

# MUSE

## *Brunch in the Harbor*

A CHEF MATTHEW GUIFFRIDA PRODUCTION

### *~~Soup & Salads~~*

#### *Soup of the Moment*

Here today, gone tomorrow.

\$8

#### *The "BLT Chop"*

Hearts of Romaine, Bacon, & Tomato Olive Tapenade with Bleu Cheese on Gruyere Bacon Bread Pudding with Heirloom Tomato & Marsala Gorgonzola Dressing

\$12

#### *The Muse "Casa" Salad (Gluten Free)*

Baby Greens tossed in aged Balsamic Vinaigrette with Pesto tossed Tomatoes & feathered Cucumbers topped with shaved Pecorino Romano

\$11

#### *Summer Apple Salad*

Frisee Lettuce, Apples, Sunflower Seeds, Smoked Gouda, Craisins with Orange Curry Caesar

\$14

#### *Watermelon Carpaccio Insalata (Gluten Free)*

Shaved Watermelon topped with Organic Baby Arugula, Feta Cheese, Toasted Pine Nuts and Aged Balsamic Oil

\$14

### *~~Starters~~*

#### *\*Tuna "Ménage A Trois"*

1. Ahi Tuna Tartar atop Mediterranean Israeli Cous Cous
2. Blackened Tuna Lollipop with Candied Wasabi Crust on Whipped Avocado
3. Hot Stone Seared Tuna Carpaccio with Seaweed Salad

\$18

#### *"Not Ya Mama's Meatballs"*

Asian- Sweet & Sour Sauce with Seaweed Salad  
Italian - Pomodoro Sauce and Shaved Parmesan  
Thanksgiving - Cranberry and Caramelized Onion Compote  
Swedish - You know the drill

\$12

#### *\*Scallop Mac-n-Cheese*

Loads of Peconic Bay Scallops tossed with Elbow Macaroni and a White Cheddar Boursin Cheese Sauce

\$16

#### *\*Mussels a la Muse*

Prince Edward Island Mussels in a Prosecco Butter Sauce with Grilled Artichoke Hearts, Cured Tomatoes and Giganta Beans with Grilled Italian Bread

\$18

(There will be a \$4.00 split plate charge for appetizers and a \$8.00 charge for entrees)

## ~~Supper~~

### *Greek Chicken Piccata*

Served on Kalamata Olive, Tomato Orzo, Capers, Feta Cheese and Grilled Artichoke Hummus with Shaved Fennel and Lemon Insalata **\$26**

### *\*South of the Border Montauk Swordfish (Gluten Free)*

Lightly Blackened Swordfish Medallions served over Charred Mexican Street Corn and Hominy Hash with Roasted Green Chile Salsa Cream **\$38**

### *\*"Grilled Pork Chops and Apple Sauce"*

Maple Cider Glazed Boneless Pork Chops with Nappa Cabbage, Carrot Slaw, Parmesan Truffle Polenta "Fries" with Sage Apple Butter **\$30**

### *\*Burgers -n- Fries*

8 oz. Black Angus Burger served on a toasted Kaiser bun, with Lettuce, Tomato, Onion & Pickle; your choice of cheese American, Swiss, Gorgonzola, or Cheddar **\$21**  
Mushrooms **+\$2** Grilled Onions **+\$2** Bacon **+\$2** Side Salad **+\$2** Sweet Fries **+\$2**

### *"The Vegetarian" (Gluten Free)*

Grilled Zucchini stuffed with Sundried Tomato Ricotta and Grilled Vegetable Ratatouille with Olive Oil Braised Tomato Ragu & Shaved Parmesan **\$22**

### *\* Seared GIANT Sea Scallops (Gluten Free)*

Served on Whipped Parmesan Sweet Peas with Pea Shoot, Shaved Fennel Salad and a Lemon Thyme Prosecco Beurre Blanc **\$45**

### *\*Horseradish & Gorgonzola Crusted, N.Y Strip Steak*

Center Cut, 12 oz. Prime N.Y Strip served atop "LOADED Baked Potato Hash" (Sour Cream, Scallions, Onions, Bacon & Cheddar) with Port Demi-Glace **\$52**

### *\*Indian Spiced Local Seabass (Gluten Free)*

Served with Curried Chickpea Masala, Local Pea Shoot Insalata, Micro Cilantro, and Ginger Chai Tzatziki **\$34**

### *\*Blackened Sashimi Style Ahi Tuna (Gluten Free)*

Served on whipped Gingered Carrots and Baby Arugula Cucumber Slaw with Smoked Avocado Mousse and all the Sushi Fixin's **\$44**

### *\*Tomato Crusted Scottish Salmon Scallopini (Gluten Free)*

Served alongside Roasted Shaved Brussel Sprouts, Shallots and Italian White Beans, with whipped Cauliflower **\$29**

### *\*Simply Grilled (Done simple... but done well.)*

The following items are served with Whipped Potatoes & Grilled Vegetable Ratatouille  
N.Y. Strip Steak...**\$52**... Ahi Tuna...**\$44** Swordfish...**\$40**... Atlantic Salmon...**\$29**

**\*PLEASE TELL YOUR SERVER OF ANY ALLERGIES AS SOME MARINADES CONTAIN SOY\***

## Sides

Roasted Brussel Sprouts...\$7

French Fries...\$6

Whipped Potatoes...\$6

Truffle Polenta Fries...\$8

Sweet Potato Fries...\$7

Vegetable Ratatouille...\$6

\*The Suffolk County Department of Health requires us to advise you that consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food-borne illness especially if you have certain medical conditions. Items marked with an \* are selections that are cooked to temperature and may not destroy harmful bacteria and/or viruses.