

# Muse @ The End

A Chef Matthew Guiffrida Production

## Soup and Salads

## Starters

<b>Soup of the Moment</b>	<b>8</b>
here today, gone tomorrow	
<b>The "BLT Chop"</b>	<b>12</b>
Hearts of romaine, bacon, bleu cheese, heirloom tomato, gruyere bacon bread pudding, marsala gorgonzola dressing	
<b>*The Muse "Casa" Salad</b>	<b>12</b>
Baby greens, aged balsamic vinaigrette, pesto tossed tomatoes, feathered cucumbers, shaved pecorino romano	
<b>Roasted Beet &amp; Carrot Tartar</b>	<b>14</b>
Baby arugula, feta, horseradish crème fraiche, fennel salt, house made potato chips	

<b>Shrimp &amp; Grits</b>	<b>16</b>
Cheddar grits, grilled shrimp, radishes, crispy shallots	
<b>Mussels a la Muse</b>	<b>19</b>
Prince Edward Island mussels, prosecco butter sauce, grilled artichoke hearts, cured tomatoes, gigante beans and grilled italian bread	
<b>*Tuna Poke</b>	<b>18</b>
Scallions, cucumber, pickled ginger, sticky rice, avocado crème fraiche	
<b>Asiago Cheese Meatballs</b>	<b>12</b>
Sauce pomodoro, pesto ricotta	

## Dinner

<b>*Catch of the Day</b>	<b>34</b>
Pan seared local fish, pesto smashed potatoes, shaved radishes, prosecco beurre blanc	
<b>*Pink Pepper Crusted Tuna</b>	<b>44</b>
Whipped carrot, zucchini and carrot noodles, wasabi, ginger	
<b>*Scottish Salmon Scallopini</b>	<b>32</b>
Roasted brussel sprouts, white Italian bean, and shallot hash, whipped cauliflower	
<b>Pasta Primavera</b>	<b>22</b>
Penne, artichoke, fire-roasted tomato, arugula	
<b>Muse Bolognese</b>	<b>28</b>
Pappardelle, rich beef, veal, and pork sauce, asiago, parmesan	
<b>Burgers -n- Fries</b>	<b>21</b>
8 oz. black angus burger, toasted ciabatta bun, lettuce, tomato, onion and pickle; choice of cheese american, swiss, gorgonzola, or cheddar mushrooms 2 grilled onions 2 bacon 2 side salad 2 sweet potato fries 2	
<b>Chicken Panzanella Caprese</b>	<b>29</b>
Brown butter artichoke caper sauce, home-made mozzarella, cherry tomatoes, croutons, basil	
<b>Pork Osso Buco</b>	<b>36</b>
Pumpkin sage polenta, sautéed kale, toasted pine nuts	
<b>Apple Stuffed Pork Chop</b>	<b>32</b>
Apple cinnamon bread stuffing, truffle parmesan polenta fries, roasted brussel sprouts	
<b>Horseradish Gorgonzola New York Strip</b>	<b>52</b>
12oz New York strip, loaded baked potato hash, demi glaze	
<b>*Simply Grilled</b> (Done simple... but done well.) whipped potatoes and grilled vegetable ratatouille	
<b>N.Y. Strip Steak</b>	<b>52</b>
<b>Ahi Tuna</b>	<b>44</b>
<b>Atlantic Salmon</b>	<b>29</b>

## Sides

Roasted Brussel Sprouts	10	Sweet Potato Fries	9	Sautéed Kale	10
Truffle Polenta Fries	10	Whipped Potatoes	10	Vegetable Ratatouille	10
		French Fries	8		