

# MORO'S TABLE

Auburn, NY

## Starters

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### 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

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### 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.

### Caesar Salad 13

Sweet Gem lettuce, parmesan cheese, garlic croutons- tossed in house made Caesar dressing.

## Sushi

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### 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

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### 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.

### Herb Crusted Baked Cod 19 / 29

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

### Faroe Island Seared Salmon 30

Baby red potatoes, seasonal vegetables, and sundried tomato & basil cream sauce.

### Seafood Risotto 35

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

### Grilled Angus Burger 19

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