

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

**\*\*Easter Sunday Dinner\*\***

## *Appetizers*

- SHRIMP SAMBAL 18
- COLOSSAL SHRIMP COCKTAIL 18
- P.E.I. MUSSELS 19
- CALAMARI & PEPPERS 17
- KING CRAB LEGS 1/2 LB 40 // 1 LB 70

## *Soup*

- NEW ENGLAND CLAM CHOWDER 14
- LOBSTER BISQUE 14

## *Salads*

- CLASSIC WEDGE WITH BLUE CHEESE 12
- CAESAR SALAD 12
- HOUSE SALAD 10

## *Entrees*

- COLORADO RACK OF LAMB 49
- APPLEWOOD BAKED HAM ~ PINEAPPLE SALSA 34
- SLOW COOKED PRIME RIB OF BEEF 45
- 6oz FILET MIGNON 57
- 20oz BONE IN RIBEYE 65
- 14oz NY STRIP STEAK 64
- 6oz STEAK & 7 oz LOBSTER TAIL 69
- CHILEAN MISO SEA BASS 53
- CEDAR PLANK SCOTTISH SALMON 46
- BLACK GROUPER ~ ROASTED TOMATO & CAPER SAUCE 49
- SEAFOOD TRIO ~ 7oz LOBSTER TAIL, SCALLOPS & SHRIMP SCAMPI 55
- TWIN LOBSTER TAIL 59
- BUTTERNUT SQUASH RAVIOLI, BROWN "BUTTER" SAUCE \*CONTAINS NUTS-VEGAN 35

## *Sides*

- BAKED SWEET POTATO 7
- STEAMED ASPARAGUS 10
- BAKED POTATO 7
- BOURSIN MASHED POTATO 10
- SMASHED CAULIFLOWER 10
- SAUTEED MUSHROOMS 10
- SHRIMP RISOTTO 12
- STEAK CUT FRIES 10