

MOMO'S Chophouse

BREAD

Service for Two - \$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

Caesar - \$14

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

Chopped - \$12

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

Wedge - \$14

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

Burrata Pugliese - \$21

Nectarines, Smoked Romesco, 36-month Prosciutto Di Parma, Citrus brined castelvetrano olives.

Pink Lady Apple Salad w/Fennel - \$14

Red endive, Medjool dates, Marcona almonds, creamy Stilton, Creamy Banyuls dressing.

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.

For all parties of eight or more, an automatic 20% gratuity will added to the bill.

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

ENTREES

Wagyu Steak Burger (Snake River: Idaho) - \$26

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

Wagyu Flat Iron Steak Frites (Snake River: Idaho) - \$40

Wagyu flat iron, caramelized mushroom & herb sauce, hand cut fries.

Bone-In Pork Chop (Creekstone: Kansas) - \$37

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

Colorado Lamb (Catelli Brothers: Colorado) - \$48

Cucumber-mint raita chutney, micro cilantro, & crispy garbanzo beans.

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.

Chicken Sandwich (RedBird Farms: Colorado) - \$21

Potato bun w/ Fried chicken, Nueske's bacon, Sriracha aioli, mixed greens, pickle chips. Served with side of mac & cheese.

PRIME STEAKS

10 oz. Filet - \$68
(Creekstone: Kansas)

14 oz. New York Strip - \$59
(Creekstone: Kansas)

14 oz. Ribeye - \$76
(Creekstone: Kansas)

34 oz. Tomahawk - \$135
(Creekstone: Kansas)
Includes 2 sides

38 oz. Porterhouse - \$155
(1855: Nebraska)
Includes 2 sides

Sauces - \$5

Adobo Choron	Marrow Butter
Chimichurri	Bourbon Peppercorn
Red Wine Demi-Glace	Creamy Jalapeño
Horseradish Cream	

Accompaniments

Coffee Rub	No Charge
Cajun Rub	No Charge
Gorgonzola Crust	\$6
Chipotle Crab Béarnaise	\$15
Caramelized Mushroom & Herb Sauce	\$10

SIDES FOR THE TABLE

Spicy Chipotle Mac & Cheese	\$14	Snow Crab Risotto	\$26
*Add Lobster (1 oz.) for an additional \$12		*This Side is Unavailable for the Tomahawk & Porterhouse	
Green Beans	\$14	Roasted Corn & Poblano Brûlée	\$13
Whipped Potatoes	\$14	Hand Cut Fries	\$14
Sautéed Wild Mushrooms	\$15	Ginger & Lemongrass Cauliflower	\$12

DESSERTS

Sticky Foster - \$17

Brûléed banana foster, butter pecan ice cream, sticky toffee pudding, pistachio walnut brittle.

Cheesecake - \$14

Chocolate cheesecake, hazelnut coffee sauce, & homemade whipped cream.



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