

Dinner

First Course

Salads, Soup

Soup of the Day	6
Grilled Caesar Salad.....	9
olives, tomatoes, country bread croute, parmesan croustade	
Brutus Salad™	9
pancetta, spicy chile dressing and fried artichoke heart	
Salad of Organic Field Greens with the Evening's Vinaigrette	7
Fried Goat Cheese, Baby Green Beans & Arugula	8
tomatoes, local country ham and almonds	

Appetizers

Wasabe Fried Oysters	10
anise sauce, baby spinach, red curry-peanut dressing	
Flash Fried Calamari.....	9
ginger, orange scented sherry vinaigrette and chile sauce	
Seared Ahi Tuna and Pineapple	12
soy glaze, cilantro, ginger-chile gastrique	
Portobello Mushroom & Jumbo Lump Crab Meat Carpetbagger*	15
truffle oil, bacon and a leek cream	
Warmed Tart of Black Mission Figs and Stilton Cheese	7
Rosemary, Port Syrup	
Prime Beef Carpaccio with Poached Quail Egg	11
aioli, Provence olives and braised tomatoes	
Selection of Artisan Cheeses	10
served with port-soaked cherries, marcona almonds and petite toasts	

*Grand Prize Winner, Phillips Foods National Seafood Competition

b e v e r a g e s

Coffee, Muse Blend	2
Iced Tea	1.50
Hot Tea	3
Fresh Juices	3
Mineral Water, sparkling or still	16 oz /2.5 .. 33 oz /5
Sodas	2

a p e r i t i f

Campari.....	7
Lillet Blanc, Rouge	5
Dubonnet Blanc, Rouge	5
Dry Sack Sherry	6

Main Course

Vegetables

petite

Truffled Potato-Parmesan Pierogi	16	10
creamed spinach, eggplant "caviar", caramelized shallot broth		
Griddled Tofu with Vermont Chèvre.....	16	
wilted greens, polenta, English peas, porcini mushrooms		
Warmed Artichoke Hearts, Ricotta Cheese, White Asparagus	18	
creamy asparagus pearls, crisp potato wafers		
White Cheddar and Ale Soufflé	15	
Provence olive, roasted pepper, sweet grilled onions		

Seafood

½ Maine Lobster Carbonara	28	16
Pancetta bacon, parmesan, peas, fresh linguine		
Grilled Shrimp with Parmesan Polenta.....	22	12
wilted greens and tomato basil butter sauce		
Linguine & Littleneck Clams.....	18	10
garlic, white wine, olive oil, parmesan and parsley		
Crab Cake.....	25	15
cauliflower beignets, mild jalapeño-cilantro aioli		

Meat

Rigatoni Bolognese.....	17	12
veal, tomatoes, cream, garlic and shaved Parmigiano Reggiano		
Sugar and Spice Rubbed 14 ounce USDA Prime Beef Ribeye	29	
potatoes dauphine, cabernet sauce		
Beef Tenderloin.....	34	
Vidalia onion Tart Tatin, bleu cheese, whipped potatoes, bordelaise sauce		
Beef Medallions with Sautéed Mushrooms.....	21	15
whipped potatoes, locally grown baby spinach, grilled asparagus		
Rack of Colorado Lamb	34	
sweet potato-Carolina apple charlotte, lavender, quince		
Crisped Duck Breast	31	
Arabic spices, orange, ginger sweet potatoes, port syrup		
Braised Veal Breast "Pot Roast"	23	
wild mushrooms, whipped potatoes, white wine reduction		

Chef/Owner Mitchell Nicks

www.restaurantmuse.net