

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	
Saffron Mussels	18
Marscapone Cream, Noilly Prat, Leeks, Bitters, Flat Leaf Parsley, Grilled Sourdough	
Burrata & Calabrese Hot Honey	18
Toasted Pine Nuts, Fresh Basil, EVOO, Little Tomatoes, Honeycomb, Balsamic Pearls, Grilled Bread	
Prime Steak Tartare*	24
Prime Tenderloin, Tarragon Aioli, Shallots, Capers, Boqueron Anchovy, Egg Yolk, Grilled Crostini	
Chargrilled Tenderloin Tips & Portabella Mushrooms*	19
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, Citrus Supremes, Mixed Color Beets, Brie Cheese Mousse, Sugar Spiced Walnuts, Feta Cheese	
Iceberg Wedge Salad	15
Bacon Lardons, Heirloom Tomatoes, Crispy Onions, Chives, Mimi Smoked Bleu Cheese	
Modern Chopped Salad	15
Romaine, Bacon, Cucumbers, Olives, Banana Peppers, Corn, Chickpeas, Soppressata, Tomato, Onion, Garlic Streusel	
Classic Caesar Salad	15
Romaine, Parmigiano Reggiano, White Anchovy, Garlic Streusel	

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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	
Small Seafood Tower*	90
(4) Gulf Oysters, (4) Colossal Shrimp Cocktail, Whole Lobster Tail, 1/4 lb. King Crab, Bucksnot TN Smoked Trout Dip	
Grand Seafood Tower*	175
(8) Gulf Oysters, (8) Colossal Shrimp Cocktail, Whole Lobster Tail, 1/2 lb. King Crab, Bucksnot TN Smoked Trout Dip, Tuna Tartare	

PRIME STEAKS & CHOPS*

8 oz	Chairman’s Reserve Black Angus Filet	64
10 oz	Chairman’s Reserve Black Angus Filet	76
14 oz	Rosewood American Wagyu Strip	96
18 oz	Flannery Dry Aged Prime Bone-In NY Strip	78
22 oz	Flannery Dry Aged Prime Bone-In Ribeye	88
32 oz	Prime Long Bone Tomahawk Ribeye Steak	148
14 oz	Veal Chop Parmigiano	48
Pomodoro, Burrata, Basil		
16 oz	Heritage Bone-In Pork Chop	46
Bourbon Glazed Apricots, Maple Sherry Jus, Bacon Lardons, Arugula		
16 oz	Freedom Run Farm Barnsley Lamb Chop	58
Coffee Crusted, Pistachio Gremolata, Lamb Jus		

JOE MUER SURF & TURF

6 oz	Tristan da Cunha Lobster Tail,	125
8 oz	Chairman’s Reserve Black Angus Filet, and Whipped Potatoes, EVOO Asparagus	

ACCOMPANIMENTS

Signature Zip Sauce	4	Chop Toppers:	
Horseradish Cream	4	Half Maine Lobster Tail	21
Green Peppercorn Sauce	4	King Crab	21
Mock Bearnaise	4	Seared Scallop	14
Blue Cheese Butter Brûlée	5	Crab Cake	15
Truffle Butter Brûlée	5	Wild Mushroom Blend	9

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	
Roasted Alaskan Halibut	54
Saffron-Shellfish Nage, Lobster Mousseline, PEI Mussels, Blanched Broccolini	
Wester Ross Scottish Salmon	42
Fire Roasted Tomatoes, Green Peas, Castletalvona Olives	
Georges Banks Seared Scallops	58
Sweet Corn Puree, Fire Roasted Corn, Green Apple, Roasted Red Pepper, Muddica, Lemon	
Bacon Wrapped Shrimp	48
Crab Imperial, Hot Maple Hush Puppies, Signature Zip Sauce	
Lobster Pot Pie	69
Maine Lobster, Mirepoix of Vegetables, Sauce Americaine, Lecoq Pastry	
6oz Tristan da Cunha Lobster Tail	65
Whipped Potatoes, Asparagus, Muer Butter	
Alaskan King Crab Legs	MP
Half Pound Full Pound	
Springer Mountain Chicken Under a Brick	38
Semi Boneless Chicken, Brandy Pan Drippings, Capers, EVOO Asparagus	
Mr. Aldo’s Bolognese	32
Traditional Old World Preparation, Mafaldine Pasta, Parmigiano Reggiano	

SIDES

Tomato Cobbler	12	Marbled Potatoes	14
Crispy Brussels Sprouts	16	Truffle Pomme Frites	14
Charred Broccolini	13	Whipped Potatoes	12
Creamed Spinach	14	Mac & Cheese	14
Wild Mushroom Blend	14	Lobster Mac & Cheese	30

All reservations of 5 or more guests are subject to 20% service charge.
*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.