

# MUSE @ the End

A CHEF MATTHEW GUIFFRIDA PRODUCTION

## ~~Soup & Salads~~

### *Soup of the Moment*

Here today, gone tomorrow.

\$8

### *The "BLT Chop"*

Hearts of Romaine, Bacon, and Crumbled Bleu tossed in Marsala Gorgonzola Dressing on a Bacon Gruyere Bread Pudding topped with a Sliced Heirloom Tomato

\$14

### *The Muse "Casa" Salad (Gluten Free)*

Baby Greens tossed in Roma Tomato Balsamic Dressing in a Tomato Bowl on a Bed of Cucumbers topped with Shaved Parmesan and Aged Balsamic Paint

\$12

### *Beet Carpaccio Insalata (Gluten Free)*

Shaved Golden and Red Beets topped with Sweet Pea Micro Greens, Whipped Feta Cheese, Toasted Pine Nuts and Aged Balsamic Oil

\$14

## ~~Starters~~

### *\*Tuna "Ménage A Trois"*

1. Ahi Tuna Tartar atop Mediterranean Israeli Cous Cous
2. Blackened Tuna Lollipop with Candied Wasabi Crust on Whipped Avocado
3. Hot Stone Seared Tuna Carpaccio with Seaweed Salad

\$18

### *"Not Ya Mama's Meatballs"*

Asian- Sweet & Sour Sauce with Seaweed Salad  
Italian - Pomodoro Sauce and Shaved Parmesan  
Thanksgiving - Cranberry and Caramelized Onion Compote  
Swedish - You know the drill

\$12

### *Shrimp ~n~ Grits*

Blackened Shrimp served on Grilled Scallion and White Cheddar Grits with Blistered Sweet Peppers

\$16

### *Clam and Lobster Chowder "Pop Pie"*

New England and Manhattan Chowder merged together loaded with Clam and Lobster Meat in a Creamy Tomato Bisque & topped with crisp Puff Pastry

\$14

### *\*Scallop Mac-n-Cheese*

Loads of Peconic Bay Scallops tossed with Elbow Macaroni and a White Cheddar Boursin Cheese Sauce

\$16

### *"BACON"*

Maple Glazed Pork Belly with Celeric Apple Butter  
Candied Bacon and Shallot Marmalade

\$16

### *Shishito Fritto*

Tempura Fried Shishito Peppers with Sriracha Aioli and Cotija Cheese

\$12

### *\*Mussels a la Muse*

Prince Edward Island Mussels in a Prosecco Butter Sauce with Grilled Artichoke Hearts, Cured Tomatoes and Giganta Beans with Grilled Italian Bread

\$18

(There will be a \$4.00 split plate charge for appetizers and a \$8.00 charge for entrees)

## ~~Supper~~

### *Greek Chicken Piccata*

Served on Kalamata Olive, Tomato Orzo, Capers, Feta Cheese and Grilled Artichoke Hummus with Shaved Fennel and Lemon Insalata **\$26**

### *\*"Grilled Pork Chops and Apple Sauce"*

Maple Cider Glazed Boneless Pork Chops with Napa Cabbage, Carrot Slaw, Parmesan Truffle Polenta "Fries" with Sage Apple Butter **\$27**

### *\*Burgers -n- Fries*

Eight-ounce Black Angus Burger served on a toasted Kaiser bun, with Lettuce, Tomato, Onion & Pickle; your choice of cheese American, Swiss, Gorgonzola, or Cheddar **\$18**  
Mushrooms **+\$2** Grilled Onions **+\$2** Bacon **+\$2** Side Salad **+\$2** Sweet Fries **+\$2**

### *"The Vegetarian" (Gluten Free)*

Grandma "G's" Spinach Cake topped with Eggplant, Artichoke and Tomato Giardiniera, Feta Cheese and Sauce Pomodoro **\$24**

### *\*Seared Sea Scallops and Butternut Squash Raviolis*

Served in an Oven Roasted Tomato Pesto Cream with Toasted Pine nuts and Caramelized Cipollini Onions **\$40**

### *Tomato Braised Pork Osso Bucco*

Slow cooked Pork Shank served over Parmesan Pesto Spaghetti Squash with Toasted Pine Nuts and Shaved Pecorino Romano **\$34**

### *\*Horseradish & Gorgonzola Crusted, N.Y Strip Steak*

Center cut, 12 oz. Prime N.Y Strip served atop "LOADED Baked Potato Hash" (Sour Cream, Scallions, Onions, Bacon & Cheddar) with Port Demi-Glace **\$48**

### *\*Indian Spiced Local Seabass (Gluten Free)*

Served with Curried Chickpea Masala, Local Pea Shoot Insalata, Micro Cilantro, and Ginger Chai Tzatziki **\$34**

### *\*Blackened Sashimi Style Ahi Tuna (Gluten Free)*

Served on Whipped Gingered Carrots and Baby Arugula Cucumber Slaw with Smoked Avocado Mousse and all the sushi fixin's **\$44**

### *\*Teriyaki Seared Local Cod*

Served over Edamame Hummus with Enoki Mushroom, Zucchini and Carrot Noodle Stir-Fry **\$32**

### *\*Tomato Crusted Scottish Salmon Scallopini (Gluten Free)*

Served alongside Roasted Shaved Brussel Sprouts, Shallots and Italian White Beans, with whipped Cauliflower **\$29**

### *\*Simply Grilled (Done simple... but done well.)*

The following items are served with Whipped Potatoes & Grilled Vegetable Ratatouille  
N.Y. Strip Steak...**\$48**... Ahi Tuna...**\$44** Atlantic Salmon...**\$29**

**\*PLEASE TELL YOUR SERVER OF ANY ALLERGIES AS SOME MARINADES CONTAIN SOY\***

## Sides

Roasted Brussel Sprouts...\$7

French Fries...\$6

Whipped Potatoes...\$6

Truffle Polenta Fries...\$8

Sweet Potato Fries...\$7

Vegetable Ratatouille...\$6

\*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.