

Menu



1801 POST OAK BLVD. - HOUSTON, TX
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Appetizers

LOBSTER CEVICHE with fresh seasonal Seafood	17
“CAROLYN FARB” GUACAMOLE with Wonton Chips	9
TUNA TARTARE* diced Ahi Tuna with a Soy Sesame dressing	13
CRAB CAKE with roasted Red Pepper Sauce and Pineapple Salsa	19
FRIED CALAMARI with Lemon Emulsion and Pomodoro Sauce	12
“KUNG PAO” CALAMARI crispy Calamari tossed in Mo's Kung Pao Sauce	13
SPINACH AND ARTICHOKE DIP	10
SHRIMP COCKTAIL four jumbo Shrimp with fresh grated Horseradish	16
BACON WRAPPED SEARED SEA SCALLOPS* with Mo's Specialty Sauce	19
SEAFOOD APPETIZER PLATTER Crab Cake, Kung Pao Calamari, <u>Bacon Wrapped</u> Seared Sea Scallops and Lobster Tail	99

Sushi

AHI TUNA SUSHI WITH WASABI*	14
CALIFORNIA ROLL	8
GODZILLA ROLL Shrimp Tempura with Cream Cheese and Avocado	14
MO'S ROLL* spicy Tuna	10
THE BIG TUNA* spicy Tuna roll topped with Ahi and Tobiko	16
THE KRISTINE Tempura crusted spicy Tuna Roll with Cream Cheese and Jalapeños	18

Soup

LOBSTER BISQUE	7/12
SOUP OF THE DAY	5/8

Salads

TOMATO AND MOZZARELLA SALAD	9
CLASSIC WEDGE*	9
CAESAR SALAD	9
MO'S SIGNATURE SALAD - “THE GATLIN” Spinach, Oranges, Grape Tomatoes, warm Cheese Fritter, spiced Walnuts, and a Citrus Vinaigrette Dressing	13
HOUSE SALAD Iceburg Lettuce, Tomato, Cucumber and choice of dressing	5
ADD TO ANY SALAD grilled Salmon or grilled Chicken Breast Chilean Sea Bass or Filet	add 7 add 12

Seafood

MAPLE PLANKED SALMON FILET	22
BLACKENED SALMON with a spicy Creole sauce and Tomato Basil Risotto	29
TONY B'S AHI TUNA STEAK* Sesame and Coriander crusted	33
GRILLED SHRIMP over organic Penne Pasta with Tomatoes, Spinach and Pine Nuts in a Lemon-White Wine Broth	24
CHILEAN SEA BASS	29
THE “FALKEIS” SEARED SEA BASS served over a bed of Creamed Spinach	34
LOBSTER TAIL	\$50

Chef's Specialties

“THE BIG SHORTY” Bleu Cheese & Dijon crusted Braised Beef Short Rib with Asparagus & Horseradish Risotto	29
GRILLED BREAST OF CHICKEN Infused with Rosemary and Garlic and served with Mashed Potatoes and sautéed Mushrooms. Available with your choice of sauce.	22
SICILIAN CHICKEN BREAST with White Cheddar Mashed Potatoes	24
“THE DAINTY LADY” Two Bacon wrapped Sea Scallops* & 4 oz. Certified Angus Beef® Filet	35

Steaks

All Steaks and Filets are served with a House Salad or Soup of the Day

MO'S SIGNATURE RIBEYE Prime “Cowboy Cut”	49
THE “MCALPINE” – Horseradish crusted Prime Ribeye	52
DRY-AGED BONE-IN NEW YORK STRIP	55
CERTIFIED ANGUS BEEF® BONE-IN FILET (16 oz.)	50

Filets

	4 oz.	8 oz.	“The Texan” 12 oz.
CERTIFIED ANGUS BEEF® FILET	24	36	44
PRIME FILET	27	48	60
KOBE BEEF (WAGYU)	35	65	90
SAMPLER PLATE (4 OZ. EACH) Kobe Beef (Wagyu), Prime Filet, Certified Angus Beef® Filet	-	-	75
WHOLE DOMESTIC KOBE TENDERLOIN Carved Tableside by the Chef (serves approximately 8 people)			500

