

Menu



15 E Maryland St. - INDIANAPOLIS, IN
WWW.MOSRESTAURANTS.COM

Appetizers

SEAFOOD PLATTER

Crab Cake, Kung Pao Calamari, Bacon Wrapped Sea Scallops^β and Lobster Tail

TUNA POKE with Avocado, Thai Chili and Sesame Oil

JUMBO LUMP CRAB CAKE with Roasted Red Pepper Sauce and Pineapple Salsa

FRIED CALAMARI & ROCK SHRIMP with a Spicy Citrus Sauce

"KUNG PAO" CALAMARI Crispy Calamari & Shrimp tossed in Mo's Kung Pao Sauce

COLOSSAL SHRIMP COCKTAIL

four Jumbo U10 Shrimp with Fresh Grated Horseradish

BACON WRAPPED SEARED SEA SCALLOPS^β with Mo's Specialty Sauce

GRILLED BEEF TENDERLOIN

Served on Crostini with a Bearnaise Sauce and a Horseradish Cream Sauce

"KUNG PAO" SEA SCALLOPS

Sea Scallops, Lump Crab meat in Mo's Kung Pao Sauce

Sushi

CALIFORNIA ROLL

AHI TUNA SUSHI WITH WASABI* California Roll topped with Ahi Tuna

THE MO'S ROLL* Spicy Tuna, Avocado, Cucumber

Soup

LOBSTER BISQUE

OVEN-ROASTED TOMATO

Salads

TOMATO AND MOZZARELLA SALAD

CLASSIC WEDGE^β

CAESAR SALAD with Anchovies

HOUSE SALAD

Iceberg, Romaine, Purple Cabbage Blend with Tomato, Carrot, Cucumber and Choice of dressing

Seafood

MAPLE PLANKED SALMON FILET

BLACKENED SALMON with Spicy Creole Sauce and Tomato Basil Risotto

MICHAEL B'S AHI TUNA STEAK* Sesame and Coriander Crusted

CHILEAN SEA BASS

SEAFOOD PASTA Scallops & Calamari with Angel hair Pasta tossed in Lobster Cream Sauce, Garnished with Lobster

LOBSTER TAIL

Chef's Specialties

PORK CHOP with sautéed onions, peppers, mushrooms and veal reduction 32

99 **MO'S TENDERLOIN TIPS** with mushrooms, Red Wine Sauce over White Cheddar Mashed Potatoes 29

17
19 **GRILLED BREAST OF CHICKEN** 22
11 Infused with Rosemary and Garlic, served with Mashed Potatoes and sautéed Mushrooms. Available with your choice of sauce.

14
16 **SICILIAN CHICKEN BREAST** with White Cheddar Mashed Potatoes 24

21 **"THE DAINTY LADY"** 48
Two Bacon wrapped Sea Scallops^β and 6 oz. Certified Angus Beef[®] Filet

Steaks

All Entrées are served with a House Salad or Tomato Basil Soup

14
31 **MO'S SIGNATURE RIBEYE** Prime "Cowboy Cut" 60

DRY-AGED BONE-IN NEW YORK STRIP 57

BONE-IN FILET (16 OZ.) 58

Filets

	"The Texan"		
	6oz.	9oz.	12oz.
CERTIFIED ANGUS BEEF[®] FILET	34	44	50
PRIME FILET	41	55	62
KOBE BEEF (WAGYU)	47	70	90
SAMPLER PLATE (6OZ. EACH)			111
<i>Kobe Beef (Wagyu), Prime Filet, Certified Angus Beef[®] Filet</i>			

WHOLE DOMESTIC KOBE TENDERLOIN 550
Carved Tableside (serves approximately 8 people)

Sauces

RED WINE

BRANDY PEPPERCORN

BEARNAISE

HOLLANDAISE

Seasonings

BLACKENED

CAJUN

GARLIC

AU POIVRE

(Rolled in Peppercorn)

Toppings

HORSERADISH 3

ROQUEFORT 5

OSCAR 10

Sides

WIGDOR'S CREAMED SPINACH in an Acorn Squash with roasted Butternut Squash and topped with toasted Almonds 14

MIMI'S CREAM CORN 7

Optional- topped with Crispy Shoestring Potatoes add 4

ONION RINGS 8

WHITE CHEDDAR MASHED POTATOES 9

with Truffle Oil add 6

SHOESTRING POTATOES 7

RISOTTO Choice of Asparagus and Horseradish or Tomato Basil 14

ROASTED POTATOES^β with Bacon, Onion, and Mushrooms 9

top with choice of Pepper Jack or White Cheddar Cheese add 2

FRENCH FRIES 7

with Truffle Oil & Parmesan Cheese add 5

SAUTÉED MUSHROOMS 9

MO'S PEPPER JACK MAC 'N CHEESE 11

with Lobster add 5

SAUTÉED SPINACH 7

with Cherry Tomatoes and Balsamic add 3

STEAMED OR GRILLED ASPARAGUS 10



Wines by the Glass

W
H
I
T
E

- Maschi PROSECCO**, Italy
- SIP MOSCATO**, California
- Pighin PINOT GRIGIO**, Friuli, Italy
- Elouan Dry Rose**, Oregon
- St. Clement CHARDONNAY**, Napa Valley
- Ferrari-Carano CHARDONNAY**, Alexander Valley
- 14 Hands RIESLING**, Washington
- Brancott SAUVIGNON BLANC**, Marlborough, New Zealand
- Mumm Napa SPARKLING**, Napa
- Chandon Rose SPARKLING**, California

