

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	11
Lobster Ceviche* w/lobster, sea bass & shrimp	18
Mo's Prime Crostini* w/horseradish & Béarnaise	18
Crab Cake w/ Red Pepper Sauce	17
California Roll GF	12
Ahi Tuna Sushi*GF	16
Chef's Choice Sushi Roll* GF	18
Tuna Poke* w/ Avocado, Thai Chili & Sesame Oil	17
Calamari & Rock Shrimp w/ spicy citrus sauce	15
Shrimp Cocktail GF	16
Bacon Wrapped Seared Sea Scallops GF	20
Mark Suter Seafood Appetizer Platter GF	105

-SOUPS-

Baked French Onion	8
Lobster Bisque	cup 7 bowl 11

-SALADS-

Caesar Salad	8
Wedge Salad GF	9
w/ Bacon, Bleu Cheese Crumbles & Tomato	
Caprese Salad GF	9
Vine Ripe Tomatoes, Fresh Mozzarella, Balsamic & Basil	
Don Smiley Beet Salad GF	9
Red & Golden Beets, Fresh Arugula, Romaine, Goat Cheese & Walnuts tossed with Orange Vinaigrette	

-SIDES-

Lobster Mac N' Cheese	18
Pepper Jack Mac N' Cheese	12
Tomato Basil Risotto	10
Roasted Potato w/ bacon, onion, Mushrooms GF	9
Mashed Potato w/ White Cheddar Cheese GF	8
Truffle Mashed Potato GF	12
Truffle Parmesan French Fries GF	11
French Fries GF	7
Baked Potato GF	6
The Bauman (Mo's Signature Double Baked Potato) GF	10
Crispy Onion Strings	8
Sautéed Mushrooms GF	9
Asparagus (Grilled/Steamed) GF	9
Broccolini w/ butter & garlic GF	10
Brussels Sprouts Sautéed w/ bacon & brown sugar GF	10
Col. Lombardo's Cream Corn GF	9
Wigdor Creamed Spinach GF	14
Sautéed w/ butternut squash, topped with roasted almonds	
Sautéed Spinach w/ Cherry tomatoes & balsamic GF	8
Side Sampler GF	18/24
Choice of 3/ Choice of 5: Col. Lombardo's Cream Corn, Sautéed Mushrooms, White Cheddar Mashed Potatoes, Creamed Spinach, Pepper Jack Mac N' Cheese	

-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.)	39
Filet Mignon (12 oz.)	49
New York Strip Loin (16 oz.)	45
Mo's Signature Bone-in Ribeye (20 oz.)	56
Dry Aged Bone-in New York Strip (18 oz.)	54
The "McAlpine" Horseradish Crusted Prime Ribeye	61

Filet Mignon (4 oz.)	29
"The Dainty Lady"	43
Two Bacon Wrapped Sea Scallops & 4oz. filet	
Surf & Turf	59
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

Mo's Baby Back Ribs GF	30
Sicilian Chicken Breast w/ Mashed Potato	25
(Herb Panko Breaded, Topped with Pomodoro Sauce & Provolone)	
Pan Seared Salmon* GF	32
Pesto Crusted Salmon* w/Pesto Mashed GF	35
(Topped with Bruschetta Tomatoes & Balsamic Glaze)	
Tuna Steak* GF	30
Naga Tuna* GF	34
(Sesame Seared Tuna, Wasabi Whipped Potatoes & Hoisin Glaze)	
Chilean Sea Bass (Pan Seared) GF	35
Chilean Sea Bass GF	39
(Spinach, asparagus & tomato with a lemon butter)	

Twin Cold Water Lobster Tails (Broiled) GF	60
King Crab Legs GF	55
"The Big Shorty"	35

Braised Prime Short Rib w/Bleu Cheese Crumbles & Asparagus Horseradish Risotto

"The Schrieffer"	30
Two Blackened Chicken Breasts with Tomato Basil Risotto & Broccoli (try it with a shot of Fireball)	

"The Billy" GF	25
Two Grilled Chicken Breasts with Grilled Asparagus	
"The Big Mo"* GF	53
Two Bacon Wrapped Sea Scallops & 8oz. filet	

-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.



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

GF designates our gluten free items. Please ask your server about modifications for other items.

