Dinner Menu	Ç.,
To Start or Share Caribbean Conch Fritters: Crispy Fritters, Tropical Fruit Marmalade & Spiced Tartar Lemon Pepper Calamari: Classic Twist with Tomato Sauce, and a Pineapple-Melon Jan Homemade dips: (choose any 2) Sophisticated Hummus, Sy's Ethiopian Tomato Salac or Labne served with our Crispy Homemade Tortilla Chips or Warmed Pita	\$13 n
Soups to Savor Luscious Leek: Velvety Leek & Celeriac Soup Garnished with Ground Pepper & Sprouts : Soup of the day: Ask your server for today's Simmering Big Bowl Creation	\$9 © <u>nt</u>
Sensational Salads Caesar Salad: Crisp Romaine Leaves Tossed with Dressing, Parmesan & Garlic Crouton Spinach Salad: Avocado, Almonds, Cranberries, Bacon, Egg, Mushrooms Add to any Salad: Grilled Chicken, Fish or Garlic Sautéed Shrimp: \$10	ns \$13 nd \$12
The Main Meal From the Ocean	
Blackened Salmon: Delicate Moist Salmon enhanced with a Sancerre White Wine Sauce Merbed Perfectly Seared Rockfish: Lemon & White Wine Sauce with Pilaf or Potato & Herbed Vegetable	\$2 <i>9</i> \$2 <i>9</i>
From the Land	
Muse Beet Burger or Turkey Burger: Havartí Cheese, Oníons, Mushrooms	\$19
Grilled 10oz Striploin Steak: Contrasted with Bourbon, Black Pepper & Mushroom Angus Beef Tenderloin: Ravishing Red Wine Sauce Caramelized Onions & Mushrooms	\$39 \$42

From the Chef's Pantry

Homemade Béchamel Lasagna: Classic Beef Layered with Mozzarella & Béchamel Sauce or choose Vegetarian style: Locally Grown Vegetables Broccoli, Zucchini, Mushrooms \$19

Beef Bolognese: Linguini served Al-Dente with Minced Beef & Parmesan Cheese

Surf & Turf: 60z Tenderloin or 100z New York with Garlic Sautéed Shrimp

Quinoa Wild Rice Bowl: Fresh greens, Tomato, Onion, Pepper, Avocado, Candied Nuts Tossed with our Chefs Lemon Vinaigrette. Choice of Chicken or Shrimp \$26

Ask about our Efit "Low Carbohydrate-Low Fat" Choices available on these dishes!

17 Front Street, Hamilton, HMII (opposite ferry terminal) T:441-296-8788 E:Manager@Muse.bm

\$19

\$48