, Snow Peas, Golden Pineapple
Crushed Peanuts, Coconut Thai Curry

Berkshire Pork Tenderloin 27
Roasted Garlic Tamale, Haas Avocado
Cilantro Oil, Chipotle Honey Glaze

Prosciutto Wrapped Chicken Breast 28
Parma Prosciutto, Sweet Pea Risotto, Dijon Emulsion
Roasted Red Peppers, Madeira Chicken Jus

Maine Diver Scallops 30
Potato Gnocchi, English Peas, Roasted Baby Carrots
Lemon Garlic Pan Jus

STEAK AND SEAFOOD

9 oz Center Cut Filet Mignon 39
Certified Choice Hereford Beef
Corn Fed, Montana

Wasabi Crusted Chilean Sea Bass 32
Ginger Soy Glaze, Red Pepper Jam

14 oz New York Strip 39
28 Day Dry Age Hereford Cattle
Corn Fed, Oklahoma

2 Lb Maine Lobster M.P.
Fresh Lemon Wedge
Drawn Butter

14 oz Dry Aged Ribeye Steak 40
Painted Hills Farm Beef
Corn Fed, Oregon

Filet & Maine Lobster
Petite 6oz Prime Filet
Lobster Infused Hollandaise

SAUCES 2

Cabernet Demi Glaze
Hollandaise
M-I Steak Sauce
Horseradish Cream

RAW BAR

Chef's Daily Selection of Fresh Shellfish
Choice of Cocktail, Creole Mustard or Lemon Caper Remoulade Sauce

Oysters (1/2 Dozen) M.P.

Jumbo Shrimp Cocktail 15

Jumbo Lump Crab Meat (3 ounces) 14

One Pound Chilled Maine Lobster M.P.

SIDES 8

Yukon Gold Potato Puree
Fresh California Chives

Lobster Mashed Potatoes (add 2)
Maine Lobster Meat, Truffle Oil

Local Jumbo Asparagus
Traditional Hollandaise

Mac 'N Cheese
Cavatappi Pasta, Three Cheeses

Peas and Carrots
Baby Carrots, English Peas
Shallot Butter

Truffle Roasted Wild Mushrooms
Sautéed Texas 1015 Onions

Sautéed Broccoli Rabe
Roasted Garlic, Lemon Butter

Pan Roasted Fingerling Potatoes
Rosemary, Garlic, Lemon, Parsley

Hand Cut House Fries
Truffle, Parmesan, Chives

Creamed Sweet Corn
Lancaster Organic Cream, Fresh Herbs
Sweet Corn Off the Cob

B U S I N E S S H O U R S

Lunch	Monday- Saturday 11:30am – 3:00 pm
Dinner	Monday- Friday 5:30pm – 10:00 pm
Sunday Brunch	Sunday 10:30am -2:30pm
Saturday Dinner	5:00pm - 10:30pm
Sunday Dinner	5:00pm - 9:00pm

Bongo Bar and Deck Open Seasonally

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Reservations can be made by calling
(215) 923-2500

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Visit our website at www.moshulu.com