



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, corn 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
- Autumn Apple Salad** Honeycrisp apples, roasted butternut squash, pepitas, candied pecans, pomegranate, baby kale, goat cheese and warm maple Dijon dressing 14
- Roasted Beet Salad** Red and yellow beets, fennel, orange sections, feta, toasted almonds, shaved Brussel sprouts, arugula and orange honey vinaigrette 14
- Classic Caesar Salad** Crisp romaine lettuce, grated parmesan cheese, sourdough croutons, classic Caesar dressing 13

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
- 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*