

T-Michaels

STEAK & LOBSTER HOUSE

★ Soups ★

Lobster Bisque* 14
velvety & rich with chunks of lobster, creme fraiche

French Onion Soup* 12
served with toasted baguette

★ Salads ★

Caesar Salad* 12
romaine, parmesan, creamy dressing, home made croutons

Classic Wedge* 12
crispy bacon, cherry tomatoes, shaved onions, blue cheese

Chopped Salad* 12
tomatoes, cucumbers, onions, bacon, blue cheese, tomato basil balsamic vinaigrette

Spinach & Arugula* 12
goat cheese, cranberries & nuts

Mixed Greens* 10
a medley of baby field greens with choice of dressing

Filet Medallions* +19
add these juicy slices of Prime Filet to any salad

★ Appetizers ★

Lobster Cocktail* 24
succulent 1 1/4 lb chilled Maine lobster served in shell; cracked & ready to eat

Pan Seared Scallops* 18
charred pineapple salsa

Shrimp Sambal* 18
cucumber tomato coleslaw

Alaskan King Crab Legs* (1/2lb) mp
steamed, hot or cold, cracked & ready to eat

P.E.I. Mussels* 18
tomato scampi sauce, roasted garlic baguette

Calamari & Peppers* 17
lemon basil aioli & marinara dipping sauces

Jumbo Shrimp Cocktail* (4) 18
citrus cocktail sauce

Seafood Tower (for 2 or 4)* 80/125
oysters, shrimp cocktail, crab legs, lobster

★ Vegan Dishes ★

Butternut Squash Ravioli* 31
*sage brown butter sauce **contains nuts** ~vegan*

Cauliflower Steak* 31
thick cut roasted seasonal cauliflower, couscous salad, chimichurri sauce & cherry tomato garnish ~vegan

★ Sides to Share ★

Sautéed Mixed Mushrooms* 11

Smashed Cauliflower* 11

Steamed Asparagus* 11

Creamed Spinach* 11

Sweet Potato* 7

Twice Baked Stuffed Potato* 10

Boursin Mashed Potato* 10

Steak Cut Fries* 10

Baked Potato* 8

Shrimp Risotto* 12

Lobster Mac & Cheese* 18

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STEAK & LOBSTER HOUSE

★ USDA Prime Steak ★

Beef Wellington* 61
*filet mignon & mushroom duxelle
wrapped in puff pastry*

Bone in Rib Eye* (20oz) 59
a T-Michaels specialty

Bone In Filet Mignon* (12oz) 60
unique & rich~a spectacular filet

New York Strip Steak* (10oz) 49
classic New York boneless (14oz) 56

Slow Roasted Prime Rib* (14oz) 43
*10 hour oven roasted with
T-Michaels special seasoning*

Filet Mignon* (10oz) 56
lean, tender, juicy~absolutely delicious

Petit Filet Mignon* (6oz) 49
our smaller version~equally delicious

Japanese Wagyu* mp
miyazaki beef~exquisite marbling

Oscar Style +18

add fresh lump crabmeat, asparagus & béarnaise sauce to any entree

★ **T-Michaels** ★
STEAK & LOBSTER HOUSE
Signature Steak & Lobster* 65
7oz Lobster Tail & 6oz Filet Mignon

★ Sauces ★

5 per sauce

Peppercorn **Béarnaise**
Mushroom demi-glace **Smoked gouda fondue**

★ Selected Meats ★

Bone in Berkshire Pork Chop* 37
thick cut double-boned (14oz)

Colorado Rack of Lamb* 49
domestic, four bone rack

Organic Breast of Duck* 37
served with a rosemary brandy demi-glace

Organic Bone in Chicken Breast* 34
light barbeque sauce, smoked gouda fondue

★ Seafood & Fish ★

Twin Lobster Tails* 61
*two 7oz broiled or steamed tails,
served with drawn butter*

2lb Live Steamed Maine Lobster* mp
*3 or 5 pound lobster available
with 24 hour notice*

Fisherman's Stew* 43
*catch of the day, lobster, mussels, shrimp,
spinach, mushrooms, garlic baguette*

Seafood Trio* 46
7oz lobster tail, pan seared scallops, shrimp scampi

Chilean Miso Sea Bass* 45
*broiled, mild & juicy, marinated
in white miso*

Stuffed Shrimp w/Crabmeat* 39
*4 large shrimp stuffed with
succulent crabmeat*

Local Black Grouper* 44
*pan seared, crispy capers, lemon, roasted
tomato beurre blanc sauce*

Scottish Salmon* 37
served with a delicate lemon beurre blanc sauce

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS