

T-Michaels STEAK & LOBSTER HOUSE

Appetizers

LOBSTER COCKTAIL* <i>succulent 1¼ lb chilled maine lobster served in shell; cracked & ready to eat</i>	19	P.E.I. MUSSELS* <i>tomato scampi sauce, roasted garlic baguette</i>	16
PAN SEARED SCALLOPS* <i>charred pineapple salsa</i>	17	CALAMARI & PEPPERS* <i>lemon basil aioli & marinara dipping sauces</i>	12
SHRIMP SAMBAL* <i>cucumber tomato coleslaw</i>	18	4 OZ. JUMBO LUMP CRABCAKE* <i>jumbo lump blue crab, julienne of tomato & cucumber</i>	17
ALASKAN KING CRAB LEGS* (1/2 LB) MP <i>steamed, hot or cold, cracked & ready to eat</i>		JUMBO SHRIMP COCKTAIL* (4) <i>citrus cocktail sauce</i>	17

Soups & Salads

LOBSTER BISQUE* <i>velvety & rich with chunks of lobster, creme fraiche</i>	11	CHOPPED SALAD* <i>tomatoes, cucumbers, onions, bacon, blue cheese, tomato basil balsamic vinaigrette</i>	11
FRENCH ONION SOUP* <i>with toasted baguette</i>	10	SPINACH & ARUGULA SALAD <i>with goat cheese, cranberries & nuts</i>	11
CAESAR SALAD* <i>crisp romaine, parmesan cheese, creamy dressing & home made croutons</i>	11	MIXED GREENS* <i>a medley of baby field greens with choice of dressing</i>	8
THE CLASSIC WEDGE* <i>crispy bacon, cherry tomatoes, shaved onions, crumbled blue cheese & dressing</i>	11	FILET MEDALLIONS* <i>add these juicy slices of Prime filet to any salad</i>	+17

On the Lighter Side

STUFFED BUTTERNUT SQUASH* <i>quinoa, tofu, english peas, grapes, atop sauteed spinach & roasted red peppers</i> ~Vegan	27	VEGAN SWEET POTATO RAVIOLI* <i>honey crisp apples, arugula, grape tomatoes, lightly sauteed **CONTAINS NUTS**</i> ~Vegan	27
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Sides to Share

SAUTÉED MIXED MUSHROOMS*	10	SWEET POTATO*	7
SMASHED CAULIFLOWER*	10	LOADED BAKED POTATO*	8
STEAMED ASPARAGUS*	10	TWICE BAKED STUFFED POTATO*	10
CREAMED SPINACH*	10	STEAK CUT FRENCH FRIES*	10
SHRIMP RISOTTO*	12	BOURSIN MASHED POTATO*	10
LOBSTER MAC & CHEESE*	18		

PLEASE ADVISE US OF ANY FOOD ALLERGIES OR SPECIALTY DIETS

USDA Prime Steak

FILET MIGNON* (10oz) <i>lean, tender, juicy ~absolutely delicious</i>	52	SLOW ROASTED PRIME RIB* (14oz) <i>ten hour oven roasted with T-Michaels special seasoning</i>	41
PETIT FILET MIGNON* (6oz) <i>our smaller version ~equally delicious</i>	45	BONE IN RIB EYE* (20oz) <i>a T-Michaels specialty</i>	56
BONE IN FILET MIGNON* (12oz) <i>unique & rich ~a spectacular filet</i>	58	JAPANESE WAGYU <i>Miyazaki Beef ~exquisite marbling & tenderness</i>	MKT
NEW YORK STRIP STEAK* (10oz) <i>classic New York boneless*</i>	45	BEEF WELLINGTON* <i>filet mignon & mushroom duxelle wrapped in puff pastry</i>	58
	(14oz)		52

OSCAR STYLE +18

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

SIGNATURE STEAK & LOBSTER*

7oz Lobster Tail & 6oz Filet Mignon
61

Sauces

BÉARNAISE ~ MUSHROOM DEMI-GLACE ~ PEPPERCORN ~ SMOKED GOUDA FONDUE

5 PER

Other Selected Meats

BONE IN BERKSHIRE PORK CHOP* <i>thick cut, double bone (14 oz)</i>	36	ORGANIC BONE IN CHICKEN BREAST* <i>light barbeque sauce with smoked gouda fondue</i>	32
COLORADO RACK OF LAMB* <i>domestic, four bone rack</i>	49	ORGANIC BREAST OF DUCK* <i>rosemary brandy demi-glace</i>	36

Seafood & Fish

TWIN LOBSTER TAILS* <i>two 7oz broiled or steamed tails, drawn butter</i>	56	CHILEAN MISO SEA BASS* <i>broiled, mild & juicy, marinated in white miso</i>	41
2 LB LIVE STEAMED MAINE LOBSTER* MP <i>3 or 5 lb available with 24 hour notice</i>		SCOTTISH SALMON* <i>served with a lemon beurre blanc</i>	34
SEAFOOD TRIO* <i>7oz lobster tail, pan seared scallops, shrimp scampi</i>	42	MARYLAND JUMBO LUMP CRAB CAKE* <i>jumbo lump blue crabmeat, remoulade sauce</i>	39
FISHERMAN'S STEW* <i>catch of the day, lobster, mussels, shrimp, spinach, mushrooms, garlic baguette</i>	39	LOCAL BLACK GROUPER* <i>pan seared, crispy capers, lemon, roasted tomato beurre blanc</i>	39

Any of our fish selections are available simply grilled

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