

# M U S E

*Restaurant & Aquatic Lounge*  
A Chef Matthew Guiffrida Production

## Soups & Salads

### **Soup of the Moment**

Here Today and Gone Tomorrow.....*Eight*

### **The "B. L. T." WEDGE**

Baby Iceberg Lettuce with Apple wood Smoked Bacon, Sliced Roma Tomatoes and Marsala Gorgonzola Vinaigrette with a Grilled Peppered Crouton.....*Thirteen*

### **The Muse "in da House" Salad**

Baby Greens tossed in a Roma Tomato Balsamic Sour on a bed of feathered Cucumbers topped with Crumbled Boursin Cheese in a Tomato bowl.....*Ten*

### **Summer Apple Salad**

Frissee Lettuce tossed with Granny Smith Apples, Sunflower seeds, Smoked Gouda, Crasins and Crispy Smoked Salmon "Bacon" with Blood Orange Marmalade Caesar on Crispy Gruyere Cheese Bread Pudding....*Fourteen*  
*(As Seen at the James Beard House)*

### **Watermelon Carpaccio Insalata**

Shaved Watermelon topped with Organic Baby Arugula, Feta Cheese, Toasted Pinenuts and Aged Balsamic Oil ....*Twelve*

## Starters

### **\*"Los Dos Tuna"**

**(Uno)** Ahi Tuna Poke (Hawaiian Style Tartar) atop Moroccan Vegetable Tabouli spiked with Wonton Crouton  
**(Dos)** Jerked Tuna Lollypop on Whipped Avocado ....*Sixteen*

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

(You get one of each)

*"Asian"* - Sweet & Spicy Chili Sauce with Seaweed Salad

*"Italian"* - Pomodoro Sauce and Shaved Parmesan

*"Thanksgiving"* - Cranberry and Caramelized Vidalia Onion Compote

*"Swedish"* - You know the drill..... *Twelve*

### **Apple Smoked Pulled Pork Zeppoles**

Savory Italian Doughnuts stuffed with Slow smoked Pulled Pork and Cabbage Apple Slaw on Sherry Creamed Corn and Maple Spiked Mustard...*Fourteen*

### **Mini Duck Confit Tacos**

Three mini Tacos topped with Avocado, Asian pear Salsa and Coriander Cress served with a side of Smoked Sour Cream.....*Fifteen*

### **Smoked Salmon "Ice Cream Cones"**

Four Savory Cones Stuffed with Smoked Salmon and Cream Cheese Mousse topped with Curried Macadamia Nut Sprinkles.....*Thirteen*

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

~No charge for Sharing~

# Supper Time

## **\*Horseradish and Gorgonzola Crusted, *Ribeye Steak***

(“For the *Meat and Potato Folks*”)

Served atop Tuscan White Bean, Beef Jerky, and Tator Tot Hash  
with Tawny Port Demi Glace.....*Thirty Two*

## **\*Wasabi Jerked *Long Island Duck Au Poivre***

Served along side Herb Grilled Sweet Potato Risotto with Caramelized  
Vidalia Onion and Cranberry Duck Confit .....*Thirty Four*

## **\*Blackened *Sashimi Style Ahi Tuna “Tile”***

Served on Whipped Gingered Carrots and Baby Organic Arugula  
with Avocado Mousse and all the Sushi Fixin’s..... *Thirty Six*

## **“The Three Little *Pigs*”**

*Piggy #1:* Pulled Pork with Maple Spiked Mustard on a Charred Scallion Johnny Cake

*Piggy #2:* XXXtra Thick Homemade Bacon Served over Pimento and Cheddar Oatmeal

*Piggy #3:* Teriyaki and Cider Braised Pork Belly on an Apple Onion Stir-fry...*Twenty Eight*

(As Seen at the James Beard House)

## ***Mambo Chicken Italiano***

(Dean Martin’s Favorite Dish)

Lightly Breaded Chicken Cutlets topped with warm Roma Tomato, Boursin Cheese  
Bruschetta and Herbed Parmesan Spetzle in a Pesto Cream Sauce ..... *Twenty Six*

## **\*Lemon Caesar Seared Sea Scallops**

Served on Grilled Sweet Potato Croutons with a Roasted Carrot  
Cabbage stir-fry and Grilled Artichoke Hummus ..... *Thirty Four*

## **Swordfish Wienerschnitzel**

Lightly Breaded and Pan Fried Local Swordfish served with Lardon and  
Parmesan Spetzle, topped with Fried Sage and Madeira Demi...*Thirty Two*

(As Seen at the James Beard House)

## **\*Toasted Coconut Crusted *Atlantic Salmon***

Served on Curried Smashed Cauliflower with  
Jerked Creamed Leeks and Braised Swiss Chard..... *Twenty Nine*

## **Chilean Seabass Marsala**

Pan Roasted Seabass served on Whipped Parmesan Broccoli with Grilled Onion,  
Shaved Fennel And Asparagus Ratatouille with a Marsala Reduction..... *Thirty Eight*

## **\**Breakfast 4 Supper (Chefs Fav)***

Black Pepper and Parmesan “French Toast” surrounded by Chipotle Maple Syrup, along  
side Sweet Potato Corned Beef Hash topped with a Poached Egg and Sauce Béarnaise....Oh  
yeah! and did I mention Grilled XXXtra Thick Homemade Bacon..... *Twenty Four*

## **\**Simply Grilled***

(Done simple... but done well)

The following Items are served with  
Garlic Whipped Potatoes and Grilled Zucchini

\*Grilled Ribeye..... *Thirty Two*

\*Atlantic Salmon..... *Twenty Nine*

## **~Customized Vegetarian Selections Available~**

\*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