

# MUSE

## DINNER

### APPETIZERS

- YAM WEDGES WITH BASIL AIOLI 12.95  
Fresh yam sliced into large wedges fried crisp with tender interior. Served with basil aioli for dipping
- FLATBREAD WITH APRICOT FIG JAM AND CAMBOZOLA 12.95  
Grilled flatbread, apricot fig jam, Cambozola cheese, toasted pine nuts and roasted garlic
- CRISPY BUTTERMILK FRIED SHRIMP TOSSED WITH SPICY SMOKED TOMATO 14.95  
Sweet, tender shrimp fried crisp, tossed with spicy smoked tomato sauce and served over fennel slaw

### SALADS

- CAESAR SALAD 8.95  
Hearts of romaine, Muse Caesar dressing, Parmesan cheese and croissant croûtons
- MUSE HOUSE SALAD 8.95  
Fresh spring greens tossed with house smoked tomato dressing, croûtons, cucumber, tomato and feta cheese
- STILTON WEDGE SALAD 8.95  
Baby iceberg, bleu cheese, crispy fried onions, cucumber, tomato and creamy French dressing with Stilton cheese and toasted almonds
- ENTREE CAESAR SALAD 11.95  
Hearts of romaine, Muse Caesar dressing, Parmesan cheese and croissant croûtons  
Chicken 5.95 / Shrimp 6.95 / Salmon 7.95
- MUSE CHIPOTLE GRILLED SHRIMP SALAD 16.95  
Grilled chipotle lime-glazed shrimp, butter lettuce, grilled asparagus, radish, tomato, avocado, candied walnuts and citrus-cilantro vinaigrette

### SOUPS

- SOUP OF THE DAY 6.95 / 8.95  
Ask your server for today's selection
- ALASKA SEAFOOD CHOWDER 7.95 / 10.95  
Rich creamy chowder abundant with clams, smoked Alaska salmon and halibut, thyme and potatoes

### DINNER ENTREES

- CITRUS, SOY GLAZED SALMON 25.95  
A house specialty; charbroiled Alaska salmon with coconut jasmine rice, Asian slaw and sesame aioli
- ALASKAN AMBER BATTERED HALIBUT AND FRIES 22.95  
Amber beer battered Alaska halibut fried crisp and golden, served with fries and tartar sauce
- CREOLE SEAFOOD LINGUINE 26.95  
Sautéed Cajun shrimp, halibut and salmon, tender linguine tossed with our creamy Creole sauce and Parmesan cheese. Served with crostini
- SWEET PEA RAVIOLI 22.95  
Alaska Pasta Company beet pasta, rendered bacon, sautéed mushrooms, carrots, peas, fresh thyme, brown butter, Parmesan cheese, arugula
- OSSO BUCCO 29.95  
Braised lamb shank with garlic mashed potatoes demi-glacé, grilled asparagus, crispy carrots, basil aioli

### BURGERS & SANDWICHES

- Includes choice of French fries or fennel slaw
- BACON BRIE AVOCADO BURGER 17.95  
Half-pound of Certified Angus Beef topped with arugula tossed with our house dressing, tomato and crispy fried onions on a brioche bun
- CHICKEN CLUB WITH CAMBOZOLA 15.95  
Grilled chicken breast, bacon, avocado, lettuce, tomato, pickled red onion, fresh basil, and olive mayonnaise on a brioche bun
- GRILLED ALASKA SALMON SANDWICH 16.95  
Sesame grilled salmon, fennel slaw, tomato, pickled red onion and spicy sesame aioli on a ciabatta roll

#### ASK YOUR SERVER

About our featured beer and wine flight of the month and local beers on tap.

#### MONTHLY WINE TASTING

Join us every third Thursday of the month.

#### BATTLE OF THE BREWERIES

Come out each First Friday when we feature a new beer style from three different Alaska breweries.