



DINNER MENU

STARTERS

Coconut Shrimp

Five jumbo shrimp delicately coated with coconut, and served with our special Caribbean sweet and sour sauce. *10.99*

Onion Rings

Hand cut and battered, with tangy remoulade sauce on the side.

Half order *5.99* Full order *8.99*

Spinach and Artichoke Dip

A delicious blend of cheeses, fresh spinach and artichoke hearts, with crispy chips for dipping. *9.99*

Crispy Chicken Sticks

Six fresh, hand-battered strips of chicken breast, with our special Caribbean sweet and sour sauce on the side. *8.99*

Mo's Smoky Tater Boats

Four crispy potato skins filled with hickory smoked pulled pork, and topped with a special blend of three cheeses, with barbeque sauce on the side. *9.99*

Crab Cakes

Four of our finely seasoned Chesapeake Bay crab cakes, with remoulade sauce on the side. *10.99*

SOUPS

French Onion Soup

A savory classic, topped with croutons and melted Swiss and Parmesan cheese. *4.99*

Soup Du Jour

Ask your server what soup our kitchen has prepared for this evening. *4.99*

SALADS

Mo's Steak Salad

Cajun-seasoned sirloin slices over a bed of Romaine lettuce with tomatoes, bleu cheese and crispy onion straws on top. Served with a red wine vinaigrette. *15.99*

Strawberry & Walnut Salad

Fresh strawberries, tomatoes, bleu cheese and walnut pieces over a bed of spring mix, with a grilled breast of chicken on top and raspberry balsamic vinaigrette on the side. *13.99*

Southern-Fried Chicken Salad

Hand-breaded breast of chicken over a bed of Romaine lettuce with pecan halves, sliced tomatoes and oranges. Tossed with honey dijon dressing. *11.99*

Garlic Salad

A Quad Cities classic: Lettuce, house-baked croutons, and parmesan cheese tossed in our velvety-smooth garlic dressing. *9.99*

Spinach Salad

Fresh spinach, house-baked croutons, crumbled bacon and sliced mushrooms tossed with our delicious poppyseed vinaigrette and topped with slices of orange and apple. *9.99*

Caesar Salad

Crunchy Romaine lettuce, house-baked croutons, and parmesan cheese tossed in our creamy Caesar dressing. *8.99*

Add a grilled chicken breast to any of the above large salads for 4.00.

Add sliced sirloin to any of the above large salads for 6.00.

SIDE SALADS

4.99

Caesar Salad

•

Spinach Salad

•

Mixed Greens

Garlic Salad

•

Bleu Cheese Wedge

MO'S HOUSE-MADE SALAD DRESSINGS

Pints available to take home

6.99

STEAKS

Mo Brady's Steakhouse has profound respect for Iowa family farms, and the individuals that work hard on these farms to feed our nation and the world. For this reason, it is with great pride that we serve USDA Choice, Iowa Premium Beef. Iowa Premium Beef is sourced exclusively from Angus cattle raised on family farms in Iowa. All of our steaks are aged for at least 21 days, and are hand-cut in house.

*Unless otherwise noted, all of our steaks are served with your choice of salad and one side.
Soup may be substituted for salad for \$1.*

Mo's Bacon-Wrapped Filet

By far the most tender of steaks, the filet also has elegant flavor. 6 Oz. *21.99* 8 Oz. *25.99*

New York Strip

Its excellent balance of flavor and tenderness has made the New York Strip a classic steakhouse cut. 12 Oz. *23.99*

Delmonico Ribeye

Beautiful marbling throughout lends the ribeye its rich, juicy flavor. 12 Oz. *23.99*

Mo's Top Sirloin

A lean cut with good flavor. 6 Oz. *14.99* 11 Oz. *18.99*

Beef Medallions

Tender filets in a portabella mushroom and red wine demi-glace, with mashed potatoes and a medley of fresh vegetables. Your choice of side salad. *17.99*

Bourbon Street Steak

A six-ounce sirloin seasoned with Cajun spices, over a bed of mashed potatoes, topped with melted cheeses and sautéed mushrooms and onions. Your choice of side salad. *17.99*

Chopped Steak

Patty of ground beefsteak, topped with sautéed onions and crispy onion straws. 10 Oz. *11.99*

HOW IT'S DONE

Rare

very red, cool center

Medium Rare

warm, red center

Medium

pink center

Medium Well

slightly pink center

Well Done

no pink, cooked through

GREAT STEAK ADDITIONS

Consider pairing one of these great additions with your steak tonight...

Lobster Tail

market

Skewer of Grilled Shrimp (4)

8.99

Sautéed Mushrooms

1.99

Crab Cakes (4)

10.99

Battered Shrimp (4)

8.99

Sautéed Onions

1.99

Bleu Cheese Crust

3.99

Quarter Rack of Ribs

5.99

Horseradish Crust

2.99

Mushroom Red Wine Demi-glace

2.99

SIDES

Loaded Baked Potato

3.99

Seasoned Rice Pilaf

3.99

Mashed Potatoes

3.99

French Fries

3.99

Fresh Seasonal Vegetables

3.99

Sweet Potato Fries

3.99

Steamed Fresh Broccoli

3.99

Mo's Mac & Cheese

4.99

Mo's American Fries

3.99

SEAFOOD

*All seafood entrées include choice of salad and one side.
Soup may be substituted for salad for \$1.*

Battered Shrimp

Seven jumbo shrimp in golden brown batter, served with cocktail sauce. *17.99*

Coconut Shrimp

Five jumbo shrimp delicately coated in coconut, served with our special Caribbean sweet and sour sauce. *17.99*

