



RAW BAR

Colossal Shrimp Cocktail Poached in Aromatic Court Bouillon, Fiery House Sauce 6 Each, Platter of 10 55

Oysters on the Half Shell *(Half Dozen)* Champagne Mignonette, Cocktail Sauce East Coast 22 West Coast 25

Sushi Platter Chef's Daily Selection of Freshly Prepared Maki Rolls & Sashimi 78

Jumbo Lump Crab "Louie" Hard Boiled Egg, Sweet Gem Lettuce, Salt & Vinegar Chips 26

Raw Bar Plateau Chilled Lobster Tail, Jonah Crab Claws, Colossal Shrimp Cocktail, Oysters on the Half Shell, Smoked Whitefish Dip, Crostini 80

Tradition Prestige Sturgeon Caviar Capers, Hard Boiled Egg, Shallot, Chives, Blini 95

SIDE DISHES

Creamed Spinach..... 11

Stewed Tomatoes..... 11

Potato Dauphinoise..... 16

Twice Baked Potato with Bacon and Cheddar Cheese..... 14

Pomme Frites with Roasted Garlic Aioli 10

Mac & Cheese with Parmesan Panko Crumbs..... 16
Add Split Lobster Tail..... 15

Roasted Garlic Broccolini 15

Wild Mushroom Blend..... 15

Green Beans Amandine 15

Fried Brussels Sprouts 15

Ratatouille Niçoise 14

Joe Muer's Creamy Cole Slaw 8

Roasted Jumbo Asparagus with Béarnaise Sauce 14

Rainbow Carrots, Pomegranate, Orange Cumin Vinaigrette..... 16

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BOOK YOUR PRIVATE EVENT WITH US

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

20% gratuity will be added to parties of 8 or more

APPETIZERS & STARTERS

MUER TRADITIONS

Crab Imperial Jumbo Lump Crab Gratin, Beurre Monté 24

Rhode Island Calamari Sweet Peppers, Baby Artichokes, Romesco Sauce 19

Oysters Rockefeller Half Dozen, Creamed Spinach, Bacon, Pernod, Gruyère Cheese 24

Shrimp Ilene Colossal Shrimp Baked in Toasted Almond Casino Butter 18

Lobster Thermidor Canadian Lobster Tail Brûlé, Cognac & Tarragon Crème, Puff Pastry 28

Beef Tenderloin Tips Herbed Spaetzle, Paprikash Demi-Glace 24

SOUPS & SIDE SALADS

Boston Clam Chowder Potatoes, Root Vegetables, Bacon, Fresh Quahog Clams 13

Lobster Bisque Butter Poached Lobster, Sherry Infused Crème 15

Classic French Onion Soup Hearty Broth, Caramelized Onions, Brioche Toast, Gruyère Gratin 15

Baby Kale Salad Butternut Squash, Dried Cranberries, Spiced Pecans, Feta, Maple Sherry Vinaigrette 14

Little Gem Caesar Toasted Parmigiano Reggiano, Hard Boiled Egg, Classic Dressing 14

Anjou Pear and Purple Endive Baby Frisée, Goat Cheese Brûlée, Pine Nuts, Meyer Lemon Vinaigrette 15

MODERN CLASSICS

Tuna Tartare Spicy Kewpie Sauce, Scallions, Avocado, Crispy Wontons 23

Charred Octopus "Village Style" Mediterranean Salad, Feta, Pepper Coulis, Lemon Oregano Vinaigrette 22

Smoked Whitefish Pâté Smoked Whitefish, Tomato Concassé, Toast Points 15

Burrata & Hot Honey Pine Nuts, Basil, Tomatoes, Olive Oil, Balsamic, Grilled Bread 19

Prime Steak Tartare Red Wine Vinaigrette, Toasted Brioche, Quail Egg Yolk 24
Add Tradition Prestige Caviar 20

