



FEATURED COCKTAILS

WOODFORD RESERVE
PEACH OLD FASHIONED

KETEL ONE DIRTY MARTINI
WITH BLEU CHEESE OLIVES

DEWAR'S ROB ROY

CHAMBORD RASPBERRY MARTINI

SPIKED LEMONADE
(strawberry, raspberry or peach)

SOUTHERN COMFORT
MANHATTAN

RED

PROVERB CABERNET
DARK HORSE CABERNET
MARK WEST PINOT NOIR
PROVERB MERLOT
BRADY VINEYARDS CABERNET
PALISADE RED BLEND
TRIVENTO MALBEC

WHITE

PROVERB CHARDONNAY
WILLIAM HILL CHARDONNAY
RELAX RIESLING
CANYON ROAD WHITE ZINFANDEL
UMBERTO FIORE MOSCATO D'ASTI
BENZIGER SAUVIGNON BLANC
PROVERB PINOT GRIGIO

*Join us on Thursdays
for half price wine!*

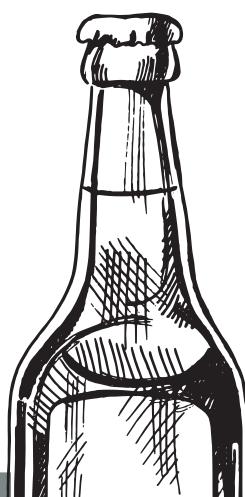


WHISKEY & BOURBON

1972 FULL PROOF
BASIL HAYDEN
BRECKENRIDGE
BUFFALO TRACE
BULLEIT BOURBON
CEDAR RIDGE
EAGLE RARE
FOUR ROSES
GEORGE DICKEL SINGLE BARREL
HIGH WEST
KNOB CREEK YEAR 9
LARCENY SMALL BATCH
LONGBRANCH
MAKER'S MARK
TEMPLETON RYE
WHISTLE PIG
WILD TURKEY 101
WOODFORD RESERVE
YELLOWSTONE BARREL PICK

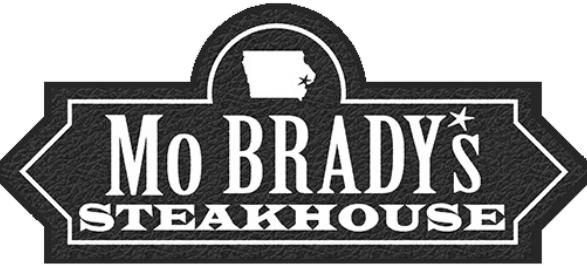
DRAFT

BACKPOCKET BUBBA HAZY IPA
BACKPOCKET SLINGSHOT
BENT RIVER UNCOMMON STOUT
BLUE MOON BELGIAN WHEAT
BUSCH LIGHT
CIDERBOYS SEASONAL
RUTHIE GOLD LAGER
SAM ADAMS SEASONAL



BOTTLES/CANS

BUD LIGHT
COORS LIGHT
FRONT ST. CHERRY BOMB BLONDE
MICHELOB ULTRA
MILLER LIGHT
MODELO
STELLA
STELLA CIDRE
STELLA NA



Mo BRADY'S STEAKHOUSE

APPETIZERS

ONION RINGS

Freshly cut rings served with a side of tangy remoulade sauce.

COCONUT SHRIMP

Five coconut-battered jumbo shrimp, with Caribbean sweet and sour sauce.



BIG BANG SHRIMP

A dozen fried shrimp, with a spicy orange marmalade glaze and dash of Sriracha.

CRAB CAKES

Three special recipe Chesapeake Bay lump crab cakes, served with remoulade sauce.

CHICKEN STICKS

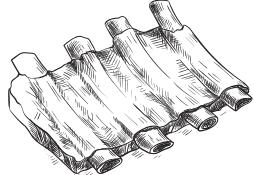
Fresh hand-battered strips of chicken served with Caribbean sweet and sour sauce.

LOADED 'TATO SKINS

Potato skins filled with bacon and topped with melted cheese. Served with house-made ranch.

COMFORT FARE

SIGNATURE BBQ RIBS



Tender baby back ribs, hickory smoked in house, with a sweet and sassy barbecue sauce and choice of side and salad.

*BONELESS PORK CHOP

1/2 lb. boneless pork chop wrapped in bacon and served on a bed of mashed potatoes with a side of fresh vegetables and choice of salad.

*THE MO BURGER

1/2 lb. patty of fresh ground Certified Angus Beef® with American cheese. Served with french fries.

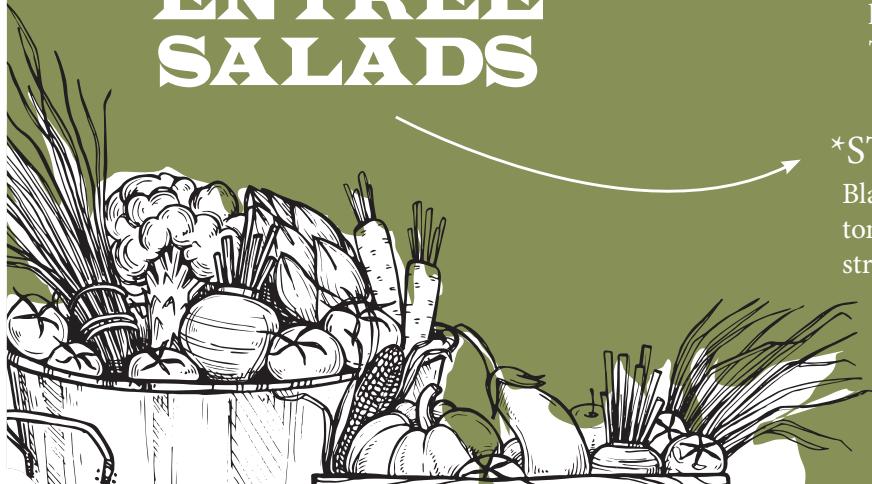
FETTUCINE ALFREDO

Fettucine pasta and broccoli tossed in a garlic and Parmesan cream sauce with choice of salad.

