

# T-Michaels

## STEAK & LOBSTER HOUSE

### ✧ Soups ✧

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

**French Onion Soup\*** 11  
*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\*** +17  
*add these juicy slices of Prime Filet to any salad*

### ✧ Appetizers ✧

**Lobster Cocktail\*** 22  
*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*

**4 oz. Jumbo Lump Crabcake\*** 20  
*jumbo lump blue crab, julienne of tomato & cucumber*

**Jumbo Shrimp Cocktail\*** (4) 18  
*citrus cocktail sauce*

### ✧ 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\*** 8

**Baked Potato\*** 8

**Shrimp Risotto\*** 12

**Lobster Mac & Cheese\*** 18

PLEASE ADVISE US OF ANY FOOD ALLERGIES OR SPECIALTY DIETS



# T-Michaels

## STEAK & LOBSTER HOUSE

### ★ USDA Prime Steak ★

<b>Beef Wellington*</b>	61
<i>filet mignon &amp; mushroom duxelle wrapped in puff pastry</i>	
<b>Bone in Rib Eye* (20oz)</b>	58
<i>a T-Michaels specialty</i>	
<b>Bone In Filet Mignon* (12oz)</b>	60
<i>unique &amp; rich~a spectacular filet</i>	
<b>New York Strip Steak* (10oz)</b>	47
<i>classic New York boneless (14oz)</i>	54

<b>Slow Roasted Prime Rib* (14oz)</b>	43
<i>10 hour oven roasted with T-Michaels special seasoning</i>	
<b>Filet Mignon* (10oz)</b>	54
<i>lean, tender, juicy~absolutely delicious</i>	
<b>Petit Filet Mignon* (6oz)</b>	47
<i>our smaller version~equally delicious</i>	
<b>Japanese Wagyu* (10oz)</b>	mp
<i>miyazaki beef~exquisite marbling</i>	

#### Oscar Style +18

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

★ **T-Michaels** ★  
**STEAK & LOBSTER HOUSE**  
**Signature Steak & Lobster\* 63**  
*7oz Lobster Tail & 6oz Filet Mignon*

### ★ Sauces ★

*5 per sauce*

Peppercorn      Béarnaise  
Mushroom demi-glace      Smoked gouda fondue

### ★ Selected Meats ★

<b>Bone in Berkshire Pork Chop*</b>	37
<i>thick cut double-boned (14oz)</i>	
<b>Colorado Rack of Lamb*</b>	49
<i>domestic, four bone rack</i>	

<b>Organic Breast of Duck*</b>	37
<i>served with a rosemary brandy demi-glace</i>	
<b>Organic Bone in Chicken Breast*</b>	32
<i>light barbeque sauce, smoked gouda fondue</i>	

### ★ Seafood & Fish ★

<b>Twin Lobster Tails*</b>	59
<i>two 7oz broiled or steamed tails, served with drawn butter</i>	
<b>2lb Live Steamed Maine Lobster*</b>	mp
<i>3 or 5 pound lobster available with 24 hour notice</i>	
<b>Fisherman's Stew*</b>	43
<i>catch of the day, lobster, mussels, shrimp, spinach, mushrooms, garlic baguette</i>	
<b>Seafood Trio*</b>	46
<i>7oz lobster tail, pan seared scallops, shrimp scampi</i>	

<b>Chilean Miso Sea Bass*</b>	45
<i>broiled, mild &amp; juicy, marinated in white miso</i>	
<b>Jumbo Lump Crab Cake*</b>	39
<i>Maryland jumbo lump blue crabmeat, remoulade sauce</i>	
<b>Local Black Grouper*</b>	42
<i>pan seared, crispy capers, lemon, roasted tomato beurre blanc sauce</i>	
<b>Scottish Salmon*</b>	35
<i>served with a delicate lemon beurre blanc sauce</i>	

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