Sauces

CHIMICHURRI
BRANDY PEPPERCORN
BÉARNAISE
HOLLANDAISE
RED WINE

Seasonings

BLACKENED
CAJUN
GARLIC
AU POIVRE (rolled in Peppercorns)

Toppings

HORSERADISH	3
ROQUEFORT	3
OSCAR	10

Sides

MO'S SIGNATURE CREAMED SPINACH in an Acorn Squash with roasted Butternut Squash & topped with toasted Almonds	12
MIMI'S CREAM CORN topped with crispy Shoestring Potatoes	7 add 4
SWEET POTATOES with Aged Jack Cheese and Applewood smoked Bacon*	8
ONION RINGS	8
MASHED POTATOES with Truffle Oil	7 add 6
SHOESTRING POTATOES	7
THE BAUMANN DOUBLE BAKED POTATO*	7
RISOTTO Mushroom, Asparagus, Tomato Basil or Spinach	14
ROASTED POTATOES with Bacon*, Onion and Mushrooms top with Pepper Jack or White Cheddar Cheese	8 add 2
FRENCH FRIES ☞	7
SAUTÉED MUSHROOMS	8
MO'S WHITE CHEDDAR MAC 'N CHEESE with Chipotle and Bacon*	13
SAUTÉED SPINACH	8
STEAMED ASPARAGUS ☞	9
STEAMED BROCCOLI ☞	6
SIDE SAMPLER Sampling portion of Cream Corn, Mushrooms, Spinach and Mashed Potatoes (☞ indicates items above that may be substituted in the Side Sampler)	18



*Eating raw or under cooked meat or seafood poses a health risk to everyone, especially to the elderly, pregnant women and other highly susceptible individuals with compromised immune systems.

* Item contains bacon.

Cellar List



Cabernet Sauvignon

2009	Caymus, Napa Valley	
2006	Duckhorn, Napa Valley	
2010	Decoy by Duckhorn, Napa Valley	
2009	Ferrari-Carano, Alexander Valley	
2008	Franciscan, Napa Valley	16
2006	Girard, Napa Valley	
2009	Hayes Ranch, Livermore Valley	8
2008	Kenwood, "Jack London", Sonoma Valley	14
2006	La Jota Vineyards, Napa Valley	
2006	Silverado, Napa Valley	
2006	Silver Oak, Alexander Valley	
2006	St. Supery, Napa Valley	
2007	Trefethen, Napa Valley	20

Merlot

2007	Chateau St. Jean, Sonoma County	
2004	Clos Pegase, "Mitsuko's Vineyard", Carneros	
2008	Frog's Leap, Napa Valley	
2009	Markham, Napa Valley	13
2008	Murphy Goode, Alexander Valley	
2009	Night Harvest, California	9
2006	North Star, Columbia Valley	
2008	Rodney Strong, Sonoma	
2007	Swanson, Oakville	
2005	Trefethen, Napa Valley	

Meritage

2006	Franciscan "Magnificat", Napa Valley	20
2005	Northstar "Stella Maris, Columbia Valley	
2007	Spring Valley "Uriah", Walla Walla	
2006	Veramonte, "Primus", Chile	

Pinot Noir

2010	Argyle, Willamette Valley	
2010	Belle Glos "Meiomi", Monterey County	13
2009	Kenwood, Russian River Valley	11
2010	Kim Crawford, Marlborough, New Zealand	
2010	Mark West, California	9
2010	Rodney Strong, "Estate", Russian River Valley	
2009	Wild Rock, Central Otago, New Zealand	

Zinfandel

2009	Earthquake, Lodi	70
2007	Folie a Deux, Amador County	45
2007	Kenwood, "Jack London", Sonoma	50
2008	Murphy-Goode, "Liars Dice", Sonoma Valley	40
2008	Peachy Canyon, "Incredible Red", Paso Robles	10
NV	Rosenblum, "Cuvee", California	35

Spanish Reds

2005	Marques De Riscal Reserva, Rioja	60
2006	Campo Viejo Reserva, Rioja	44

Italian Reds

2008	Antinori, "Peppoli" Chianti Classico, Tuscany	65
2006	Mazzei, "Poggio Alla Badiola", Toscana	45
2005	Sella & Mosca "Cannonau Di Sardegna", Sardinia	40
2007	Volpaia Chianti Classico, Tuscany	65

