

* Vegetarian

= APPETIZERS =

POT-STICKERS 5.50
crispy, pan-fried chicken dumplings

* HUMMOUS & PITA 6.50
with cucumbers, olives and feta cheese

FRIED CALAMARI 6.50
with garlic aioli or marinara sauce

* ROAST GARLIC PLATE 7.00
with blue cheese & french bread

* CAPRESE SALAD 6.50
fresh mozzarella, roma tomatoes & basil

SEARED WASABI TUNA 7.50
flash-seared tonno with soy-lime dressing

SPICY CHICKEN WINGS 7.50
with blue cheese dip and carrot sticks

* CHIPS & SALSA 4.00

= SANDWICHES =

MUU-MUU BURGER 6.50
sirloin burger, american cheese & fries, all smashed into a french roll (or 1/2lb buffalo party \$8.00)

* SHROOM-WICH 7.50
portobellas sauteed in red wine, with melted swiss, on a french roll (with steak bites \$9.50)

BRUTUS SMASH 7.50
grilled chicken breast, cheese, fries, onions and hot sauce dressing smashed in a french roll

CHICKEN & BRIE SANDWICH 7.50
grilled chicken breast, melted brie and grilled onions on a french roll

SEARED TUNA SANDWICH 9.50
seared tonno tuna with wasabi-mayo on a grilled french roll, lettuce and onion

STEAK SANDWICH 8.50
marinated top sirloin, melted swiss cheese & onions (add blue cheese .75)

= SOUPS, SALADS & SIDES =

* BIG HOUSE SALAD sm 5.00 lg 7.00
tahicamic-lemon vinaigrette (blue cheese add .75)

* BRUTUS SALAD 7.00
(with grilled chicken or fried calamari 0.50)

JERK CHICKEN SALAD 7.50
over mesclon mix, crumbled bleu cheese & pecans

GREEK SPINACH SALAD 9.50
fried calamari, feta, olives, onions & tomatoes

SPICY BEEF SALAD 11.00
grilled sirloin over greens, peanuts & sriracha sauce

* THAI COCONUT SOUP 6.50
vegetables and rice; with chicken 7.50

CHICKEN TORTILLA SOUP 5.00
with fresh veggies in a lime-chili broth

* GARLIC GREEN BEANS 5.00
fresh green beans in a creamy garlic sauce

* STEAMED BROCCOLI 3.50
with rice & peanut sauce (w/ tofu 7.50)

* FRENCH FRIES sm 3.50 lg 5.00

Take-out: \$1.00

Side of Peanut sauce, Ranch, Rice, Bread or Gravy: \$1.00

= MAIN PLATES =

SHANGHAI SHREDDED PORK 11.50
slow-cooked in a traditional ginger-soy broth with vegetables, over rice or noodles

CHICKEN or BEEF SATAY 6.50
three grilled skewers, on rice with garlic-chili peanut sauce

FISH TACOS 12.50
halibut or salmon seared in cajun spices, with guacamole, sour cream & spanish rice

BEEF AL SUGO 11.50
beef short ribs braised in chianti and espresso, shredded and tossed with penne pasta

THE ELMER 9.50
roasted chicken over mashed potatoes, gravy and cranberry-chutney

* MYZITHRA LINGUINE 9.50
in a light cream sauce with broccoli (add clams, shrimp, or chicken: \$3 each)

CHICKEN or SHRIMP ENCHILADAS 12.50
with cheese, served with spanish rice & refried beans. Green chili or mole sauce (* or veggie)

* GREEN or YELLOW COCONUT CURRY 9.50
roasted vegetables & peanuts, rice -- hot or mild (add tofu, or beef/chicken satay: \$3 each)

CAJUN CHICKEN PENNE PASTA 12.50
chicken medallions and searagus sauteed in a mild Cajun-cream sauce

DAD'S MEATLOAF - ITALIAN STYLE 11.50
thick-sliced meatloaf, served with spaghetti in a roasted tomato marinara sauce

* FRIED SZECHUAN NOODLES 8.50
wok-fried with vegetables & peanuts -- hot or mild (with chicken, beef, or tofu \$12.50)

CHILI-SEARED SALMON 14.00
marinated in garlic-red chili, grilled, and served over polenta cakes with sauteed spinach

CHICKEN GENOVA 12.00
chicken medallions sauteed in rosemary, garlic & kalamata olives -- tossed in linguine

STEAK AND FRITES 14.50
grilled Black Angus top sirloin (stuffed with blue cheese, add \$1), with fries and salad

SEARED TUNA 16.00
flash-seared tuna with coconut shrimp sauce over van-mashed potatoes

= DESSERTS =

BREAD PUDDING with bourbon sauce 5.00

SEASONAL FRUIT COBBLER topped with vanilla ice cream 5.00

MUU-MUU SUNDAE homemade brownie with ice cream, nuts & whipped cream 5.00

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