



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 Chef’s fresh selection on East and West Coast oysters presented with Champagne mignonette, cocktail sauce, horseradish and lemon GF

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 - Shiitake, button, and beech with sliced garlic and zip sauce..... 15 GF

Fingerling Potatoes Lyonnaise Caramelized onions and herbs 13 GF

Fried Brussels 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, Gruyère cheese gratin 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 Chanterelle mushrooms, baby carrots, charred scallions, pea tendrils, 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 purée, Swiss chard and 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, hard 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 Tips 18, Chicken 10, Shrimp 5 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 Chairman’s Reserve tenderloin tips served on a Po Boy bun with mushrooms and caramelized onions, melted Gruyère 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, 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 Lyonnaise fingerling potatoes, Romesco sauce, sauteed spinach, pea tendrils, fennel salad, and lemon oil 34

5oz. Steak Frites Signature zip sauce, with truffle pomme frites 39

Great Lake Fish Tacos Three soft shell corn tacos, caramelized onions, blackened Whitefish, cole slaw, chipotle aioli, avocado salsa, saffron rice pilaf 27

Sauteed Black Tiger Shrimp Scampi Tossed in saffron angel hair pasta, spinach, garlic, and peppers 30

Sauteed Chicken Paillard Wilted spinach, niçoise 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*

JM_LunchMenu_08/06/26