



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** Morel mushrooms, English peas, baby carrots, charred spring onions, fennel pollen, and Beurre Blanc 25
- Tempura Asparagus** Served with miso-mustard dip 13
- Steak and Potato Gnocchi** Grilled "Chairman's Reserve" Tenderloin tips, with house made Gnocchi, carrot puree, Swiss chard and Cabernet demi 25

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

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, tossed in mixed greens with a lime vinaigrette 14

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

Grilled Asparagus Salad Buffalo Mozzarella, baby kale, grilled onions, roasted sweet peppers, Balsamic reduction, Marcona almonds, basil truffle vinaigrette 15

Add Protein Salmon 12, Beef Tip's 18, Chicken 10, Shrimp 5 each

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

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 on a brioche bun with shoestring fries 22

Lobster Roll Butter-soaked Maine lobster tossed in a lemon aioli, laid on a bed of arugula. Served with shoestring fries and a side of coleslaw 35

Seared Beef Tenderloin Sandwich Chairmans reserve tenderloin tips served on a pretzel 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 bacon, roasted peppers, Buffalo Mozzarella, crisp lettuce, tomato, with garlic aioli, 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 Saffron rice pilaf, sauteed spinach, coconut curry sauce mint, fennel, cilantro salad, lemon oil 34

Seared Sea Scallops Saffron rice pilaf, sauteed spinach, coconut curry sauce, mint, fennel and cilantro salad, lemon oil 52

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

Great Lakes Walleye "First of Season" seared and served with a Bouillabaisse broth, Morell mushroom risotto, and shrimp scampi 39

*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.