



RAW BAR

**Colossal Shrimp Cocktail** Poached in aromatic courté bouillon with fiery house sauce 5 Each, platter of 10/45 GF

**Oyster Varieties** (*Half Dozen*) Market Price GF Chef’s fresh selection on East and West Coast oysters presented with champagne mignonette, cocktail sauce, horseradish and lemon

**Chilled Alaskan Red King Crab Legs** half pound 80, full pound 160 GF

**Raw Bar Plateau Platter** Chilled lobster tail, Alaskan king crab, colossal shrimp cocktail, oysters on the half shell, smoked whitefish 140 Serves 2-3

SUSHI

*The full sushi bar menu is available in the main dining room upon request.*

**Tuna Poké Bowl** Hawaiian Bigeye Tuna, honey-soy glaze, sushi rice, daikon, sweet bell pepper, scallion, garlic 21

**Joe Muer Roll** Salmon, shrimp, avocado, cucumber, krab, campyo, tuna, spicy mayo, tempura crunch flakes 21

**Dynamite Roll** Shrimp, avocado, cucumber roll topped with baked spicy krab and a spicy chili powder 20

**Money Roll** Ahi Tuna, Salmon, Avocado, Cucumber, Cream Cheese, topped with baked spicy Krab and special sauce 21

**Renaissance Roll** Spicy tuna, tempura shrimp, unagi, cucumber, white tuna, green onion and torched with special sauce 21

SIDE DISHES

**Creamed Spinach**.....9

**Stewed Tomatoes**.....9 GF

**Potato Dauphinoise Skillet** .....16

**Black Truffle Macaroni and Cheese**.16

**Parmesan-white Truffle**

**Pommes Frites** ..... 13 GF

**Blue Crab & Cheddar Potatoes**..... 23

**Tender Asparagus Spears** with Béarnaise sauce..... 13 GF

**Sautéed Mushroom Blend** - Shitake, Button, and Beech with sliced garlic and zip sauce ..... 15 GF

**Fingerling Potatoes Lyonnaise** Caramelized onions and herbs ..... 13 GF

**Fried Brussel Sprouts** - Caramelized onions, Nueske’s pork bacon, candied walnuts and balsamic reduction ..... 14

**Saffron Rice Pilaf**..... 11

**Choice of Sauces** - Zip, Béarnaise, Demi Glace, Au Poivre..... 4 each

APPETIZERS & STARTERS

MUER TRADITIONS

**Jumbo Lump Crab Cake** Whole grain mustard sauce 25

**Fried Calamari** Point Judith Calamari, Corn flour dusted, blistered Shishito peppers, chili butter, golden pineapple 20

**Oysters Rockefeller** Half dozen topped with classic creamed spinach, crispy pork bacon and Pernod, gratin with gruyere cheese 24

**Shrimp Ilene** Colossal baked shrimp in toasted almond casino butter 18

SOUPS & SALADS

**Boston Clam Chowder** Potatoes, root vegetables, bacon and fresh Quahog clams 14

**Lobster Bisque** Rich broth with butter poached lobster infused with sherry and crème 17

**Soup of the Day** Made fresh daily 13

**Classic Caesar Salad** Crisp romaine lettuce, grated parmesan cheese, sourdough croutons, classic Caesar dressing 13

**Charred Beet Salad** Red and yellow beets, arugula, cumin spiced carrots, grilled red onion, Bulgarian feta, lemon honey vinaigrette 15 GF

**Martha’s Vineyard Salad** Crisp greens, crumbled roquefort, sun-dried cherries, candied walnuts, red onions, raspberry vinaigrette 14 GF

MODERN CLASSICS

**Steamed Mussels** Spanish Chorizo, Sambuca Liqueur, shaved fennel, seafood broth, cream, garlic toast 20

**Seared Sea Scallops** Chanterelle mushrooms, charred onions, butternut squash, fennel pollen, Beurre Blanc 25

**Tempura Asparagus** Served with miso-mustard dip 13

**Steak and Potato Gnocchi** Grilled “Chairman’s Reserve” tenderloin tips and house made potato gnocchi, butternut squash puree, Swiss Chard, Cabernet demi 25

ENTRÉES

MODERN CLASSICS

**Grilled Loch Duart Salmon** Butternut squash, garlic sauteed spinach, Pomegranate gastrique, Haricots Verts, Beurre Blanc, Butternut squash risotto 42

**Fruits of the Sea** Shrimp, scallops, clams, sauteed with garlic, spinach, blistered sweet peppers, fresh herbs in a white clam sauce over artisan pasta 45

**Vegan Delight** House made vegan red curry sauce, roasted seasonal vegetables, fried rice 33

**Fresh Lake Erie Yellow Belly Perch** Served blackened, sauteed, or fried with whipped potatoes, and Haricots Verts 38

**Eagle Creek Rainbow Trout** Corn meal dusted, toasted almonds, red lentils, Swiss chard, Hon-Shimeji mushrooms 38

**Seared Sea Scallops** Chanterelle mushrooms, butternut squash, Pearl onions, Yukon gold potatoes, asparagus, parsnip puree 45

**Grilled Atlantic Swordfish** Spice rubbed, “Diablo” shrimp, Manchego cheese, poblano pepper quesadilla, avocado salsa and chipotle butter 40 GF

**Berkshire Tomahawk Pork Chop** Five spice, whipped potatoes, grilled truffle honey beets, baby carrot, bitter greens, bacon wrapped scallop, whole grain mustard 42 GF

PRIME CUTS, POULTRY, SHELLFISH

**Prime “Chairman’s Reserve” Filet Mignon** Signature zip sauce 8oz 65 GF, 10oz 79 GF

**12 oz Waygu Dry Aged New York Strip Steak** Au Poivre-encrusted in Telicherry pepper, served with grilled asparagus, cognac green peppercorn sauce and Hon-Shimeji mushrooms 95

**18 oz. USDA Prime “Creekstone Farms” Delmonico** Served with caramelized onions, sautéed mushrooms and signature zip sauce 98 GF

**Sautéed Chicken Paillard** Wilted spinach, niçoise olives, roasted sweet peppers, artichoke hearts, garlic, capers 39

**Whole Maine Lobster** Broiled or steamed, served with drawn butter Market Price GF

**Alaskan Red King Crab Legs** half pound 90, full pound 170 GF

**Tristan Lobster Tail 6oz.** Broiled, served with whipped potatoes, boiled asparagus and drawn butter 62 GF, Twin 115 GF

**8 oz. Filet Mignon and Tristan Lobster Tail 6oz.** Served with whipped potatoes, broiled asparagus and drawn butter 120 GF

**Wagyu Short Rib** Whipped potatoes, “Roll-Cut” root vegetables, Swiss chard, crispy parsnips, braising Jus 69

JOE MUER TRADITIONS

*(Choice of either creamed spinach or stewed tomatoes)*

**Dover Sole a la Meuniere** Herbs de Provence, lemon, brown butter, filleted tableside 65

**Whole Roasted Mediterranean Branzino** Filleted tableside, dressed with lemon butter 52

**Oven Roasted Barramundi** Served with lobster and crab stuffing, Haricots Verts, honey carrots and black garlic 48

**Broiled Lake Superior Whitefish** Broiled and served with fresh lemon 32 GF

\*Ask your server about menu items that are cooked to order or served raw. NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. No separate checks for parties of 8 or more.

A 20% service charge is added to all checks for the hardworking staff that makes all of this possible.

GF=*Gluten Free*