Malbec

2010	Montes, "Classic", Colchagua, Chile	40
2009	Norton "Barrel Select", Mendoza, Argentina	11

Johnny V's Wine Picks

2010	Belle Glos, Santa Maria Valley	110
2008	Quintessa, Napa Valley	300
2006	Silver Oak, Napa Valley	200

Glass / Bottle

165
135
80
50
55
90
35
55
100
95
140
75
80
65
75
85
50
48
36
92
40
75
55

Chardonnay

2008	Chalone, Napa Valley		53
2010	Ferrari-Carano, Alexander Valley		40
2009	Ferrari-Carano "Reserve", Alexander Valley		85
2009	Hess, Monterey		42
2009	Rodney Strong, Sonoma County	9	38
2009	Sonoma Cutrer, Russian River Valley	14	55
2007	Stone Street, "Mountain Estate", Alexander Valley		65
2007	Wild Horse, Central Coast		50
2007	Windsor Sonoma, Russian River Valley		55

Sauvignon Blanc

2010	Craggy Range, Martinborough, New Zealand		60
2010	Ferrari Carano, "Fume Blanc", California		45
2010	New Harbor, Marlborough, New Zealand	9	37
2009	Merryvale "Starmont", Napa Valley		44
2010	St. Supery, Napa Valley		42

Pinot Grigio

2010	Bollini, Trentino, Italy	9	38
2009	Montevina, Sierra Foothills		45
2010	Santa Margherita, Veneto, Italy	15	56

Other Whites

2009	14 Hands Riesling, Washington	10	45
2008	Pine Ridge Chenin-Viognier, Napa Valley		45
2008	Rubicon "Blancanoux, Napa Valley		75

Sparkling

NV	Poema Brut, Spain	9	36
NV	Carpene Malvoltt Rose, Prosecco, Italy	12	40
2005	Iron Horse Classic Vintage Brut, Sonoma County		85
NV	Perrier Jouet "English Cuvee", Champagne, France		65
NV	Roederer Brut Estate, Anderson Valley		50
2006	Schramsberg Brut Rose, North Coast, California		100
NV	Veuve Clicquot "Yellow Label", Champagne, France		110
NV	Veuve Clicquot "Yellow Label" (375ml), Champagne, France		65

Bottle Beer

Amstel Light, Bass Ale (6.5), Blue Moon, Bud Light, Budweiser, Coors Light, Corona, Corona Light, Dos XX Lager, Fat Tire (6.5), Guinness Stout (6.5), Heineken, Kaliber (N/A), Michelob, Miller Lite, Negro Modelo, Ranger, Samuel Adams, Samuel Adams Lt 48, Shiner Bock, Sierra Nevada, Stella Artois (6.5)

Domestic 5 / Import 6 (unless otherwise noted)

Mo's Signature Cocktails

Signature Mo'jito	9
<i>Bacardi Limon and Meyers Rum with fresh Lime Juice, Mint Leaves and just a splash of Ginger Ale.</i>	
Lemon Drop Martini	12
<i>Absolut Citron & a splash of fresh Lemonade.</i>	
Brice - a - Rita	11
<i>Tequila, Cointreau with a splash of Sweet 'n Sour.</i>	
Pomegranate Martini	12
<i>Pama Liqueur, Citrus Vodka & Cointreau.</i>	
Sour Apple Martini	12
<i>Citrus Vodka & Sour Apple Liqueur.</i>	
Sangria	8
<i>A refreshing blend of Red Wine, Brandy, Triple Sec and fresh Fruit.</i>	
Raspberry Mo'jito	10
<i>Castillo Silver Rum, Chambord, fresh Lime Juice, Simple Syrup and Mint Leaves with just a splash of Club Soda.</i>	
1942 Margarita	30
<i>Your favorite Margarita made with Lime Juice, Triple Sec and 1942 Tequila.</i>	
Louis XIII Manhattan	500

For a list of Scotches, Ports & Sherry, Cognac, After Dinner Drinks and Desserts, please ask your server.