

# Muse in the Harbor

A Chef Matthew Guiffrida Production

## *(The Breakfast Side of Brunch)*

### \*Steak and Eggs

Grilled N.Y. Strip Steak served with Lyonnaise Home Fries and Two Eggs your way. Your choice of Toast...**\$28**

### \* Traditional Eggs Benedict

Two Eggs Poached on English Muffins, Grilled Canadian Bacon, Lyonnaise Home Fries and Hollandaise sauce .....**\$16**  
Or with Smoked Salmon.....**\$26**

### \*Two Eggs “Your Way Right Away”

Two Eggs any style served with Lyonnaise Home Fries --your choice of toast and your choice of bacon or sausage .....**\$15**

### \*Omelet of the Day

Ask your server what the chef is cooking up this morning, and please, no substitutions on the omelet. (He gets mad—it’s early.).....**\$15**

### \*Smoked Salmon Stack

Smoked Salmon, Vegetables Cream Cheese, Hard-Boiled Egg, Fried Capers, and Frisee served on Toasted Rye Round with Hollandaise Sauce.....**\$18**

### Classic French Toast

Thick-Cut Challah Bread Soaked & Griddled to order, served with Pure Maple Syrup .....**\$12**

### Peanut Butter Stuffed French Toast

That’s right—Peanut Butter Mousse stuffed inside classic Challah French Toast and served with Pure Maple Syrup .....**\$14**

### Buttermilk Pancakes

Light and Fluffy, made to order and served with Pure Maple Syrup .....**\$12**  
Chocolate Chip.....**+\$2**, Banana.....**+\$2**  
Blueberry.....**+\$2**, Bacon.....**+\$2**

### Healthy in the Harbor

Fresh Fruit and Berries Platter.....**\$12**  
Add Yogurt .....**+\$2**, Add Granola.....**+\$2**

### “Top O’ the Mornin’” Oatmeal

McCann’s Irish Oatmeal.....**\$5**  
Add Berries.....**+\$2**, Add Granola.....**+\$2**, Add Both.....**+\$4**

### Off to the Side:

White, Wheat, Rye, English Muffin.....**\$3**  
Lyonnaise Home Fries .....**\$4**  
Canadian Bacon, Sausage Patties, Bacon..**\$4**

\*The Suffolk County Department of Health requires us to advise you that consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food-borne illness especially if you have certain medical conditions. Items marked with an \* are selections that are cooked to temperature and may not destroy harmful bacteria and/or

viruses

*(The Lunch Side of Brunch)*

Soup of the Moment

Here today, gone tomorrow.....\$8

The "BLT Chop"

Chopped Romaine, Bacon, & Tomato Olive Relish with crumbled Bleu Cheese on a Grilled Crouton with Grape Tomatoes & Marsala Gorgonzola Dressing.....\$14

"Fruits de la Muse" Insalata

Frisee lettuce tossed with Granny Smith apples, sunflower seeds, smoked gouda, craisins and with orange marmalade Caesar.....\$14

The Muse "Casa" Salad *(GF)*

Baby Greens tossed in aged Balsamic Vinaigrette with Pesto tossed Tomatoes & Feathered Cucumbers topped with Shaved Pecorino Romano.....\$14

"Bacon-n-Eggs" Breakfast Salad *(Gluten Free)*

Grilled Pork Belly and a Poached Egg over Frisee tossed in a Maple Cider Vinaigrette with French Toast Croutons ....\$14

Watermelon Carpaccio Insalata *(Gluten Free)*

Shaved Watermelon topped with Organic Baby Arugula, Feta Cheese, Toasted Pine Nuts and Aged Balsamic Oil ....\$14

*Add to any of the salads your choice of:*

\*Add Grilled Tuna..+\$12 \*Add Grilled Salmon...+\$10 Add Grilled Chicken..+\$6

\* Tuna "Ménage A Trois"

1. Ahi tuna tartar atop Moroccan vegetable Cous Cous
2. Blackened tuna lollipop topped with candied wasabi crust on whipped avocado
3. Hot stone seared tuna carpaccio with seaweed salad .....\$18

Grown-Up Grilled Cheese Sandwich

Oven Roasted Turkey and Swiss on griddled Texas Toast with Heirloom Tomatoes, Pesto and Organic Baby Arugula served with a bucket of fries.....\$15

Calamari Fritto Misto

Lightly breaded fried rings of calamari with a lemon tartar cocktail sauce.....\$16

Wrap of The Day

See what we're wrapping up for you today.....**Market Price**

Grilled Garden Pizza

Grilled Naan topped with Roasted Artichoke Jalepeno Hummus and Roasted Vegetables with Baby Arugula and Feta Cheese...\$16

Bucket 'O' Wings

Best wings this side of Buffalo, served with bleu cheese dressing & celery hearts...\$14

Bucket 'O' Asian Wings

Best wings this side of Bangkok, served with bleu cheese dressing & celery hearts...\$14

Burgers -n- Fries

All are served on a toasted Kaiser bun, with lettuce, tomato and onion with your choice of cheese—American, Swiss, Gorgonzola, or Cheddar

\*Organic, Grass-fed Burger.....\$16

Turkey Burger.....\$16

Veggie Burger.....\$15

Grilled Chicken Sandwich.....\$16

Add sautéed mushrooms...+\$2 Add bacon...+\$2 Sweet Potato Fries...+\$2

Kids Menu

Chicken Fingers & Fries...\$10 Buttered Pasta...\$10 Pasta with Red Sauce...\$10