

# *T-Michaels* **STEAK & LOBSTER HOUSE**

**\*\* Christmas Dinner \*\***  
SERVING FROM 12PM TO 8:00PM

## *Starters*

- HOUSE SALAD 10
- CAESAR SALAD 11
- MAINE LOBSTER BISQUE 11
- PEI MUSSELS SCAMPI 16
- COLOSSAL SHRIMP COCKTAIL 17
- JUMBO LUMP CRAB CAKES 17
- PAN SEARED SCALLOPS 17
- SHRIMP SAMBAL 18

## *Traditional Ham or Turkey Dinner 41*

*Served with boursin or Sweet Mashed Potato, stuffing, vegetable & cranberry relish*

## *Entrees*

- COLORADO RACK OF LAMB 49
- SLOW COOKED PRIME RIB OF BEEF 14oz 41
- NY STRIP STEAK 14oz 52
- FILET MIGNON 6oz 45
- CHILEAN MISO SEA BASS 41
- SCOTTISH SALMON ~ LEMON DILL BUTTER SAUCE 36
- PAN SEARED LOCAL BLACK GROUPER ~ ROASTED TOMATO BUEURRE BLANC 41
- SEAFOOD TRIO ~ 7oz LOBSTER TAIL, SCALLOPS & SHRIMP SCAMPI 45
- 6oz STEAK & 7 OZ LOBSTER TAIL 61
- ALASKAN KING CRAB LEGS MP
- STUFFED BUTTERNUT SQUASH ~ VEGETABLE MEDLEY, QUINOA, FETA 31

## *Sides*

- BAKED SWEET POTATO 7
- LOADED BAKED POTATO 8
- BOURSIN MASHED POTATO 10
- SMASHED CAULIFLOWER 10
- SAUTEED MUSHROOMS 10
- SHRIMP RISOTTO 12

## *Dessert*

- KEY LIME PIE 11
- COCONUT VANILLA ICE CREAM SNOWBALL 11
- CREME BRULEE 11
- RASPBERRY SWIRL CHEESECAKE 11
- WARM APPLE PIE A LA MODE 11

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