

Mo's



A Place for Steaks

Simultaneously
RARE and WELL DONE.

720 North Plankinton Avenue • Milwaukee, Wisconsin 53203
414.272.0720 • Visit us online at www.mosaplaceforsteaks.com

-APPETIZERS-

Bruschetta	12
Lobster Ceviche* w/lobster, sea bass & shrimp	18
Mo's Prime Crostini* w/horseradish & Béarnaise	18
Crab Cake w/ Red Pepper Sauce	18
California Roll	13
Ahi Tuna Sushi*	16
Chef's Choice Sushi Roll*	18
Tuna Poke* w/ Avocado, Thai Chili & Sesame Oil	17
Calamari & Rock Shrimp w/ spicy citrus sauce	15
Shrimp Cocktail ^{GF}	18
Bacon Wrapped Seared Sea Scallops ^{GF}	21
Mark Suter Seafood Appetizer Platter ^{GF}	105

-SOUPS-

Baked French Onion	9
Lobster Bisque	cup 9 bowl 11

-SALADS-

Caesar Salad	9
Wedge Salad ^{GF}	9
w/ Bacon, Bleu Cheese Crumbles & Tomato	
Caprese Salad ^{GF}	11
Vine Ripe Tomatoes, Fresh Mozzarella, Balsamic & Basil	
Don Smiley Beet Salad ^{GF}	12
Red & Golden Beets, Fresh Arugula, Romaine, Goat Cheese & Walnuts tossed with Orange Vinaigrette	

-SIDES-

Lobster Mac N' Cheese	21
Pepper Jack Mac N' Cheese	12
Roasted Potato w/ bacon, onion, mushrooms ^{GF}	9
Mashed Potato w/ White Cheddar Cheese ^{GF}	9
Truffle Mashed Potato ^{GF}	12
Truffle Parmesan French Fries	11
Baked Potato ^{GF}	8
The Bauman (Mo's Signature Double Baked Potato) ^{GF}	10
Crispy Onion Strings	12
Sautéed Mushrooms ^{GF}	9
Asparagus (Grilled/Steamed) ^{GF}	11
Brussels Sprouts Sautéed w/ bacon & brown sugar ^{GF}	10
Col. Lombardo's Cream Corn ^{GF}	9
Sautéed Spinach w/ Cherry tomatoes & balsamic ^{GF}	9

-ENTREES*^{GF} -

Enjoy a surf and turf by adding a 6 oz. cold water lobster tail or ½ lb. of crab legs to any steak \$30

Filet Mignon (8 oz.)	42
Filet Mignon (12 oz.)	50
New York Strip Loin (16 oz.)	46
Mo's Signature Bone-in Ribeye (20 oz.)	60
Dry Aged Bone-in New York Strip (18 oz.)	58

Filet Mignon (4 oz.)	30
"The Dainty Lady"	44
Two Bacon Wrapped Sea Scallops & 4oz. filet	
Surf & Turf	60
6 oz. Cold water lobster tail & 4 oz. filet or ½ lb. of king crab legs & 4oz. filet	

和牛 Wagyu*^{GF}

A breed of cattle whose beef is known for its marbling and tenderness. Widely considered the best beef in the world.

Wagyu Filet (4 oz.) (Limited Supply)	40
Wagyu Filet (8 oz.) (Limited Supply)	70
Wagyu Filet (12 oz.) (Limited Supply)	95

"The Big Mo*"^{GF} 54

Two Bacon Wrapped Sea Scallops & 8oz. Filet

Mo's Baby Back Ribs^{GF} 33

Pan Seared Salmon*^{GF} 32

Pesto Crusted Salmon* w/Pesto Mashed^{GF} 35

Topped with Bruschetta Tomatoes & Balsamic Glaze

Tuna Steak*^{GF} 32

Naga Tuna*^{GF} 36

Sesame Seared Tuna, Wasabi Whipped Potatoes & Hoisin Glaze

Alaskan Halibut (Pan Seared)^{GF} 32

Alaskan Halibut^{GF} 37

w/spinach, Asparagus, Tomato & a Lemon Butter Sauce

Twin Cold Water Lobster Tails (Broiled)^{GF} 60

King Crab Legs^{GF} 65

"The Schrieffer" 32

Two Blackened Chicken Breasts w/ Mashed Potato

& Grilled Asparagus (try it with a shot of Fireball!)

"The Billy"^{GF} 26

Two Grilled Chicken Breasts with Grilled Asparagus

Sicilian Chicken Breast w/ Mashed Potato 26

Panko Breaded, Topped with Pomodoro Sauce & Provolone

-Toppings & Sauces-

Lobster Oscar^{GF} 15

Lobster Meat, Asparagus & Hollandaise

Crab Oscar^{GF} 10

Jumbo Lump Crab, Asparagus & Hollandaise

Horseradish-Bleu Cheese Crust^{GF} 5

Melted Bleu Cheese Crumbles-Horseradish Herb

Roquefort Sauce^{GF} 4

Hollandaise Sauce^{GF} 2

Béarnaise Sauce^{GF} 2

Red Wine Sauce^{GF} 2

All entrees served with house salad, fresh bread, butter, and butter of the day. Au Poivre, Blackened, Garlic or Cajun Seasoning are available with any item at no charge.



