

# Moro's Table

## Dine-in Menu

### Small Plates & Starters

House Garden Salad Tender Greens, Crisp Vegetables, Croutons and Ginger-Miso Dressing 7  
Beet Salad Crisp Greens, Roasted Beets, Goat Cheese, Candied Pecans, Dried Fruit and Lemon Vinaigrette 8  
Salad Lyonnaise Poached Egg, Frisee, Bacon, Croutons, Parsley, Dijon Vinaigrette 9

Raw Oysters North Shore Gold, PEI MP  
Baked Oysters (4) 12  
Pork Pot Stickers (4) with a tangy chili sauce 7  
Mussels Red Curry & Ginger or White Wine & Garlic 12  
Crab Cakes with fennel slaw, and lemon-caper remoulade 14  
Spicy Citrus Chicken Wings(4) with Smoked Blue Cheese 7  
Cheese Plate with Fruit Chutney, Candied Pecans, Crackers and Honey Dijon 9  
French Onion Soup 8  
Spicy Tomato Oil for Bread 4  
Pommes Frites Fresh Herbs and Spicy Aioli 6

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

Avocado Roll 5  
California Roll 5.50  
Tuna Avocado Roll 7  
Spicy Tuna Roll 6  
Salmon Avocado Roll 6  
Tempura Shrimp Lettuce Roll 7

Dragon Roll (Tempura Shrimp Roll) Fried Shrimp Cucumber Avocado Spicy Aioli Unagi Sauce Sriracha 9  
Tempura Scallop Roll Seared Scallops Roasted Peppers Scallions Sriracha Cream Cheese 10  
Firecracker Roll Spicy Tuna, Tempura Shrimp, Crisp Lettuce, Sriracha and Spicy Aioli 11

### Entrees

Fish Fry Beer battered haddock, pommes frites, fennel coleslaw, and lemon-caper remoulade. 19  
Grilled Australian Rack of Lamb with rice pilaf, tortilla slaw and chimichurri 29  
Lobster & Seafood Paella with Spanish rice, lobster, shrimp, cod and mussels 34  
Ribeye with roasted potatoes, vegetables, and sauce bordelaise 33  
Tenderloin Beef Tips Cremini mushrooms, Sauce bordelaise over creamy mashed potatoes. 17  
Chicken Riggies Creamy Red Sauce Roasted Chicken Penne Peppers Goat Cheese 17  
Chicken Piccata with Tomato, Capers and Lemon over pasta 18  
Buttermilk Fried Chicken Truffled Chicken Jus Creamy Mashed Potatoes Roasted Veggie Mélange 18  
Salmon Pan-Seared Salmon, Dijon Honey Glaze, Toasted Hazelnuts, Toasted Coconut and Roasted Vegetables 24  
Boneless Braised Beef Ribs Mashed Potatoes Sauce Bordelaise Beurre Blanc Chimichurri Roasted Tomato 26  
Enhancements- add Applewood Bacon 3 add Smoked Blue Cheese 3  
Grilled Beef Tenderloin Medallions Roasted Veggie Mélange and Bourbon Bacon Glaze 32  
Togarashi Pan Seared Scallops Roasted Veggie Mélange, Tomato Wine Fondant, Beurre Verde, Petite Salad 31  
Grilled Angus Burger Applewood Smoked Bacon NY Cheddar Pommes Frites Spicy Aioli 14  
Grilled Chicken Sandwich Lettuce, Tomato, Fresh Basil, Fruit Chutney, Brie Cheese, Dijon Aioli, Pommes Frites 14

### Decadent Desserts Add Vanilla Ice Cream 2

Double Chocolate Cheesecake 8  
Madeleines with crème anglaise 8  
Apple Crumble Cheesecake with caramel sauce, fresh cream 8  
Chocolate Croissant Bread Pudding with Crème Anglaise 8  
Grandma's Pecan Pie with Maple Cream 7

#### For the Kiddos

Cheesy Kids Pizza 6  
Pasta with Butter 5  
Pasta with Red Sauce 6  
Grilled Chicken w/ Fries 8