

T-Michaels **STEAK & LOBSTER HOUSE**

LOUNGE MENU

✱ Soups ✱

Maine Lobster Bisque* 14

Oven Baked French Onion Soup* 12

Seafood Tower*

80/125

oysters, shrimp cocktail, crab legs, lobster (for 2 or 4)

✱ Appetizers ✱

Panko Crusted Baked Brie* 10

Sweet Georgia Vidalia Onion Rings* (HALF OR FULL ORDER) 6/10

Steamed P.E.I. Mussels* 18

Blackened Filet Mignon Tips* 12

Colossal Shrimp Cocktail* 18

Chilled Lobster Cocktail* 24

Alaskan King Crab Legs* (1/2lb) mp

Calamari & Peppers* 17

Shrimp Sambal* 18

✱ Salads ✱

Mixed Green Salad* 10

Chopped Salad* 12

Classic Ceasar* 12

Spinach & Arugula* 12

Classic Wedge Salad* 12

Add to any salad:

Chicken* +6

Shrimp or Salmon* +12

Prime Filet Mignon* +19

ASK YOUR BARTENDER FOR NIGHTLY SPECIALS

PLEASE ADVISE US OF ANY FOOD ALLERGIES OR SPECIALTY DIETS

T-Michaels **STEAK & LOBSTER HOUSE**

LOUNGE MENU

✱ Sliders ✱

includes a side of chips

Prime Sirloin Burger*	10	Slow Roasted Prime Rib*	12
Local Grouper*	17	Pulled Pork*	15

✱ Flatbreads ✱

Tomato Basil*	10
Italian Sausage, Marinara & Mozzarella*	12
Pepperoni*	11
<i>additional toppings (per)</i>	1
onions, mushrooms, bacon, green peppers, olives	

✱ Sandwiches & Burgers ✱

includes a choice of fries, potato chips or coleslaw

Blackened Fish Taco*	14	French Dip*	14
Blackened Grouper*	19	Prime Sirloin Burger*	14
Open Face NY Strip*	25	Prime Sirloin Cheeseburger*	15
Open Face Prime Filet*	29		

✱ Entrees ✱

Pasta Bolognese*	18
Shrimp & Scallops Fra Diavlo over Penne*	24
Fish & Chips with Coleslaw*	17
Meat Loaf, Mashed Potatos & Daily Vegetable*	22
Chopped Steak, Mashed Potatos & Daily Vegetable*	23
Pork Chop Milanese, Mashed Potatos & Daily Vegetable*	24
Cedar Plank Salmon Picatta, Mashed Potatos & Daily Vegetable*	24

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