FIVE-COURSE DINNER MENU

PREVIEW

WHITE BEAN SALAD - House vinaigrette

SMOKED FISH PATÉ - House smoked fish with fresh herbed crème cheese

ARTISAN BREAD BASKET

SECOND COURSE (CHOOSE ONE)

JOE MUER ROLL - Salmon, shrimp, avocado, cucumber, krab kampyo, tuna, spicy mayo, tempura crunch flakes

SHRIMP COCKTAIL - Poached and chilled, served with fiery cocktail sauce

RAW OYSTERS ON THE HALF SHELL - Hand-shucked and presented with horseradish, lemon and cocktail sauce

JUMBO LUMP CRAB CAKE - Accompanied with whole grain mustard sauce

THIRD COURSE (CHOOSE ONE)

BOSTON CLAM CHOWDER - Potatoes, root vegetables, bacon and fresh Quahog clams

LOBSTER BISQUE - Roasted lobster broth finished with brandy, sherry crème and poached lobster meat

CHARRED BEET SALAD - Red and yellow beets, arugula, cumin-spiced carrots, grilled red onions, Bulgarian feta and lemon honey vinaigrette

HONEYCRISP AND BABY KALE SALAD - Marcona almonds, pepitas, roasted fennel, Manchego cheese, gingerbread croutons and candy apple vinaigrette

MAIN COURSE (CHOOSE ONE)

DOVER SOLE À LA MEUNIÈRE - Herbs de Provence, lemon, brown butter, served with whipped potatoes

CHILEAN SEA BASS - Miso-glazed baby carrots, rice cake and beurre blanc

VEGAN DELIGHT - House made vegan red curry sauce with roasted seasonal vegetables and fried rice

PRIME CHAIRMAN'S RESERVE FILET MIGNON - Served with our signature zip sauce

SAUTÉED CHICKEN PILAR - Wilted spinach, niçoise olives, roasted sweet peppers, artichoke hearts, garlic and capers

BERKSHIRE TOMAHAWK PORK CHOP - Five spice, whipped potatoes, grilled truffle honey beets, baby carrots, bitter greens and whole grain mustard

TRISTAN LOBSTER TAIL (6OZ) - Broiled and served with whipped potatoes, blanched asparagus and drawn butter

ADD TO ANY ABOVE ENTRÉES: SHRIMP SCAMPI – 20 | TRISTAN LOBSTER TAIL (6OZ) – 62

DESSERT (CHOOSE ONE)

KEY LIME PIE - Fresh key lime base, graham cracker crust and toasted meringue

IRISH CREAM BOMB - Bailey's mousse on an espresso chocolate cake with chocolate ganache and whiskey caramel drizzle

COCONUT CRÈME CAKE - Muer's signature white chiffon cake layered with coconut pastry crème and wrapped in fresh coconut shavings

NEW YORK STYLE CHEESECAKE - Graham cracker crust, sour crème glaze and fresh berries

*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.