BEEF STROGANOFF

Pasta, tender steak tips, mushrooms and onions in a red wine demi-glace with a choice of salad.

ENTREE SALADS



SOUTHERN-FRIED CHICKEN SALAD

Hand-breaded breast of chicken over romaine lettuce with pecan halves, tomatoes and oranges. Tossed with a sweet honey Dijon dressing.

*STEAK SALAD

Blackened top sirloin atop mixed greens with tomatoes, bleu cheese crumbles and crispy onion straws. Served with your choice of dressing.

Love our house-made dressings? SO DO WE!
We have them available to purchase by the pint.

SEAFOOD

COCONUT SHRIMP

Five jumbo shrimp, served with Caribbean sweet and sour sauce.

BATTERED SHRIMP

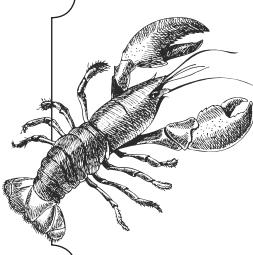
Seven jumbo shrimp, battered and served with a side of cocktail sauce.

GRILLED SHRIMP

Eight grilled shrimp, lightly seasoned and served with drawn butter.

SEAFOOD TRIO

Grilled tilapia, a Chesapeake Bay lump crab cake and three grilled shrimp served with capers and a white wine, herb and lemon butter sauce.



LOBSTER DINNER

Two cold water lobster tails, broiled to perfection and served with warm drawn butter.

CRAB CAKE DINNER

Three of our special recipe Chesapeake Bay lump crab cakes served with remoulade sauce.

GRILLED SALMON

Hand-cut fillet of fresh Faroe Islands salmon, served with tartar sauce.

HORSERADISH SALMON

Fresh fillet of Faroe Islands salmon, grilled and topped with a horseradish and breadcrumb crust served with remoulade sauce.

Parmesan and Bourbon Street Chicken are served with soup or salad.

CHICKEN

PARMESAN CHICKEN

Grilled chicken breast topped with Parmesan cheese crust served with rice pilaf and a fresh medley of vegetables.

BOURBON STREET CHICKEN

Cajun-seasoned grilled chicken breast over mashed potatoes with sauteed mushrooms, onions, red bell peppers and a blend of melted cheeses.

FRIED CHICKEN TENDERS

Hand-battered strips of chicken with french fries and our special Caribbean sweet and sour sauce.



SIDES

SIDES

- LOADED BAKED POTATO
- GARLIC MASHED POTATOES
- FRENCH FRIES
- FRESH STEAMED BROCCOLI
- WILD RICE PILAF
- SWEET POTATO FRIES
- MACARONI & CHEESE
- AMERICAN FRIES
- FRESH VEGETABLE MEDLEY

SALADS

- GARLIC SALAD
- SPINACH SALAD
- CAESAR SALAD
- BLEU CHEESE WEDGE
- MIXED GREENS

SOUPS

- FRENCH ONION
- SOUP DU JOUR

Most steak and seafood entrees
are served with a salad/soup
and choice of side.



We have that STEAK you've been craving.

— ENJOY OUR **IOWA PREMIUM BEEF** —

At MO Brady's, we are proud to serve Iowa Premium Beef sourced from local family farms. Our beef has earned the Certified Angus Beef® distinction, ensuring the best quality and flavor.

The best beef comes from Iowa. Enjoy every delicious bite!



RIBEYE

Tender and juicy, this boneless cut is also one of the most flavorful.

● *BACON-WRAPPED FILET MIGNON
Our most tender cut of Certified Angus Beef.® 6oz



TOP SIRLOIN

Just the right balance of tenderness and flavor.

● *TOP SIRLOIN
Certified Angus Beef® that's lean and full of flavor. 8oz



FILET MIGNON

Delicate and tender, the filet is the most prized cut of beef.

● *RIBEYE
Certified Angus Beef® with beautiful marbling and rich, juicy flavor. 12oz

● *NEW YORK STRIP
Certified Angus Beef® with a great balance of flavor and tenderness. 12oz



NEW YORK STRIP

This popular cut is well marbled with a bold, beefy flavor.

● *SURF & TURF
6oz. Certified Angus Beef® bacon-wrapped filet mignon paired with a cold water lobster tail.

● *BOURBON STREET STEAK
Cajun-seasoned Certified Angus Beef® top sirloin over mashed potatoes with sauteed mushrooms, onions, red bell peppers and melted cheese, served with a choice of salad. 8oz

*Whoa there, partner!
Add on some fixin's.*

STEAK ADD-ONS

Bleu cheese crust
Horseradish crust
Lobster tail

Mushroom Bordelaise
Quarter rack of barbecue ribs
Four Battered Shrimp

Sauteed mushrooms
Sauteed onions
Four grilled shrimp