

MUSE @ the End

“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 (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 Vinegar

“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

Second Course Choose One

Greek Chicken Piccata

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

**Simply Grilled Salmon*

Served with Whipped Potatoes and Grilled Vegetable Ratatouille

“The Vegetarian” (Gluten Free)

Grandma “G’s” Spinach Cake topped with Eggplant, Artichoke and Tomato Giardiniera, Feta Cheese and Sauce Pomodoro

**“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

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

Served alongside Roasted Shaved Brussel Sprouts, Shallots and Italian White Beans, with Whipped Cauliflower

Dessert Course

Select ANY!! Dessert
from our Dessert Menu