

MORO'S TABLE

Auburn, NY

Starters

Oysters on the Half Shell MP

Ice-cold, freshly shucked oysters paired with house mignonette, cocktail sauce, and fresh horseradish.

Baked Oysters 15

Baked oysters served over crispy rice, enriched with brown butter, bacon, and parmesan butter.

Pommes Frites 10

Classic French fries tossed with fresh herbs, served with spicy aioli. +2 Parmesan & Truffle

Pork Potstickers 12

Crispy pork potstickers paired with a chili all spice sauce, finished with chives.

Shrimp Tempura 15

Crispy tempura-fried shrimp drizzled with eel sauce and sweet chili, finished with sesame seeds.

Sautéed Mussels 16

White wine-steamed black PEI mussels, red curry, fresh ginger, garlic. Served with grilled bread.

French Cheese Plate 16

A curated rotation of artisanal French cheeses paired with spicy soppressata and poached pears, fruit mostarda and served with grilled bread.

Salads

Moro's House Salad 9

Baby Tuscan greens with cucumber, shaved onion, radish, house-made garlic croutons, finished with ginger-miso vinaigrette

Roasted Beet & Goat Cheese Salad 13

Mixed greens, roasted beets, creamy goat cheese, candied pecans, tossed in lemon vinaigrette.

Seasonal Salad 13

Baby spinach, roasted butternut squash, honey crisp apple, bacon wrapped dates tossed with cider vinaigrette.

Sushi

Vegetable Roll 12

Creamy avocado, crisp cucumber, and green onion wrapped and paired with wasabi aioli.

Dragon Roll 15

tempura-fried shrimp, cucumber, and avocado, finished with spicy aioli and sweet soy.

Green Dragon Roll 16

Fried shrimp, cucumber, scallion, eel, and avocado with sesame seeds and sweet soy.

Crab Rangoon Roll 14

Blend of crab, cream cheese, and green onion, rolled and topped with sweet chili sauce

Spicy Tuna Roll 15

Togarashi-spiced tuna with crisp lettuce, finished with wasabi aioli and spicy aioli.

Mains

Grilled Beef Tenderloin 32 / 44

Served over Boursin-chive mashed potatoes, seasonal roasted vegetables and finished with a rich sauce bordelaise.

Beef Rib Bourguignon 30 / 37

Bacon and mushrooms, creamy pomme purée and roasted root vegetables.

Grilled Lamb Chops 29 / 39

Yukon gold potatoes, roasted vegetables, mushrooms, ancho-chili sauce.

Buttermilk Fried Chicken 19 / 29

Creamy mashed potatoes, seasonal vegetables, and house-made chicken jus.

Parmesan Crusted Baked Haddock 29

Herb-roasted potatoes, seasonal vegetables, and lemon beurre blanc.

Seafood Risotto 35

Pan-seared scallops and shrimp over roasted red pepper risotto, wilted spinach, basil oil.

Grilled Angus Burger 19

With Comté cheese and thick-cut bacon, served with pommes frites and spicy aioli.