

# Moro's Table

## Dine-in Menu

### Small Plates & Starters

- House Garden Salad** Tender Greens, Crisp Vegetables, Croutons and Ginger-Miso Dressing 8  
**Beet Salad** Crisp Greens, Roasted Beets, Goat Cheese, Candied Pecans, Dried Fruit and Lemon Vinaigrette 9  
**Salad Lyonnaise** Poached Egg, Frisee, Bacon, Croutons, Parsley, Dijon Vinaigrette 10  
**Grilled Asparagus Salad** Prosciutto, Hard Boiled Egg, Pickled Shallots, Asiago, Greens and Dijon Vinaigrette 11  
*Salad Enhancements: Shrimp(4) +8 Grilled Chicken +7 Salmon +10*

- Raw Oysters** M.P  
**Baked Oysters (4)** With a parmesan truffle butter 12

MUSSELS: \$11	
<i>-Red Curry &amp; Ginger</i>	<i>-White Wine &amp; Garlic</i>
<i>-Fennel &amp; Pernod</i>	<i>-Bacon &amp; Mushroom</i>
<i>Add Pommes Frites to mussels \$6</i>	

- Pork Pot Stickers (4)** with a tangy chili sauce 8  
**Bacon Wrapped Dates(4)** Apple-wood Bacon, Medjool Dates, Manchego Cheese, Fruit Chutney 9  
**Cheese Plate** with Fruit Chutney, Candied Pecans, Crackers 10  
**Fried Green Tomatoes** with house made ranch & hot sauce 12  
**Spicy Tomato Oil** for Bread 4  
**Pommes Frites** Fresh Herbs and Spicy Aioli 7

### Sushi (Maki) Served with Soy Sauce, Pickled Ginger & Wasabi

- Avocado Cucumber Roll** Scallion, Wasabi Aioli 9  
**California Roll** Crab Stick, Cucumber and Avocado (inside-out) 10  
**Spicy Tuna Roll** Tuna, Togarashi, Spicy Aioli, Wasabi Aioli and Lettuce 11  
**Salmon Avocado Roll** Salmon, Avocado, Scallion and Wasabi Aioli 11  
**Dragon Roll** Fried Shrimp Cucumber Avocado Spicy Aioli Eel Sauce Sriracha 12

### Large Plates

- Lobster Ravioli** with brown butter & sherry cream sauce. 23  
**Grilled Rack of Lamb** with corn, carrots, roasted potatoes and sauce bordelaise 30  
**Herb and Butter Crusted Cod** with fennel, roasted carrots, and roasted potatoes 25  
**Grilled Center-Cut Pork Chop** with soy & brown sugar, roasted carrots, potatoes and apple sauce 24  
**Togarashi Tiger Shrimp** Spring Vegetable Noodles (Zucchini, Squash, Carrots) & Fresh Herbs. 24  
**Pan Seared Scallops** Roasted potatoes, vegetable mélange, and a lemon caper butter sauce. 34  
**Seared Salmon** Honey-Miso Glaze with Bok Choy and Carrot Puree. 27  
**Grilled Sirloin** with roasted potatoes, vegetables, and a Creamy Dijon Mushroom Sauce. 33  
**Spring Veggie Pasta** Marinara, Garlic Oil, Shallot, Zucchini, Carrots, Roasted Red Peppers, Chili Flake, Asiago 19  
**Braised Beef Short Ribs** Mashed Potatoes, Sauce Bordelaise, Burre Blanc, Chimichurri 29  
*ADD: SMOKED BLUE CHEESE \$3 APPLEWOOD SMOKED BACON: \$3*  
**Buttermilk Fried Chicken** Chicken Jus, Mashed Potatoes, Roasted Veggie Mélange 22  
**Grilled Angus Burger** Applewood Smoked Bacon NY Cheddar Pommes Frites Spicy Aioli 14  
**Grilled Chicken Sandwich** Lettuce, Tomato, Pickles, NY Cheddar Cheese, Dijon Aioli, Pommes Frites 14