

MUSE @ the End

A CHEF MATTHEW GUIFFRIDA PRODUCTION

~~Soup & Salads~~

Soup of the Moment

Here today, gone tomorrow. \$8

The "BLT Chop"

Hearts of Romaine, Bacon, and Crumbled Bleu tossed in Marsala Gorgonzola Dressing on a Bacon Gruyere Bread Pudding topped with a Sliced Heirloom Tomato \$14

The Muse "Casa" Salad (Gluten Free)

Baby Greens tossed in Roma Tomato Balsamic Dressing in a Tomato Bowl on a Bed of Cucumbers topped with Shaved Parmesan and Aged Balsamic Paint \$12

Beet Carpaccio Insalata (Gluten Free)

Shaved Golden and Red Beets topped with Sweet Pea Micro Greens, Whipped 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

Shrimp ~n~ Grits

Blackened Shrimp served on Grilled Scallion and White Cheddar Grits with Blistered Sweet Peppers \$16

Clam and Lobster Chowder "Pop Pie"

New England and Manhattan Chowder merged together loaded with Clam and Lobster Meat in a Creamy Tomato Bisque & topped with crisp Puff Pastry \$14

**Scallop Mac-n-Cheese*

Loads of Peconic Bay Scallops tossed with Elbow Macaroni and a White Cheddar Boursin Cheese Sauce \$16

"The Three Little Pigs"

Piggy #1: Pulled Pork with Maple Spiked Mustard on a Charred Scallion Griddle Cake
Piggy #2: XXtra Thick Homemade Bacon served over Cheddar Oatmeal
Piggy #3: Teriyaki Braised Pork Belly on an Apple Onion Stir-Fry \$15

Shishito Fritto

Tempura Fried Shishito Peppers with Sriracha Aioli and Cotija Cheese \$12

**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**

**"Grilled Pork Chops and Apple Sauce"*

Maple Cider Glazed Boneless Pork Chops with Napa Cabbage, Carrot Slaw, Parmesan Truffle Polenta "Fries" with Sage Apple Butter **\$27**

**Burgers -n- Fries*

Eight-ounce Black Angus Burger served on a toasted Kaiser bun, with Lettuce, Tomato, Onion & Pickle; your choice of cheese American, Swiss, Gorgonzola, or Cheddar **\$18**

Mushrooms **+\$2** Grilled Onions **+\$2** Bacon **+\$2** Side Salad **+\$2** Sweet Fries **+\$2**

"The Vegetarian" (Gluten Free)

Grandma "G's" Spinach Cake topped with Eggplant, Artichoke and Tomato Giardiniera, Feta Cheese and Sauce Pomodoro **\$24**

** Seared Sea Scallops and Butternut Squash Raviolis*

Served in an Oven Roasted Tomato Pesto Cream with Toasted Pine nuts and Caramelized Cipollini Onions **\$40**

Tomato Braised Pork Osso Bucco

Slow cooked Pork Shank served over Parmesan Pesto Spaghetti Squash with Toasted Pine Nuts and Shaved Pecorino Romano **\$34**

**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 **\$48**

**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**

** Teriyaki Seared Local Cod*

Served over Edamame Hummus with Enoki Mushroom, Zucchini and Carrot Noodle Stir-Fry **\$32**

**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...**\$48**... Ahi Tuna...**\$44** 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.