

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
Caesar Salad Crisp Romaine, Shredded Asiago, Garlic Croutons, House Made Caesar Dressing 8

Salad Enhancements: Shrimp(4) +8 Grilled Chicken +7 Salmon +10

Raw Oysters M.P
Baked Oysters (4) With a parmesan truffle butter 14

Crab Cakes (2) with lemon-caper remoulade 16

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

MUSSELS: \$11

-Red Curry & Ginger **-White Wine & Garlic**

-Fennel & Pernod **-Bacon & Mushroom**

Add Pommes Frites to mussels \$6

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

Tempura Scallop Roll Seared Scallops, Roasted Red Peppers, Cream Cheese, Sriracha 13

Large Plates

Grilled Rack of Lamb with corn, carrots, roasted potatoes and sauce bordelaise 32

Grilled Sirloin with roasted potatoes, vegetables, and a Creamy Dijon Mushroom Sauce. 36

Grilled Center-Cut Pork Chop with soy & brown sugar, roasted carrots, potatoes and apple sauce 24

Braised Beef Short Ribs Mashed Potatoes, Sauce Bordelaise, Burre Blanc, Chimichurri 29

ADD: SMOKED BLUE CHEESE \$3 APPLEWOOD SMOKED BACON: \$3

Grilled Swordfish with summer squash, melted tomatoes, and ginger-miso beurre blanc 36

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

Herb and Butter Crusted Cod with fennel, roasted carrots, and roasted potatoes 26

Seared Salmon Honey-Miso Glaze with Bok Choy and Carrot Puree. 28

Veggie Pasta Marinara, Garlic Oil, Shallot, Zucchini, Carrots, Roasted Red Peppers, Chili Flake, Asiago 19

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