

Introduction

Tuscan Spelt Soup 7

hearty vegetables, spelt, saffron
tomato broth, microgreens

Chorizo-Stuffed Dates 10

bacon-wrapped Medjool dates,
house-made chorizo, San Marzano sauce

Potato Cannelloni 13

potato pasta shell, crab filling,
chive cream sauce

Luxe Eggs 9

ask your server about today's option

From the Garden

Muse 6/10

tomato, niçoise olive, artichoke,
onion, mixed greens, Parmesan,
sherry dill vinaigrette

Spring Greens Caesar 6/10

aged Parmesan, focaccia
croutons, boquerónes

Strawberry Blueberry 6/10

spring mix, toasted Marcona almonds, crispy quinoa croquettes,
pickled red onion, fresh mint, honey-lime Greek yogurt dressing

Add Amish Chicken Breast 6

Add Verlasso Salmon 8

Hand-Rolled Pasta

Each day, our chef creates unique house-made pastas ranging from light and thin to thick and hearty, bringing you the freshest options for every meal.

Wild Boar Ravioli 16

ricotta, Parmesan, pecorino

Baked Spaghetti and Meatballs 15

dry-aged meatballs, homemade mozzarella, garlic bread

Smoked Chicken Chitarra 15

spinach artichoke pesto, Parmesan, tomato

Chorizo Tagliatelle 16

spring peas, fresh radish, poached egg, pecorino cheese

Farm and Sea

Fresh Catch of the Day

market price,
ask server for details

Pan-Seared Chicken Duo 25

chicken breast and house-made chicken
sausage, asparagus, pomme purée

Dry-Aged Burger 19

Ski's bacon jam, brick cheese,
crispy onions, served with steak fries

Verlasso Salmon 28

cucumber and tomato carpaccio,
crab salad, tarragon vinaigrette

Snake River Farms Wagyu Hanger 35

mushroom risotto, black
garlic butter, asparagus

Duroc Pork Milanese 28

shaved apple, pickled onion,
arugula, pecorino, roasted tomato,
lemon vinaigrette

Prime

Muse at Sentry serves only USDA prime cuts, which represent the top 2 percent of beef, making our dry-aged and wet-aged steaks the most flavorful and tender you'll ever experience.

Wet-Aged Prime Filet Mignon* (6-ounce) 49 | (8-ounce) 59
smoked pomme purée, crispy potatoes, beurre rouge

40-day Dry-Aged New York Strip* 75

fried onions, microgreens, roasted potato medley

Companions

Spring Vegetable Potato Hash 7

red potatoes, asparagus, peas, mint

Ham and Cheese Brussel Sprouts 7

caramelized leeks, white cheddar fonduta

Potato Gratin 7

Yukon Gold potato, pecorino cheese

Muse Onion Rings 7

Enhancements

Béarnaise* 4

Mushroom Medley 4

Blue Cheese Sauce 4

Oscar 10

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of foodborne illness.

Executive Chef: Christopher Ault

Director of Restaurants: Andy Lynch

A blend of artful experiences

