

EST. 2010

MORO'S TABLE

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Auburn, NY

HORS D'OEUVRES

Raw Oysters <i>cocktail & mignonette sauce</i>	MP
Baked Oysters <i>bacon-truffle butter</i>	13
Fried Brussel Sprouts <i>honey & ginger sauce</i>	9
Pommes Frites <i>spicy aioli</i>	8
Pork Potstickers <i>tangy- sweet chili sauce</i>	9
Tempura Fried Shrimp <i>sweet chili - spicy aioli</i>	13
Assorted Cheese Plate <i>assorted fruits & nuts</i>	13
Roasted Squash Soup	7

LES SALADES

Spinach Salad - 10 <i>portobello mushrooms - sauteed pears - blue cheese tomato-bacon vinaigrette</i>
Roasted Beet Salad - 11 <i>mixed greens - goat cheese - candied pecans - dried fruit lemon vinaigrette</i>
Salad Lyonnaise - 13 <i>frisée salad - poached egg - bacon - garlic croutons dijon vinaigrette</i>
House Side Salad - 7 <i>mixed greens - seasonal vegetables - croutons - ginger dressing</i>

SAUTEED MUSSELS - 14

- Spicy Red Curry & Ginger
- Roasted Corn & Andouille
- White Wine & Garlic
- Pernod, Fennel & Garlic

ADD: POMMES FRITES +6

HAND ROLLED SUSHI

Avocado Cucumber Roll <i>wasabi aioli - scallion</i>	11
California Roll <i>crab stick - avocado - cucumber - sesame seeds - spicy aioli (inside out)</i>	11
Dragon Roll <i>tempura fried shrimp - cucumber - avocado - spicy aioli - eel sauce</i>	13
Salmon Avocado Roll <i>wasabi aioli - fresh scallions</i>	12
Spicy Tuna Roll <i>togarashi - lettuce - wasabi aioli - spicy aioli</i>	12
Tempura Scallop Roll <i>roasted red peppers- sriracha - cream cheese</i>	13
Fresh Yellowtail Roll <i>jalapeño - green onion - wasabi aioli</i>	14

SMALL & LARGE PLATES

GRILLED STRIP LOIN STEAK <i>boursin & chive mashed potatoes - brussels sprouts - carrots - sauce bordelaise</i>	28 / 38
GRILLED RACK OF LAMB <i>jasmine rice pilaf - roasted vegetable medley - chimichurri sauce</i>	26 / 34
BONELESS BRAISED BEEF RIBS <i>creamy mashed potatoes - roasted carrots - sauce bordelaise add smoked bacon +4 add smoked blue cheese +4</i>	28 / 33
PAN-SEARED SCALLOPS <i>spaghetti squash - butternut puree - carrots - apple-cinnamon beurre blanc - hazelnuts</i>	25 / 35
CRAB & SHRIMP CAKES <i>herb roasted potatoes - sweet corn - roasted squash - lemon-caper remoulade</i>	18 / 28
BUTTERMILK FRIED CHICKEN <i>boneless-skinless chicken breast - mashed potatoes - roasted vegetables - chicken jus</i>	16 / 25
GRILLED ANGUS BURGER <i>gruyere cheese - spinach - portobello - bacon - pickled red onion - pommes frites</i>	17
GRILLED CHICKEN SANDWICH <i>apple-wood smoked bacon - cheddar - lettuce - tomato - onion - pommes frites</i>	15

Menu Items & Prices Subject To Change Based On Market

We are not able to split checks on parties over 6 people