



Appetizers

- **Grilled Chicken gyro meatball** cucumber ribbons, house tzatziki, eggplant tapenade, pickled red onions, grilled pita bread... 12.00
- **Salmon tartare wonton tacos** miso/ginger wild salmon, chives, toasted sesame seeds, fresh avocado, black tobiko, cilantro... 20.00
- **Tuna ménage à trois** ahi tuna poke, blackened tuna lollipop and whipped avocado, wasabi crusted hot stone seared yum a carpaccio with wakeme salad and sriracha aioli ...22.00
- **Mussels a la muse** Prince Edward Island mussels, Prosecco butter sauce, grilled artichoke hearts, cured tomatoes and gigante beans...20.00
- **Mediterranean Grilled octopus** crispy chorizo, saffron corn pure, radishes, avocado cream, harissa aioli...20.00
- **Calamari 2 ways** calamari fritti and paella stuffed calamari with tomato braised and chipotle aioli...24.00
- **Fish tacos** cabbage and cilantro lime slaw, mango salsa and chipotle aioli...
- **Cauliflower tempura** Yuzu curry emulsion feta cheese, and sriracha aioli...18.00
- **Corn poppers** cotija cheese, avocado creme Fraiche, chipotle aioli, radishes ...18.00
- **Fried Oysters Aguachile** cornmeal dusted Fried Oysters over Omar's Aguachile verde, topped with Candied Crispy Ginger....23.00

- **scallop Mac & Cheese** Sautéed bay scallops, Boursin cheese sauce, elbow macaroni, lemon herbed brioche crumbs ...20.00

Please be sure to tell your server of any food allergies

Salads

- **The muse casa salad** baby greens tossed in aged balsamic dressing with cherry tomatoes, sliced cucumbers, topped with shaved Parmesan cheese ...12.00
- **The BLT Chop** hearts of romaine, bacon and crumbled bleu tossed in Marsala Gorgonzola dressing on a bacon gruyere bread pudding topped with a slice of heirloom tomato...14.00
- **Spring Apple salad** champagne poached gala apples, shaved almonds , arugula, goat cheese with a maple syrup vinaigrette ...15.00
- **Shaved Brussel Sprouts and Orange Salad** Red Cabbage, baby carrots, red onion, radishes, Sesame Orange Dressing shaved almonds topped with Crispy Wontons...15.00 Add Calamari... + \$10.00

Entrees

- **Black pepper teriyaki glazed Grilled pork chop** with polenta fries, apple butter and a cabbage carrot escabeche ...44.00
- **Grilled 14oz New York strip steak** crispy chimichurri baby Yukon potatoes and poblano salsa verde...54.00
- **Plancha sun dried tomato crusted salmon** spring vegetable medley of peas, sweet corn, baby zucchini and a pea arugula pesto...36.00
- **1/2 crispy chicken under a brick** charred grilled asparagus with olive potato Parmesan purée, cipollini onions, oven roasted artichokes and pan jus...36.00

- **Shrimp scampi** sauteed shrimp, served with campanelle pasta, spinach and a lemon garlic cream sauce...38.00
- **Cast Iron Montauk Sea Bass** Spring Vegetable Primavera, Roasted Carrots, Brussel Sprouts, Edamame, Cherry Tomatoes, Cipollini Onions, Grilled Asparagus Tips, Warm Roasted Tomato Artichoke Romesco... 40.00
- **Ahi Tuna Stir Fry** Wok Bok Choy, Edamame, Bean Sprouts, Baby Carrots, Cauliflower, Green Beans, Scallions, Miso Sesame sauce, Pea Shoot Fennel Salad... 45.00



Sides

French Fries...	10.00	Sweet
potato Fries...	12.00	
Polenta...	12.00	Agridulce
Brussels...	12.00	
Whipped Potatoes...	10.00	Grilled
Asparagus...	12.00	

Sweets

- **Banana bread pudding** with toffee sauce and miso whipped cream...12.00
- **Flourless chocolate cake** strawberry coulis fresh berries...12.00
- **Cheesecake chimichanga** tossed with cinnamon sugar and raspberry sauce ...12.00
- **Rice pudding** with macerated berries and whipped cream...12.00



Bar Menu

- **Tuna ménage à trois** ahi tuna poke, blackened tuna lollipop and whipped avocado, wasabi crusted hot stone seared yum a carpaccio, wakeme salad and sriracha aioli ...22.00
- **Fish tacos** cabbage and cilantro lime slaw, mango salsa and chipotle aioli...16.00
- **Salmon tartare wonton tacos** miso/ginger wild salmon, chives, toasted sesame seeds, fresh avocado, black tobiko, cilantro... 20.00
- **Cauliflower tempura** Yuzu curry emulsion feta cheese, and sriracha aioli...18.00
- **Wings** choice of Barbecue, Sweet Chili, or hot...8.00
- **Veggie Spring Rolls** Sweet Asian Chili Sauce and Sriracha Aioli...12.00
- **Sweet potato Fries**...12.00
- **French Fries**...10.00.
- **Pork dumplings** 15.00