

# *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 14
- SHRIMP SAMBAL 18

### *T-Michaels Filet Oscar Style 79*

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

### *Entrees*

- BONE IN RIBEYE 20oz 65
- SLOW COOKED PRIME RIB OF BEEF 14oz 45
- NY STRIP STEAK 14oz 64
- FILET MIGNON 6 oz 57
- CHILEAN MISO SEA BASS 53
- SCOTTISH SALMON ~ LEMON DILL BUTTER SAUCE 46
- PAN SEARED LOCAL BLACK GROUPER ~ ROASTED TOMATO BUEURRE BLANC 51
- SEAFOOD TRIO ~ 7oz LOBSTER TAIL, SCALLOPS & SHRIMP SCAMPI 55
- 6oz STEAK & 7 oz LOBSTER TAIL 71
- 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 OR BOLLINGER 90
- G.H. MUMM OR CHARLES HEIDSIECK 90
- DOM PERIGNON 295

**FULL DESSERT MENU AVAILABLE**

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