



RAW BAR

- Colossal Shrimp Cocktail** Poached in Aromatic Court Bouillon, Fiery House Sauce 6 Each, Platter of 10 55
- Oysters on the Half Shell** *(Half Dozen)* Champagne Mignonette, Cocktail Sauce East Coast 22 West Coast 25
- Sushi Platter** Chef’s Daily Selection of Freshly Prepared Maki Rolls & Sashimi 78
- Jumbo Lump Crab “Louie”** Hard Boiled Egg, Sweet Gem Lettuce, Salt & Vinegar Chips 26
- Raw Bar Plateau** Chilled Lobster Tail, Jonah Crab Claws, Colossal Shrimp Cocktail, Oysters on the Half Shell, Smoked Whitefish Dip, Crostini 80
- Tradition Prestige Sturgeon Caviar** Capers, Hard Boiled Egg, Shallot, Chives, Blini 95

SIDE DISHES

- Creamed Spinach** 11
- Sweet Corn Crème** 12
- Stewed Tomatoes** 11
- Potato Dauphinoise** 16
- Twice Baked Potato, Bacon, Cheddar** 14
- Pomme Frites, Roasted Garlic Aioli** 10
- Mac & Cheese with Parmigiano Reggiano Panko Crumbs** 16
- Add Split Lobster Tail* 15
- Roasted Garlic Broccolini** 15
- Wild Mushroom Blend** 15
- Joe Muer's Creamy Cole Slaw** 8
- Grilled Asparagus, Preserved Lemon, Parmigiano Reggiano Crisp** 14
- Grand Marnier Heirloom Carrots, Walnut Crumble**..... 16
- Crisp Brussels Sprouts, Sage Brown Butter, Caramelized Onion, Pomegranate, Aged Balsamic**..... 16

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BOOK YOUR PRIVATE EVENT WITH US

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

20% gratuity will be added to parties of 8 or more

APPETIZERS & STARTERS

MUER TRADITIONS

- Rhode Island Calamari** Sweet Peppers, Baby Artichokes, Romesco Sauce 19
- Oysters Rockefeller** Half Dozen, Creamed Spinach, Bacon, Pernod, Gruyère Cheese 24
- Seared Beef Tenderloin Tips** Caramelized Onion, Bechamel, Provolone and Swiss Brûlée 24
- Jumbo Lump Crab Cake** Braised Purple Cabbage, Many Mustard Crème 24
- Bronzed Shrimp Etouffée** Sweet Potato Grits, Trinity Gravy 22

MODERN CLASSICS

- Tuna Tartare** Key West Mango Salsa, Harissa Spiced Wonton Chips, Adobo Sauce 23
- Charred Octopus Peri Peri** Marinated Garbanzo Bean Salad, Spiced Red Pepper Purée 24
- Smoked Whitefish Pâté** Smoked Whitefish, Tomato Concassé, Toast Points 15
- Burrata & Hot Honey** Pine Nuts, Basil, Tomatoes, Extra Virgin Olive Oil, Balsamic, Grilled Bread 19
- Prime Steak Tartare** Red Wine Vinaigrette, Toasted Brioche, Quail Egg Yolk 24
- Add Tradition Prestige Caviar 20*

SOUPS & SIDE SALADS

- Boston Clam Chowder** Potatoes, Root Vegetables, Bacon, Fresh Quahog Clams 13
- Lobster Bisque** Butter Poached Lobster, Sherry Infused Crème 15
- Classic French Onion** Hearty Broth, Caramelized Onions, Brioche Toast, Gruyère Gratin 15
- Little Gem Caesar** Toasted Parmigiano Reggiano, Hard Boiled Egg, Classic Dressing 14
- Martha’s Vineyard Salad** Field Greens, Roquefort, Dried Cherries, Walnuts, Raspberry Vinaigrette 14
- Michigan Apple Salad** Gala Apples, Sharp White Cheddar, Smoked Almond Crumble, Cider Vinaigrette 14
- Baby Iceberg Wedge** Roquefort, Slow Roasted Tomatoes, Bacon, Egg, Green Goddess Dressing 14
- Heirloom Beet Salad** Roasted Heirloom Carrots, Pomegranate Arils, Pistachios, Pomegranate Vinaigrette 14
- Roasted Eggplant & Arugula Salad** Garbanzo Beans, Roasted Tomatoes, Sweet Onion, Bulgarian Feta, Red Wine Vinaigrette 14

