

MOMO'S Chophouse

BREAD

Service (for 2) \$6

Roasted garlic sourdough & focaccia, with housemade butter.

APPETIZERS

Shishito Peppers \$15

Roasted Shishito peppers tossed in sesame seeds & lime zest, with a Korean BBQ aioli.

Crab Fritters \$18

Creamy yuzu kosho, cilantro, Japanese mayo.

Nueske's Bacon \$18

Seikel's mustard, apple slaw.

Bone & Lobster \$34

Roasted bone marrow, lobster claw meat, creamy leek vinaigrette, pickled onions, parsley, fried bread.

SALADS

Hail Caesar \$14

Grilled romaine, parmesan tuile, croutons, creamy dill Caesar.

TomTom \$18

Crispy shallots, crispy olives, burrata, heirloom tomatoes, chimichurri, aged balsamic.

Chopped Salad \$12

Mixed greens, cherry tomato, cucumber, carrot, croutons, buttermilk dressing.

Wedge \$14

Cherry tomato, blue cheese dressing, Nueske's bacon bits, red onion.

SOUPS

Acadiana Gumbo \$15

Roasted chicken, andouille, rice.

Roasted Red Pepper & Tomato Bisque \$15

Roasted red bell peppers, san marzano tomatoes, olive oil, basil.

SEAFOOD

MoMo's Seafood Tower | \$80 | \$140 | \$200

Fresh crab, oysters, lobster tail, gulf shrimp, chive butter, gin spiked cocktail sauce, mignonette, lemon.

Oysters on the Half Shell

Dozen / Half Dozen..... \$Market Price

Cocktail sauce, horseradish, mignonette, lemon wedges.

ENTRÉES

Wagyu Steak Burger \$26

Wagyu beef, caramelized mushrooms, gruyere cheese, crispy shallots, bourbon peppercorn sauce, brioche bun with hand cut steak fries.

Wagyu Flat Iron Steak Frites \$40

Wagyu flat iron, caramelized mushroom & herb, house cut steak fries.

Bone-In Pork Chop \$37

Apple gastrique, carrot risotto, sweet potato chips, sage.

Pan Seared Scallops \$42

Carrot purée, caramelized mushrooms, almond powder, blackberry reduction.

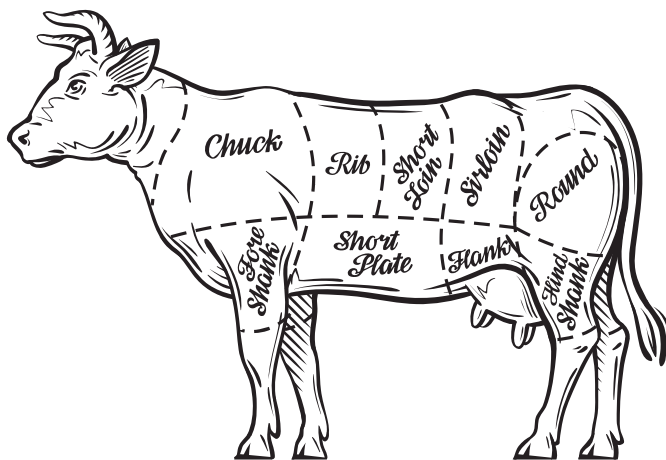
Blackened Redfish Pontchartrain \$39

Gulf shrimp, lump crab, Cajun mushroom sauce, smoked basmati.

Cajun Smoked Chicken \$28

Leek vinaigrette, onion salad, shaved radish, pho glaze.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



◀ FROM THE BUTCHER ▶

10oz Filet	\$68
14oz New York Strip	\$59
16oz Ribeye	\$76
32oz Porterhouse	\$155
<i>(served with 2 sides)</i>	
36oz Smoked Tomahawk	\$135
<i>(served with 2 sides)</i>	

Sauces	
<i>Adobo Choron</i>	\$5
<i>Chimichurri</i>	\$5
<i>Red Wine Demi-Glace</i>	\$5
<i>Horseradish Cream</i>	\$5
<i>Marrow Butter</i>	\$5
<i>Bourbon Peppercorn</i>	\$5
<i>Creamy Jalapeño</i>	\$5
Toppings	
<i>Gorgonzola Crust</i>	\$6
<i>Chipotle Crab Béarnaise</i>	\$15
<i>Lobster Thermidor</i>	\$24
<i>Caramelized Mushroom & Herb</i>	\$10



Proudly Serving
Creekstone Farms Prime USDA Beef

◀ SIDES FOR THE TABLE ▶

<i>Spicy Chipotle Mac & Cheese</i>	\$14
<i>Green Beans</i>	\$14
<i>Whipped Potatoes</i>	\$14
<i>Sautéed Wild Mushrooms</i>	\$15
<i>Firecracker Broccolini</i>	\$14
<i>Hand Cut Fries</i>	\$14
<i>Roasted Vegetable Medley</i>	\$15

◀ DESSERTS ▶

Sticky Foster	\$17
<i>Brûléed banana foster, butter pecan ice cream, sticky toffee pudding, pistachio walnut brittle.</i>	
Cheesecake	\$14
<i>Chocolate cheesecake, hazelnut coffee sauce, & homemade whipped cream.</i>	
Crème Brûlée	\$12
<i>Lemon grass with a chai panna cotta.</i>	
Blueberry Lemon Blondie	\$12
<i>Vanilla bean ice cream, mint.</i>	



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