

KID ROCK • JOE MUER

THE DETROIT COWBOY

SEAFOOD • CHOPS • FINE DINING

APPETIZERS

Rhode Island Fried Calamari	19
Spicy Peppers, Piquillo Pepper Sauce	
Oysters Rockefeller	22
Creamed Spinach, Bacon, Pernod, Gruyère Gratin	
Deviled Crab Cake	24
Pan Seared Jumbo Lump Crab, Heirloom Tomatoes, Arugula, Stoneground Mustard Aioli	
Burrata & Calabrese Hot Honey	18
Toasted Pine Nuts, Fresh Parsley, EVOO, Little Tomatoes, Honeycomb, Balsamic Pearls, Grilled Bread	
Prime Steak Tartare*	24
Prime Tenderloin, Tarragon Aioli, Shallots, Capers, Boqueron Anchovy, Egg Yolk, Grilled Crostini	
Roasted Bone Marrow*	18 28
Chimichurri, Pickled Fresno Pepper, Grilled Sourdough One Canoe Two Canoes	
Chargrilled Tenderloin Tips & Portabella Mushrooms*	24
Prime Tenderloin, Fire Roasted Portabella Mushroom Caps, Feta Cheese, Tobacco Onions, Signature Zip Sauce	

SOUPS & SALADS

Lobster Bisque	16
Rich Broth, Butter Poached Lobster, Sherry Cream, Crème Fraîche	
Classic French Onion Soup	15
Caramelized Onion, Hearty Broth, Simple Toast, Cheese Gratin	
Heirloom Beet Salad	16
Arugula, Romaine, Citrus Supremes, Mixed Color Beets, Brie Cheese Mousse, Sugar Spiced Walnuts, Feta Cheese	
Gem Wedge Salad	15
Bacon Lardons, Heirloom Tomatoes, Crispy Onions, Chives, Smoked Bleu Cheese	
Modern Chopped Salad	15
Romaine, Bacon, Cucumbers, Olives, Banana Peppers, Corn, Chickpeas, Soppressata, Tomato, Onion, Garlic Streusel	
Cauliflower Caesar Salad	15
Romaine, Parmigiano Reggiano, White Anchovy, Shaved Cauliflower, Focaccia Bread Crumbs	

thedetroitcowboy.com

*Ask your server about menu items cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

RAW BAR

Oyster Varieties (Half Dozen)*	22 25
East Coast West Coast	
Colossal Shrimp Cocktail	6 54
Aromatic Courte Bouillon Poached, Cocktail Sauce, Horseradish Per Piece Platter of 10	
#1 Bigeye Tuna Tartare*	24
Kimchi Aioli, Seaweed Salad, Avocado, Chow-Chow, Sesame Seed Oil, Crispy Wontons	
Petite Seafood Tower*	90
(4) Gulf Oysters, (4) Colossal Shrimp Cocktail, Whole Lobster Tail, 1/4 lb. King Crab, Smoked Trout Dip	
Grand Seafood Tower*	175
(8) Gulf Oysters, (8) Colossal Shrimp Cocktail, Whole Lobster Tail, 1/2 lb. King Crab, Smoked Trout Dip, Tuna Tartare	

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JOE MUER SURF & TURF

6 oz Tristan da Cunha Lobster Tail and
8 oz Chairman’s Reserve Black Angus Filet
with Whipped Potatoes, EVOO Asparagus

125

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PRIME STEAKS*

8 oz

Chairman’s Reserve Black Angus Filet

68

14 oz

Rosewood American Wagyu Strip

96

18 oz

Allen Bros. Dry Aged Prime Bone-In NY Strip

78

22 oz

Allen Bros. Dry Aged Prime Bone-In Ribeye

88

32 oz

Prime Long Bone Tomahawk Ribeye Steak

148



Chef’s Hand Selected Butcher Cut

MP

STEAK SAUCES & ACCOMPANIMENTS

One Sauce Complimentary per Steak

Signature Zip Sauce	4	Chimichurri Sauce	4
Horseradish Cream Sauce	4	Mock Bearnaise Sauce	4
Blue Cheese Butter Brûlée		Truffle Butter Brûlée	
Half Maine Lobster Tail	5	Jumbo Lump Crab Oscar	28
Seared Scallop	12	Crab Cake	15

SIDES

Charred Asparagus	13	Smashed Fingerling Potatoes	15
Crispy Brussels Sprouts	17	Truffle Pommes Frites	14
Charred Broccolini	14	Whipped Potatoes	13
Creamed Spinach	15	Mac & Cheese	15
Wild Mushroom Blend	15	Lobster Mac & Cheese	30

HOUSE FEATURES

Dover Sole Veronica a la Nage	69
Simmered Sauce of Grapes, Pinenuts, Capers, Parsley, Artichokes, Braised Leeks	
Butter Roasted Seabass	49
Sauce Vierge, Calabrian Chili, Basil, Sherry, Micro Salad	
Southern Shrimp & Grits	38
Stone Ground Grits, Andouille Sausage, Bell Peppers, Sauce Americaine, Parmigiano Reggiano, Chipotle	
Faroe Island Salmon	42
Pan Seared, Cauliflower Rice, Arugula, Artichokes, Tomato, Calabrian Chili, Quinoa, Old Bay	
Georges Banks Seared Scallops	48
Butternut Squash Puree, Roasted Butternut Squash, Pear, Candied Walnuts, Pickled Fresno	
Lobster Pot Pie	69
Maine Lobster, Mirepoix of Vegetables, Sauce Americaine, Lecoq Pastry	
6 oz Tristan da Cunha Lobster Tail	65
Whipped Potatoes, Asparagus, Muer Butter	
Alaskan King Crab Legs	MP
Half Pound Full Pound	

CHEF’S SPECIALTIES

8 oz Coffee Crusted Elk Backstrap Loin	58
Blueberry Balsamic Gastrique, Brown Butter Maitake Mushrooms	
16 oz Heritage Bone-In Pork Chop	46
Bourbon Poached Pears, Maple Sherry Jus, Blood Orange Supreme	
14 oz Veal Chop Parmigiano	48
Pomodoro, Burrata, Basil	
Springer Mountain Chicken Under a Brick	38
Semi Boneless Chicken, Brandy Pan Drippings, Calabrian Chili, Capers, EVOO Asparagus	
Wild Mushroom Risotto	34
Brown Butter Maitake Mushrooms, Saba, Fried Sage	
Mr. Aldo’s Bolognese	32
Traditional Old World Preparation, Mafaldine Pasta, Parmigiano Reggiano	

Reservations of 5 or more guests are subject to 20% service charge.
Professionally baked cakes are allowed with a \$6 per guest fee.
A \$5 fee applies to all split entrees to maintain our standards of service.