Chalkboard Features

- Grilled Pacific Ahi Tuna** Puttanesca Sauce, Olives, Capers, Bucatini Pasta 49
- Block Island Swordfish** Pistachio Crust, Pomegranate Chimichurri, Peruvian Fingerling Potatoes 46
- Gulf Red Snapper** Andouille Sausage, Red Beans, Pecan Gravy, Rice Pilaf 56
- Miso-Glazed Chilean Sea Bass** Sushi Rice Cake, Pickled Ginger, Nori Powder, Baby Bok Choy, Field Mushrooms, Black Garlic Aioli 60
- Aegean Sea Branzino** Mesclun Olives, Roasted Heirloom Tomatoes, Charred Broccolini 52

ENTRÉES

MUER TRADITIONS

Choice of either creamed spinach or stewed tomatoes

- Dover Sole à la Meunière** Herbes de Provence, Brown Butter 69
- Broiled Lake Superior Whitefish** Capers, Joe's Tartar Sauce 38
- Crab Stuffed Atlantic Flounder** Whole Grain Mustard Beurre Blanc 44
- Great Lakes Perch** Chardonnay Crème, Capers, Whipped Potatoes 39

MODERN CLASSICS

- Scottish Salmon** Sesame Crust, Orange Coconut Curry, Spaghetti Squash, Garlic Spinach 44
- Georges Bank Scallops** Chanterelle & Sweet Corn Ragoût, Sage, Brown Butter, Black Truffle Gnocchi 62
- Spaghetti Squash Vegan Bowl** Roasted Spaghetti Squash, Brussels Sprouts, Heirloom Carrots, Candied Walnuts, Pomegranate Molasses 31
- Black Angus Beef Short Rib (H)** Celeriac Purée, Roasted Heirloom Carrots, Pomegranate, Demi-Glace 47

PRIME CUTS, POULTRY & SHELLFISH

- Tristan Lobster Tail** Whipped Potatoes, Market Vegetables, Drawn Butter 6oz Lobster Tail 65 Twin Tails 125
- Alaskan King Crab Legs** Half or Full Pound MKT
- Whole Maine Lobster** Broiled or Steamed MKT

- Cider-Brined Pork Chop** Honeycrisp Apple & Chanterelle Mushroom Ragoût, Potato Dauphinoise 44
- Lamb Chops Rosemarino** Truffled Fingerling Potatoes, Rainbow Swiss Chard, Cabernet Demi-Glace 68
- Hunter-Style Chicken Suprême** Sherry & Sweet Paprika Mushroom Demi-Glace, Herbed Spaetzle 36

Prime Steaks

- 8oz Chairman’s Reserve Filet Mignon** 64
- 10oz Chairman’s Reserve Filet Mignon** 79
- 14oz USDA Prime NY Strip (H)** 71
- 8oz Filet Mignon and Tristan Lobster Tail** 129
- 18oz USDA Prime Ribeye (H)** 86
- 20oz Flannery USDA Prime Dry Aged Ribeye** 90
- 28oz USDA Prime Porterhouse Steak** 125

Additions:

- Tristan Lobster Tail 55 - Oscar Style 25 - Wild Mushrooms 9
Caramelized Onions 7 - Blue Cheese Brûlée 9 - Sea Scallops 13/pc

Sauces:

- Complimentary Signature Zip Sauce - Béarnaise 4 - Cognac Demi-Glace 5 - Truffle Butter 6