

T-Michaels **STEAK & LOBSTER HOUSE**

**** New Years Eve Dinner ****

SERVING 2PM TO 10PM

Starters

- HOUSE SALAD 10
- CAESAR SALAD 11
- WEDGE SALAD 11
- MAINE LOBSTER BISQUE 11
- FRENCH ONION SOUP 11
- PEI MUSSELS SCAMPI 16
- COLOSSAL SHRIMP COCKTAIL 17
- JUMBO LUMP CRAB CAKES 17
- CALAMARI & PEPPERS 12
- SHRIMP SAMBAL 18

T-Michaels Filet Oscar Style 69

6 oz filet Mignon, 4 oz King Crab, asparagus, Bearnaise Sauce

Entrees

- BONE IN RIBEYE 20oz 50
- SLOW COOKED PRIME RIB OF BEEF 14oz 38
- NY STRIP STEAK 14oz 49
- FILET MIGNON 6 oz 42
- CHILEAN MISO SEA BASS 39
- SCOTTISH SALMON ~ LEMON DILL BUTTER SAUCE 34
- PAN SEARED LOCAL BLACK GROUPER ~ ROASTED TOMATO BUEURRE BLANC 39
- SEAFOOD TRIO ~ 7oz LOBSTER TAIL, SCALLOPS & SHRIMP SCAMPI 43
- 6oz STEAK & 7 oz LOBSTER TAIL 59
- ALASKAN KING CRAB LEGS MP
- 2LB MAINE LOBSTER MP

Sides

- BAKED SWEET POTATO 7
- LOADED BAKED POTATO 8
- BOURSIN MASHED POTATO 10
- LOBSTER MAC & CHEESE 18
- SMASHED CAULIFLOWER 10
- SAUTEED MUSHROOMS 10
- STEAMED ASPARAGUS 9
- SHRIMP RISOTTO 12

Holiday Champagne Special

- VEUVE CLIQUOT 90
- BOLLINGER 90
- CHARLES HEIDSIECK 90

FULL DESSERT MENU AVAILABLE

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