

# T-Michaels

## STEAK & LOBSTER HOUSE

### \* Soups \*

- Lobster Bisque\*** 18  
*velvety & rich with chunks of lobster, creme fraiche*
- French Onion Soup\*** 16  
*served with toasted baguette*

### \* Salads \*

- Caesar Salad\*** 16  
*romaine, parmesan, creamy dressing, homemade croutons*
- Classic Wedge\*** 16  
*crispy bacon, cherry tomatoes, shaved onions, blue cheese*
- Chopped Salad\*** 16  
*tomatoes, cucumbers, onions, bacon, blue cheese, tomato, basil, balsamic vinaigrette*
- Spinach & Arugula\*** 16  
*goat cheese, cranberries & nuts*
- Mixed Greens\*** 14  
*a medley of baby field greens with choice of dressing*
- Filet Medallions\*** +21  
*add these juicy slices of Prime Filet to any salad*

### \* Appetizers \*

- Lobster Cocktail\*** 24  
*succulent 1 1/4 lb chilled Maine lobster served in shell; cracked & ready to eat*
- Pan Seared Scallops\*** 22  
*charred pineapple salsa*
- Shrimp Sambal\*** 20  
*fried shrimp with T-Michaels own sweet chili sauce*
- Jumbo Lump Crab Cake\*** 26  
*jumbo lump blue crab, julienne of tomato & cucumber*
- P.E.I. Mussels\*** 20  
*tomato scampi sauce, roasted garlic baguette*
- Calamari & Peppers\*** 19  
*lemon basil aioli & marinara dipping sauces*
- Jumbo Shrimp Cocktail\* (4)** 23  
*citrus cocktail sauce*
- Seafood Tower (for 2 or 4)\*** 80/125  
*oysters, shrimp cocktail, crab legs, lobster*

### \* Vegan Dishes \*

- Butternut Squash Ravioli\*** 45  
*sage brown butter sauce \*\*contains nuts\*\* ~vegan*
- Marinated Portabella Mushroom\*** 45  
*balsamic glaze, quinoa salad (baby kale, sundried tomatoes, tofu, olive oil, salt, pine nuts) ~vegan*

### \* Sides to Share \*

- |                                 |    |                                    |    |
|---------------------------------|----|------------------------------------|----|
| <b>Sautéed Mixed Mushrooms*</b> | 16 | <b>Twice Baked Stuffed Potato*</b> | 15 |
| <b>Smashed Cauliflower*</b>     | 16 | <b>Boursin Mashed Potato*</b>      | 14 |
| <b>Steamed Asparagus*</b>       | 16 | <b>Steak Cut Fries*</b>            | 14 |
| <b>Creamed Spinach*</b>         | 16 | <b>Baked Potato*</b>               | 14 |
| <b>Sweet Potato*</b>            | 14 | <b>Shrimp Risotto*</b>             | 18 |

**Lobster Mac & Cheese\*** 22

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### ★ Steak! ★

<b>Beef Wellington*</b> 63 <i>filet mignon &amp; mushroom duxelle wrapped in puff pastry</i>	<b>Delmonico Steak*(14oz)</b> 64 <i>a classic steak, grass fed boneless ribeye; rich flavor &amp; juicy texture</i>
<b>Bone in Rib Eye*(20oz)</b> 69 <i>a T-Michaels specialty</i>	<b>Filet Mignon*(10oz)</b> 61 <i>lean, tender, juicy~absolutely delicious</i>
<b>Bone-in Filet*(13oz)</b> 70 <i>a luxurious cut known for it's tenderness</i>	<b>Petit Filet Mignon*(6oz)</b> 54 <i>our smaller version~equally delicious</i>
<b>New York Strip Steak*(10oz)</b> 59 <i>classic New York boneless (14oz)</i> 66	<b>Japanese Wagyu*</b> mp <i>miyazaki beef~exquisite marbling</i>

### Oscar Style +18

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

★ **T-Michaels** ★  
★ **STEAK & LOBSTER HOUSE** ★  
**Signature Steak & Lobster\* 72**  
*7oz Lobster Tail & 6oz Filet Mignon*

### ★ Sauces ★

*5 per sauce*

**Peppercorn**                      **Béarnaise**  
**Mushroom demi-glace**   **Smoked gouda fondue**

### ★ Selected Meats ★

<b>Bone in Berkshire Pork Chop*</b> 49 <i>thick cut double-boned (14oz)</i>	<b>Organic Breast of Maple Leaf Duck*</b> 42 <i>served with a rosemary brandy demi-glace</i>
<b>Colorado Rack of Lamb*</b> 61 <i>domestic, four bone rack</i>	<b>Organic Bone in Chicken Breast*</b> 39 <i>light barbeque sauce, smoked gouda fondue</i>

### ★ Seafood & Fish ★

<b>Twin Lobster Tails*</b> 69 <i>two 7oz broiled or steamed tails, served with drawn butter</i>	<b>Chilean Miso Sea Bass*</b> 59 <i>broiled, mild &amp; juicy, marinated in white miso</i>
<b>2lb Live Steamed Maine Lobster*</b> mp <i>3 or 5 pound lobster available with 24 hour notice</i>	<b>Jumbo Lump Crab Cakes*</b> 52 <i>jumbo lump blue crab, julienne of tomato &amp; cucumber</i>
<b>Fisherman's Stew*</b> 48 <i>catch of the day, lobster, mussels, shrimp, spinach, mushrooms, garlic baguette</i>	<b>Local Black Grouper*</b> 54 <i>pan seared, crispy capers, lemon, roasted tomato beurre blanc sauce</i>
<b>Seafood Trio*</b> 54 <i>7oz lobster tail, pan seared scallops, shrimp scampi</i>	<b>Scottish Salmon*</b> 51 <i>served with a terriyaki sauce</i>

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