

Muse *in the Harbor*

"ECONOMY GASTRONOMY"
2 Courses for \$32.00 -or- 3 Courses for \$35.00

First Course Choose One

Soup of the Moment

Here today, gone tomorrow

The Muse "Casa" Salad GF

baby greens, aged balsamic vinaigrette with pesto
tossed tomatoes, feathered cucumbers, shaved pecorino romano

"Not Ya Mama's Meatballs"

asian- sweet and sour sauce with seaweed salad
italian - pomodoro sauce and shaved parmesan
thanksgiving - cranberry and caramelized onion compote
swedish - you know the drill

Second Course Choose One

Chicken Saltimbocca

chicken breast, prosciutto, fontina, roasted fingerling, creamed arugula

***Broiled Local Cod GF**

roasted beets, lentil succotash, lemon beurre blanc

Vegetarian Pasta

fusilli, giganta bean, artichoke, fire-roasted tomato, arugula

***Simply Grilled Salmon**

served with whipped potatoes and grilled vegetable ratatouille

***Scottish Salmon Scallopini GF**

roasted shaved brussel sprouts, sweet potato hash, whipped cauliflower

Second Course Choose One

Select ANY dessert on our menu