07.21.2016



CELLAR

-Red Wines-

	<u>Glass</u>	<u>Bottle</u>
Mark West Pinot Noir, California	10	40
Cloudline Pinot Noir, Willamette Valley		48
King Estate Pinot Noir, Oregon		65
Meiomi Pinot Noir, Monterey Valley	13	52
Belle Glos "Las Alturas" Pinot Noir, Monterey County		95
Domino Merlot, California	8	32
Duckhorn Decoy Merlot, Sonoma County	14	56
Markham Merlot, Napa Valley		64
Duckhorn Merlot, Napa Valley		80
Alamos Seleccion Malbec, Argentina	13	52
7 Deadly Zins Zinfandel, Lodi	9	36
Cigar Zinfandel, California		52
Hayes Ranch Cabernet, California	8	32
Louis Martini Cabernet, California	10	40
Ghost Pines Cabernet, Sonoma/Napa	13	52
St. Supery Cabernet, Napa Valley		72
Girard Cabernet, Napa Valley		76
Sequoia Grove Cabernet, Napa Valley	20	80
2013 Caymus Cabernet, Napa Valley	28	1701 litre
2011 Jordan Cabernet, Alexander Valley		140
2009 Ehler's Estate 1886 Cabernet, Napa Valley		200
2012 Beringer Private Reserve Cabernet, Napa Valley		200

Jamie's Wine Feature

2009 Clos Du Val Cabernet
Stag's Leap District \$120/btl

-Sparkling Wines-

	<u>Glass</u>	<u>Bottle</u>
Nino Franco Prosecco	9	35
Domaine Carneros By Taittinger	13	50
Martini & Rossi Asti Split		10
Veuve Clicquot (1/2 Bottle), France		60
Veuve Clicquot, France		120
1996 Veuve Clicquot Reserve (1/2 Bottle), France		70
2004 Dom Perignon, France		325

-Imported Bottles-

Beck's,
Amstel Light,
Guinness,
Corona,
Corona Light,
Heineken,
Hoegarden Belgian Wheat,
Franziskaner Hefe 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
Miller 64
Coors Light
Michelob Ultra
Sam Adams
Blue Moon

-Beverages-

Coca-Cola Products, Lemonade, Panna
Water, Milk, Sprecher Root Beer, Juice, San
Pellegrino, Q Tonic and Iced Tea

-White Wines-

	<u>Glass</u>	<u>Bottle</u>
Wente Riesling, Monterey	9	36
Bodega Norton Moscato, Argentina		36
Beringer White Zinfandel, Napa Valley	7	28
Mezza Corona Pinot Grigio, Italy	8	34
Santa Margherita Pinot Grigio, Italy	15	60
New Harbor Sauvignon Blanc, New Zealand		36
Line 39 Sauvignon Blanc, California	8	34
Emmolo Sauvignon Blanc, Napa Valley		50
Duckhorn Decoy Sauvignon Blanc, Sonoma County	13	52
Hayes Ranch Chardonnay, California	9	36
Meiomi Chardonnay, Monterey Valley	12	48
Sonoma Cutrer Chardonnay, Russian River Valley	15	60
Sanford Chardonnay, Santa Barbara County		60

-Mo's Signature Drinks-

The Sweeney-Tini "Zero Carb, Zero Sugar"	12
<i>Ketel One Citroen, fresh lemon juice, and our special lemonade flavored mix. A low calorie twist on a traditional lemon drop martini!</i>	
Blood Orange Cosmo	13
<i>Skyy Blood Orange, Cointreau, fresh lime juice, splash of cranberry.</i>	
French Martini	12
<i>Ketel One Citroen, Chambord, Pineapple Juice</i>	
Strawberry Lemonade Martini	12
<i>Skyy Wild Strawberry, Eau de Villee Lemon Liqueur, Strawberry Puree</i>	
Starburst Martini	12
<i>Stoli Vanil, Pineapple Juice, Strawberry Puree</i>	
Jane's Jack	12
<i>Jack on the rocks with a sidecar of water-no ice.</i>	
Mo's Elderflower Old Fashioned	12
<i>1792 Bourbon, St. Germaine, bitters. A Floral twist on a Wisconsin classic!</i>	
Mo's Manhattan	15
<i>Woodford Reserve or Templeton Rye with Carpano Sweet Vermouth</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>	

-Mo's Beer List-

-Microwbrew Bottles-

Bison Blonde Lager,
Louie's Demise MKE,
Booyah MKE,
Sheepshead
Oatmeal Stout MKE,
Bell's 2-Hearted Ale,
Lakefront IPA,
Lakefront Riverwest Stein
Matilda Belgian Pale Ale
Goose Island,
312 Goose Island,

Spotted Cow New Glarus
Moon Man New Glarus
Ommegang
Abbey Ale,
Kentucky Bourbon,
Lagunitas IPA,
Sprecher Black Bavarian,
Cider Boys Seasonal,
Young's Double
Chocolate Stout,
Fat Tire

All Payments by:
Cash or Major Credit Card
No Personal Checks

Dinner Hours:
Monday-Friday: 5:00 pm – 11 pm
Saturday: 5:00 pm – 12 am

Complete Private Dining Facilities