



MUR

DINNER MENU

SOUP

CORN SOUP 18

CORN SOUP W/ CRISPY CHICKPEAS,
SAUTEED CORN, CARAMELIZED ONIONS

EXOTIC MUSHROOM SOUP 18

SHITAKE | KING OYSTER | ENOKI
PORTOBELLO | CREMINI | PORCINI

SALAD

AUTUMN SALAD 24

MESCLUN GREENS | SUPREME ORANGE
DELICATA SQUASH | POMEGRANATE | RED ONION
ENGLISH CUCUMBER | PUMPKIN SEEDS
MAPLE VINAIGRETTE

ROASTED BEET SALAD 24

BEET AND LEMON CREAM, COLORFUL BEETS, TURNIPS,
NUT CRUMBLE, WHITE BALSAMIC VINAIGRETTE

THE MUR MIXED VARIETY FIELD GREENS 23

STONE FRUIT, ROASTED SWEET POTATO,
POMEGRANATE, ORANGE/MAPLE/CRACKED PEPPER
VINAIGRETTE

STARTERS

CORN RIBS 19

CRISPY CHARRED CORN, SHISO BUTTER,
PANKO CRUMBLES

LAMB BAKLAVA 22

FILO DOUGH FILLED WITH LAMB, SWEET POTATO, PISTACHIO,
TAHINI, SILAN

MAPLE HANGING BACON 25

APRICOT MUSTARDA JAM

BEEF TARTARE 26

RED PEPPER CREAM, YELLOW PEPPER
GAZPAZIO, SHALLOT, PICKLE, GREEN PEPPER,
EGG YOLK

CHICKEN KARAAGE 22

CHICKEN KARAAGE
DARK CHICKEN | SESAME | GINGER SOY AIOLI | DAIKON
SLAW

HEIRLOOM CAULIFLOWER 25

URFA PEPPER GLAZE, PARSLEY, PINE NUTS, GREEN TAHINI &
CRUSHED TOMATOES

LAYERED CRISPY FRIED POTATO PAVE 31

SMOKY BRISKET BURNT ENDS, TANGY BBQ

EGGPLANT CARPACCIO 19

ROASTED EGGPLANT WITH RAW TAHINI, DATE, HONEY,
CHILI, ROASTED FIGS, MINT LEAVES

CRISPY FRIED BEEF DUMPLINGS 22

SOY SAUCE/YUZU/SWEET CHILI SAUCE

SUSHI

MUR SIGNATURE ROLL 28

SPICY TUNA | AVOCADO | YELLOWTAIL |
YUZU | MISO

GINO ROLL 26

TORO | MUSHROOMS | KING SALMON |
TORCHED TOMATO | TRUFFLE SALT

JERRY ROLL 26

BLACK COD | SHISO | AVOCADO | MISO
GLAZE | CRISPY POTATO

SAM ROLL 26

CUCUMBER AVOCADO | PEPPER CRUSTED
TUNA | MANGO SALSA | MICRO GREENS

FAVORITES

TUNA CRISPY RICE 32

BLUEFIN TUNA | TRUFFLE | AVOCADO | SCALLIONS

SALMON MEDLEY 32

2PC SALMON | 2PC KING SALMON | 2PC SALMON BELLY

BLUEFIN TUNA FLIGHT 52

2PC AKAMI | 2PC CHU TORO | 2PC O-TORO

SAM ROLL 26

CUCUMBER AVOCADO | PEPPER CRUSTED TUNA | MANGO SALSA |
MICRO GREENS

CHEF'S PLATE (9PC) 75

NIGIRI | TRUST THE CHEF

NIGIRI PIECES (2PCS)

AKAMI 28

LEAN BLUEFIN TUNA | WHITE TRUFFLE OIL
| JAPAN

TORO 22

FATTY BLUEFIN TUNA | BLACK TRUFFLE
PASTE | JAPAN

KING SALMON 18

SHIITAKE MUSHROOM | NEW ZEALAND

SAM ROLL 26

CUCUMBER AVOCADO | PEPPER CRUSTED
TUNA | MANGO SALSA | MICRO GREENS

HAMACHI 18

YELLOWTAIL | YUZU SOY | JALAPENO |
JAPAN

CLASSIC ROLLS

TUNA AVOCADO 18

SPICY TUNA 18

SALMON 18

YELLOWTAIL JALAPENO 18

VEGETABLE ROLLS

TUNA AVOCADO 18

TRUFFLE MUSHROOM 18

SWEET POTATO AVOCADO 18



MUR

DINNER MENU

ENTREES

FRENCH CHICKEN BREAST 38

MUSHROOM DUXELLE | FARROW | HARICOT VERT WHITE MARSALA SAUCE

LAMB KOFTA KEBAB "TERRACOTTA 33

TOMATO CONFIT, CHARRED RED ONIONS, TAHINI, PINE NUTS & FLATBREAD DOME

PRIME BURGER 35

FLAME GRILLED BEEF PATTY TOPPED WITH CARAMELIZED ONION, CUCUMBER PICKLES, ARUGULA, & MAYO
Add: \$3 Egg \$5 Cremini Mushrooms \$10 Beef Maple Bacon

DUCK BREAST 66

CREAMY MIXED MUSHROOM RISOTTO, BUTTERNUT SQUASH, AU JUS REDUCTION

TABOON ROASTED LEBANESE CHICKEN 39

BRAISED FREEKEH, ENGLISH PEAS, TOASTED ALMONDS, GREEN TAHINI & SUMAC

LAMB CHOP 91

BABY CHOPS CARROT PURÉE | SAUTÉED PEAS | DEMI

TABLE SIDE COOKING

TOMAHAWK 230

AU POIVRE, LIGHTLY SMOKED WINTER VEGETABLES, FRIES, TRUFFLE AU POIVRE SAUCE \$190

PETITE RIBEYE FILET AU POIVRE, 130

LIGHTLY SMOKED WINTER VEGETABLES, TRUFFLE AU POIVRE SAUCE

FISH

BRANZINO PAN ROASTED 40

MUHAMMARA ROMESCO, FENNEL, ORANGE,
POMEGRATE

SEARED SALMON 40

GREEN CELERY ROOT GNOCCHI, PEAS AND PEA
PUREE, TOMATO CONFIT

HALIBUT 54

VEGETABLES/YELLOW & GREEN ZUCCHINI,
ASPARAGUS, SPAGHETTI SQUASH, SUNCHOKE
PUREE

STEAK

16OZ ANGUS RIB EYE 75

CAULIFLOWER PUREE
CONFIT PEARL ONION, GARLIC & TOMATO |
RED WINE SHALLOT SAUCE

SINTA NEBRASKA 81

CHARCOAL GRILLED DELMONICO HOME MADE
GNOCCHI, BEFF SAUCE, ASPARAGUS PEAS

12OZ CHATEAU DE BOEUF 75

CAULIFLOWER PUREE
CONFIT PEARL ONION, GARLIC & TOMATO |
RED WINE SHALLOT SAUCE

SIDES

GARLIC WHIPPED POTATOES 12

TRUFFLE FRIES 14

MUSHROOM MEDLEY 14

ROASTED SEASONAL VEG 12