Martha's Vineyard Salad Field Greens, Roquefort, Dried Cherries, Walnuts, Raspberry Vinaigrette 14

Baby Iceberg Wedge Roquefort, Slow Roasted Tomatoes, Bacon, Egg, Green Goddess Dressing 14

Heirloom Beet Salad Brussels Sprouts, Field Greens, Orange Suprêmes, Triple Crème Brie Mousse 15

Chalkboard Features

Porcini-Crusted Bigeye Tuna Red Wine Risotto, Chanterelle Mushroom Ragu, Parmigiano Reggiano Coulis, Red Wine Gastrique, Sage 49

Pan Roasted Barramundi Autumn Vegetable Ratatouille, Basil Pesto 48

Grilled Block Island Swordfish Umami Buttered Bucatini Pasta, Blistered Tomato Relish, Broccolini 46

Great Lakes Walleye Black Sesame Tempura, Pineapple-Coriander Rice, Sweet Sesame Chili Vinaigrette 39

Grilled Mediterranean Branzino Artichokes, Roasted Tomatoes, Niçoise Olives, Spinach, Lemon Caper Beurre Blanc 52

Miso Harissa Glazed Chilean Sea Bass Baby Bok Choy, Shiitake Mushrooms, Lemongrass Beurre Blanc 60

ENTRÉES

MUER TRADITIONS

Choice of either creamed spinach or stewed tomatoes

Dover Sole à la Meunière Herbes de Provence, Brown Butter 69

Broiled Lake Superior Whitefish Capers, Joe's Tartar Sauce 38

Crab Stuffed Atlantic Flounder Whole Grain Mustard Beurre Blanc 44

Great Lakes Perch Chardonnay Crème, Capers, Whipped Potatoes 39

MODERN CLASSICS

Pastrami-Spiced Scottish Salmon Calvados Mustard Crème, Braised Red Cabbage, Bacon Jam 43

Seared Georges Bank Scallops Roasted Sweet Corn Purée, Trumpet Mushrooms, Truffle Essence 56

Braised Beef Short Rib Butternut Squash Risotto, Braised Swiss Chard, Cabernet Demi-Glace 47

Quinoa Bowl Roasted Heirloom Carrots, Broccolini, Pomegranate Arils, Sage-Citrus Vinaigrette 31

PRIME CUTS, POULTRY & SHELLFISH

Tristan Lobster Tail Whipped Potatoes, Market Vegetables, Drawn Butter 6oz Lobster Tail 65 Twin Tails 125

Alaskan King Crab Legs Half or Full Pound MKT

Whole Maine Lobster Broiled or Steamed MKT

Grilled Pork Chop Apple & Leek Ragu, Roasted Heirloom Carrots, Golden Grape Mostarda 48

Prosciutto Stuffed Chicken Suprême Haricot Verts, Brown Butter Gnocchi, Parmigiano Reggiano Crème, Red Wine Syrup, Herb Oil 38

Pistachio Crusted Lamb Chops Butternut Squash Purée, Pomegranate Gastrique 68

Prime Steaks

Beef Tournedos Chairman's Reserve Filet Medallions, Coldwater Lobster Tail, Asparagus, Béarnaise 78

6oz Filet Mignon and Tristan Lobster Tail 129

14oz USDA Prime New York Strip Steak 71

32oz USDA Prime Tomahawk Ribeye 155

8oz Chairman's Reserve Filet Mignon 64

10oz Chairman's Reserve Filet Mignon 79

18oz USDA Prime Ribeye 86

20oz Flannery USDA Prime Dry Aged Ribeye 90

Additions:

Tristan Lobster Tail 55 - Oscar Style 25 - Wild Mushrooms 9
Caramelized Onions 7 - Blue Cheese Brûlée 9 - Sea Scallops 13/pc

Sauces:

Complimentary Signature Zip Sauce - Béarnaise 4 - Cognac Demi-Glace 5 - Truffle Butter 6