Char-grilled Shrimp

Eight skewered shrimp, lightly seasoned and char-grilled, with lemon and warm drawn butter. *17.99*

Crab Cake Dinner

Four of our special Chesapeake Bay crab cakes served with remoulade sauce. *17.99*

Pan Seared Salmon

Fresh Faroe Islands salmon, grilled and served with tartar sauce. *19.99*

Horseradish Crusted Salmon

Fresh Faroe Islands salmon, grilled and topped with horseradish and breadcrumbs, and served with remoulade sauce. *20.99*

Fried Catfish Fillet

Half pound fillet of catfish, lightly breaded and deep-fried, and served with tartar sauce. *15.99*

Lemon Pepper Catfish

Half pound fillet of catfish, seasoned with lemon pepper and char-grilled, with tartar sauce. *15.99*

Cajun Style Catfish

Half pound fillet of catfish, Cajun seasoned and lightly blackened, and served with remoulade sauce. *15.99*

Gulf Harbor Tilapia

Grilled fillet of tilapia seasoned with capers, white wine, and fresh lemon. Served alongside one crab cake and three char-grilled shrimp. *17.99*

Lobster Dinner

Two cold-water lobster tails, oven-broiled and served with fresh lemon and drawn butter. *market*

BBQ & SOME MO THINGS

*All dishes in this section include choice of salad.
Soup may be substituted for salad for \$1.*

BBQ Baby Back Ribs

Tender baby back pork ribs, hickory smoked in house, then glazed with our house-made sweet barbeque sauce. Served with your choice of side.

Half rack *16.99*

Whole rack *22.99*

Pulled Pork Dinner

A half pound of delicious slow-cooked pork, hickory smoked in house, with coleslaw and sweet barbeque sauce on the side. Served with your choice of side. *15.99*

Beef Stroganoff

Fettuccine pasta with tender steak tips, mushrooms and onions, tossed in a red wine demi-glace. *11.99*

Grilled Pork Loin Chops

Two grilled, bacon-wrapped fillets of pork. Served with your choice of side. *14.99*

Meatloaf Dinner

Homemade meatloaf topped with a mushroom red wine demi-glace, served atop mashed potatoes, with a medley of fresh vegetables. *12.99*

Fettuccine Alfredo

Fettuccine pasta tossed in a silky garlic and parmesan sauce. *11.99*

With grilled chicken. *15.99*

With grilled shrimp. *15.99*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Please inform your server if you have any food allergy or sensitivity, so that our kitchen may be made aware. Please be advised that our facility contains milk, eggs, shellfish, peanuts, tree nuts, wheat, and soy.

CHICKEN

*All chicken dishes, except Fried Chicken Tenders served with your choice of salad.
Soup may be substituted for salad for \$1.*

Artichoke Chicken

Grilled chicken breast topped with a creamy blend of artichoke, spinach and cheese. Served with a medley of fresh vegetables. *14.99*

Chicken Lemoné

A grilled, lemon pepper seasoned chicken breast, served with a medley of fresh vegetables. *13.99*

Bourbon Street Chicken

A grilled chicken breast seasoned with Cajun spices, over a bed of mashed potatoes, topped with melted cheeses and sautéed mushrooms and onions. *15.99*

Fried Chicken Tenders

Hand-battered strips of chicken breast served with french fries, coleslaw, and our special Caribbean sweet and sour sauce on the side. *12.99*

SANDWICHES

All sandwiches served on a toasted bun with lettuce, tomato, onion and pickle, with French fries on the side.

Mo Burger

Half pound patty of fresh ground beef. *10.99*
Add cheese. *+.50*

BBQ Burger

Our classic Mo burger topped with smoky bacon, barbeque sauce, cheese and crispy onion straws. *11.99*

Chick-a-Dilly Sandwich

Grilled breast of chicken, topped with sautéed mushrooms and melted Swiss cheese. *10.99*

Pulled Pork Sandwich

Half pound of hickory-smoked pulled pork, with our house-made barbeque sauce and coleslaw on the side. *10.99*

Pork Tenderloin

Iowa's (unofficial) state sandwich: cutlet of pork loin, pounded thin, then breaded and fried. *9.99*

Mo's Chicken Ranch Sandwich

Lightly breaded breast of chicken, topped with Swiss cheese, bacon, and served with ranch dressing on the side. *10.99*

SIDE SALADS

4.99

Caesar Salad

Spinach Salad

Mixed Greens

Garlic Salad

Bleu Cheese Wedge

SIDES

Loaded Baked Potato

3.99

Seasoned Rice Pilaf

3.99

Mashed Potatoes

3.99

French Fries

3.99

Fresh Seasonal Vegetables

3.99

Sweet Potato Fries

3.99

Steamed Fresh Broccoli

3.99

Mo's Mac & Cheese

4.99

Mo's American Fries

3.99

THANK YOU
for dining at Mo Brady's Steakhouse.

Whether this is your first visit or we see you often, we're glad you could be our guest tonight.

It is our personal mission to serve you excellent food made from quality ingredients. To that end, we choose to use many products that originate in the state of Iowa because Iowa produces some of the world's best foods.

We take great pride in the fact that all steaks served at Mo Brady's Steakhouse are cut from beef sourced exclusively from Angus cattle raised on Iowa family farms.

Additionally, we are proud to serve a variety of beers and spirits which are brewed and distilled in the Quad City Area.

Mo Brady's Steakhouse is a family-owned business that has been proud to call Davenport home since 2001. It is our pleasure to serve you, and we hope you will allow us the opportunity to do so again.

Visit Us at www.mobradysrestaurant.com



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