

# MOSHULU BAR MENU

## CRAB SALAD BLT SLIDERS 15.

Bacon, Marinated Tomato, Preserved Lemon, Brioche Buns  
Caper Remoulade, House Made Potato Chips

## CALIFORNIA SHRIMP CRUNCH ROLL 15.

Kani Salad, Mango, Avocado, Masago Shrimp Crunch

## CHARRED SPANISH OCTOPUS 16.

Saffron Potatoes, Harissa Spiced Piperade  
Preserved Lemons, Goat Cheese, Garlic Aioli

## JUMBO SHRIMP COCKTAIL 19.

Cocktail Sauce, Lemon

## LOBSTER BISQUE 13.

Shrimp, Oven-Dried Tomatoes, Tarragon

## HOUSE CUT TRUFFLE FRIES 9.

Grana Padano, Truffle Oil, Chives

## SESAME SHRIMP TEMPURA ROLL 17.

Masago Shrimp Crunch, Teriyaki Shiitake Mushrooms  
Sweet Potato, Grilled scallion, Spicy Mayo

## DOUBLE TUNA TARTAR PARFAIT 15.

White Tuna, Ahi Tuna, Wasabi Avocado, Citrus Soy Dressing

## SMOKEY SPICE CRUSTED SHORT RIB 15.

Corn & Aged Cheddar Polenta  
Pearl Onions, Toasted Corn Bread, Green Chimichuri

## HALF DOZEN CHILLED OYSTERS 18.

Classic Mignonette

## CRISPY CALAMARI & ARTICHOKE HEARTS 14.

Chorizo, Parsley, Fried Capers, Garlic & Squid Ink Aioli

## SMOKEY HABANERO BUFFALO CHICKEN WINGS 13.

Vegetable Blue Cheese Slaw



## 10 OZ. USDA PRIME BEEF BURGER 23.

Caramelized Cremini Mushrooms & Shallots  
Cooper Sharp American Cheese  
Black Truffle Aioli, Brioche Roll, House Cut Fries

## BLACKENED TUNA STEAK BURGER 25.

Sushi Grade with Pickled Red Onions, American Cole Slaw  
Caper Remoulade, House Cut Fries

## BLACKENED CHICKEN BREAST SANDWICH 16.

Panini Bread, Bacon, Bibb Lettuce, Tomato, Fresh Mozzarella  
Roasted Garlic Mayo, Fries

## BABY ROMAINE SALAD 13.

Davita Tomatoes, Pine Nuts  
White Anchovy, Focaccia Crostini, Caesar Dressing

## MOSHULU STEAKHOUSE WEDGE 13.

Danish Blue Cheese, Bacon Croutons, Cherry Tomatoes  
Cucumbers, Crispy Shallots, Blue Cheese Dressing Danish Blue Cheese,

## ADD CHICKEN 5.    ADD STEAK 7.

CHEF'S SELECTION  
SALUMI & ARTISAN CHEESE 27.  
Mostarda, Pickled Vegetables Crostini

ARTISAN CHEESE PLATE 17.  
Trio of Chef's Selection, Seasonal Garnish



## DESSERTS

## COCONUT & PASSION FRUIT MOUSSES 12.

Rum Roasted Pineapple  
Vanilla Sponge Cake

## MILK CHOCOLATE HAZLENUT MOUSSE 12.

Hazlenut Crunch  
Bittersweet Chocolate Sorbet

## WHITE CHOCOLATE CHEESECAKE 10.

Lime Sherbet, Ginger Almond Streusel

## WARM HONEY CRISP APPLE PIE 10.

Speculoos Streusel, Vanilla Anglaise

## SELECTION OF ICE CREAM OR SORBET 9.

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES.