



RAW BAR

Colossal Shrimp Cocktail Poached in aromatic court 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 90, full pound 170 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

SIDE DISHES

- Creamed Spinach**.....11
- Stewed Tomatoes**..... 11 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..... 19 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 16
- 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

MODERN CLASSICS

- Steamed Mussels** Spanish Chorizo, Sambuca Liqueur, shaved fennel, seafood broth, cream, garlic toast 20
- Seared Sea Scallops** Black Trumpet 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

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
- Maytag Blue Wedge Salad** Crisp iceberg, tomatoes, bacon, hard cooked egg, Maytag Blue Cheese dressing 14
- Seafood Cobb Salad** Chilled shrimp, jumbo lump crab meat, mixed greens, applewood pork bacon, tomatoes, hand cooked egg, Maytag bleu cheese, lemon herb vinaigrette 30 GF
- Avocado Salad** Grape tomatoes, cilantro, cucumbers, pepitas, beluga lentils, mint, croutons, scallions, feta and lime vinaigrette 14 Add 2 shrimp 10
- Classic Caesar Salad** Crisp romaine lettuce, grated parmesan cheese, sourdough croutons, classic Caesar dressing 13 Add chicken 10
- Grilled Asparagus Salad** Buffalo Mozzarella, baby kale, grilled onions, roasted sweet peppers, Balsamic reduction, Marcona almonds, basil truffle vinaigrette 15

HANDHELDS

- Prime Muer Burger** 24 day dry aged, cooked to order, served on a toasted challah bun, served with Truffle Pomme Frites 24
- Atlantic Salmon Burger** Chopped salmon, capers, celery, fresh dill, Dijon mustard, grilled and served on an Artisan roll with roasted garlic aioli, served with shoestring fries 20
- Pulled Pork Sandwich** Braised pork shoulder, poblano peppers, dill pickles, crispy cole slaw, smoked gouda, Carolina sauce. Served with shoestring fries 22
- Lobster Roll** Butter soaked Maine lobster served on a fresh roll with shoestring fries 35
- Seared Beef Tenderloin Sandwich** Chairmans reserve tenderloin tips served on a brioche bun with mushrooms and caramelized onions, melted gruyere cheese and horseradish sauce, served with Truffle Pomme Frites 25
- Grilled Chicken Sandwich** Char grilled chicken breast with Black forest pork bacon, roasted peppers, Buffalo Mozzarella, crisp lettuce, sliced tomato, served with shoestring fries 22

ENTRÉES

- Joe Muer Fish and Chips** Hand cut cod loins, crisp beer batter, dill tartar sauce with crispy shoestring fries 22
- Broiled Lake Superior Whitefish** Broiled and served with fresh lemon 32 GF
- Grilled Loch Duart Salmon** Butternut squash, garlic, sauteed spinach, Pomegranate gastrique, Haricots Verts, Beurre Blanc, and Butternut squash risotto 34
- Sauteed Black Tiger Shrimp Scampi** Tossed in saffron angel hair pasta, spinach, garlic, and peppers 30
- 5oz. Steak Frites** Signature zip sauce, with Truffle Pomme Frites 39
- Sauteed Chicken Paillard** Wilted spinach, nicoise olives, roasted sweet peppers, artichoke hearts, garlic, and capers 28

*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