

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

Vegetarian Pasta

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

Pappardelle Bolognese

pappardelle pasta with a rich beef pork and veal sauce

Chicken Saltimbocca

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

Apple Cinnamon Stuffed Pork Chop

pork chop with apple cinnamon bread stuffing,
truffle parmesan polenta fries and roasted brussel sprouts

***Simply Grilled Salmon**

served with whipped potatoes and grilled vegetable ratatouille

Second Course Choose One

Select ANY dessert on our menu