CELLAR

-Red Wines-

	<u>Glass</u>	<u>Bottle</u>
Mark West Pinot Noir, <i>California</i>	10	40
La Crema Pinot Noir, <i>Monterey</i>	12	48
King Estate Pinot Noir, <i>Oregon</i>		64
Nicolas Merlot, <i>France</i>	8	32
Emmolo Merlot, <i>Napa Valley</i>	16	64
Duckhorn Merlot, <i>Napa Valley</i>		100
Alamos Seleccion Malbec, <i>Argentina</i>	13	52
7 Deadly Zins Zinfandel, <i>Lodi</i>	9	36
Hayes Ranch Cabernet, <i>California</i>	8	32
Louis Martini Cabernet, <i>California</i>	10	40
Ghost Pines Cabernet, <i>Sonoma County</i>		52
Justin Cabernet, <i>Paso Robles</i>	15	60
Mt. Veeder Cabernet, <i>Napa Valley</i>	20	80
2014 Caymus Cabernet, <i>Napa Valley</i>	28	170l litre
2009 Ehler's Estate 1886 Cabernet, <i>Napa Valley</i>		200
2012 Beringer Private Reserve Cabernet, <i>Napa Valley</i>		200

-White Wines-

	<u>Glass</u>	<u>Bottle</u>
Rosatello Moscato, <i>Italy</i>	8	32
Wente Riesling, <i>Monterey</i>	9	36
Montevina White Zinfandel, <i>Amador County</i>	7	28
Chateau Ste. Michelle Rosé, <i>California</i>	9	36
Mezza Corona Pinot Grigio, <i>Italy</i>	8	34
Santa Margherita Pinot Grigio, <i>Italy</i>	15	60
Fernlands Sauvignon Blanc, <i>New Zealand</i>	9	36
Line 39 Sauvignon Blanc, <i>California</i>		34
Fortress Sauvignon Blanc, <i>Lake County</i>	12	48
Hayes Ranch Chardonnay, <i>California</i>	9	36
Mer Soleil Reserve Chardonnay, <i>Santa Barbara</i>	12	48
Sonoma Cutrer Chardonnay, <i>Russian River Valley</i>	15	60
Sanford Chardonnay, <i>Santa Barbara County</i>		60

-Mo's Signature Drinks-

The Sweeney-Tini "Zero Carb, Zero Sugar"	15
<i>Ketel One Citroen, fresh lemon juice, and our special lemonade flavored mix. A low calorie twist on a traditional lemon drop martini!</i>	
Mo's Dirty Martini	16
<i>Grey Goose, olive juice, and 2 hand-stuffed blue cheese olives!</i>	
French Martini	14
<i>Grey Goose Le Citron, Chambord, Pineapple Juice</i>	
Starburst Martini	12
<i>Stoli Vanil, Pineapple Juice, Strawberry Puree</i>	
Mo's Elderflower Old Fashioned	14
<i>Maker's Mark, St. Germaine, bitters. A Floral twist on a Wisconsin classic!</i>	
Mo's Manhattan	15
<i>Jefferson's Reserve or High West Double Rye with Carpano Sweet Vermouth</i>	
Vesper	15
<i>Koval vodka, Bulldog London Dry Gin, Lillet French aperitif liqueur and a twist of lemon. The traditional Bond martini, Jamie's favorite!</i>	
The Tom Bernacchi	12
<i>Double Korbel Manhattan with Bleu Cheese Stuffed Olives</i>	
Bruce Rossmeyer Harley-Davidson Manhattan	525
<i>Remy Martin "Louis XIII", Carpano Sweet Vermouth</i>	
Ken Zettelmeier of Master Z's Martini	525
<i>Made with Remy Martin "Louis XIII", The Classiest Sidecar in Town</i>	

-Sparkling Wines-

	<u>Glass</u>	<u>Bottle</u>
Tavernello Prosecco, <i>Italy N.V.</i>	8	32
JCB No. 21 Brut	13	52
Martini & Rossi Asti Split		10
Veuve Clicquot (1/2 Bottle), <i>France</i>		60
Veuve Clicquot, <i>France</i>	20	120
2004 Dom Perignon, <i>France</i>		325
Conundrum Sparkling, <i>California</i>	12	48

-Mo's Beer List-

-Imported Bottles-

Beck's,
Amstel Light,
Guinness,
Corona,
Corona Light,
Heineken,
Hoegaarden Belgian Wheat,
Hacker-Pschorr Weiss,
Stella Artois, Stella Cidre,
Beck's(NA),
Belfast Ginger (NA)
Chimay Grande Reserve \$20

-Domestic Bottles-

Bud Light
Budweiser
Miller Lite
Miller High Life
MGD, PBR
Miller 64
Coors Light
Michelob Ultra
Sam Adams
Blue Moon

-Microbrew Bottles-

Bison Blonde Lager,
Louie's Demise MKE,
Bell's 2-Hearted Ale,
Lakefront IPA,
Lakefront
Riverwest Stein,
Matilda Belgian Pale Ale
Goose Island,
312 Goose Island,
Ommegang
Abbey Ale,
Point Session Pale Ale,
Point Classic
Amber Lager
Spotted Cow New Glarus,
Moon Man New Glarus,
Seasonal New Glarus,
Kentucky Bourbon,
Lagunitas IPA,
Young's Double
Chocolate Stout,
Fat Tire
Angry Orchard
Hard Cider,
Ciderboys First Press

-Beverages-

Coca-Cola Products, Lemonade, Panr
Water, Milk, Sprecher Root Beer, Juic
San Pellegrino, and Iced Tea