R
E
D

- Chateau St. Jean PINOT NOIR**, California 9
- Belle Glos "Meiomi" PINOT NOIR**, Monterey County 13
- Pacific Bay MERLOT**, Chile 9
- Burgess MERLOT**, Napa Valley 13
- Trivento MALBEC**, Mendoza, Argentina 11
- BV Coastal CABERNET SAUVIGNON**, California 9
- Louis Martini CABERNET SAUVIGNON**, California 12
- Sequoia Grove CABERNET SAUVIGNON**, Napa Valley 20
- Terra d'Oro ZINFANDEL**, Amador County 11

SIGNATURE COCKTAILS \$12

-  **Cucumber Martini** - Effen Cucumber Vodka or Hendrick's Cucumber Infused gin, St. Germain, black pepper
-  **New Era** - Bacardi 8, Jameson Caskmates, Guinness Reduction, Bitter Truth Aromatic Bitters, Bitter Truth Chocolate Bitters
-  **Rhubarb Fennel Collins** - Bombay Sapphire, Lillet Blanc, lemon, rhubarb, fennel bitters, butterfly pea flower, soda
-  **Pomegranate Martini** - Pama pomegranate liqueur, citrus vodka, lemonade.
-  **Smoked Sassafras Sour** - Jameson Black Barrel, lemon, maple smoked sassafras, cinnamon
-  **Gold Rush** - Basil Hayden's, lemon, honey
-  **Black and Blue** - Jameson Black Barrel, blueberry, pomegranate, lime, maple syrup, Bitter Truth Aromatic Bitters, garam masala
-  **The Classy Mo** - Orange vodka, peach schnapps, lemon, cranberry, simple syrup, splash sprite
-  **Grand Orchard Fizz** - Grey Goose La Poire, St Germain, pear preserves, lime, soda
-  **Brazilian Iced Coffee** - Leblon Cachaca, Kahlua, cold brew coffee, Wilks & Wilson Storyville Bitters, sweetened condensed milk










Classics & Variants

-  **Angel's Boulevardier** - Angel's Envy Rye, Campari, Carpano Antica 22
-  **Bacon Bloody Mary** - Bacon Infused Absolut Peppar, Pickle Juice, mix 12
-  **Duck Fat Sazerac** - Duck Fat Infused Templeton Rye, Honey, Peychaud's, Bitter Truth Orange Bitters, absinthe wash 17
-  **Negroni** - Bombay Dry Gin, Campari, Sweet Vermouth 16
-  **Sparkling Orange Blossom** - Orange vodka, St. Germain, Prosecco 9
-  **Sidecar** - Hennessy, Grand Marnier, Lemon 16
-  **Perfect Margarita** - Cazadores Reposado, Grand Marnier, Cointreau, Fresh Lime 16
-  **Ruby Rob Roy** - Macallan 25, Carpano Antica, Cherry Bitters, gold & ruby earring garnish 333

BOTTLE BEERS

	DOMESTIC (5)	CRAFT (6)	IMPORT (6.5)
9			
11	Bud Light	Sierra Nevada	Heineken
12	Budweiser	Voodoo Imperial IPA	Newcastle
12			
10	Miller Lite	Blue Moon	Guinness
14			
10	Coors Light	Bells Two Hearted Ale	Stella Artois
10	Michelob Ultra	Sunking (9.75) Cream Ale	Negra Modelo
13			
14	Clausthaler N/A	Sunking (9.75) WeeMac	Hoegaarden
	Miller High Life	Sunking (9.75) Osiris	Corona
	Yuengling	Guinness Blonde Lager	Amstel Light

Mo's Regular Players

-  **Frank's Caipirinha** - Leblon cachaca, fresh limes, simple syrup, edible gold flakes 12
-  **The Suzanne** - Hendrick's, St. Germain, Tonic 11
-  **The Simone** - Bombay Sapphire, Grapefruit, Lemon, Honey Simple Syrup, Fresh Basil 13
-  **The Steve Shunck Spectal** - A Miller Hi-Life bottle with an anchovy stuffed olive 6
-  **Capt. Ron's Rum Old Fashioned** - Plantation 5 Year Rum, simple Syrup, Jerry Thomas Bitters 11
-  **Riddle Me This** - Absolut, Tanqueray, Bacardi, Triple Sec, Lemon, Diet Coke 13
-  **Elizabeth's White Sangria** - Chardonnay, peach schnapps, Citronge, lemon/lime, ginger ale 11
-  **Jessica's Red Sangria** - Cabernet, D'Usse Cognac, blueberry, pomegranate, ginger ale 11
-  **Hogan Shot** - Vodka, Cranberry, Peach, Lemon 6

Mo's Mules \$9

- Moscow Mule** - Absolut, Lime, ginger beer
- Kentucky Mule** - Basil Hayden's, lime, ginger beer
- Matcha Mule** - Grey Goose, lime, matcha syrup, ginger beer
- Five-Spice Mule** - Bombay Sapphire, Chinese five-Spice syrup, lime, ginger beer

DESSERTS

- Chocolate Cake 9**
- Crème Brûlée 8**
- Mo's Cookie 8**
- CinnaMo's Roll 8**
- Vanilla Ice Cream**
- Raspberry Sorbet**
- Scoop 4 / Bowl 7

