# T-Michaels
## STEAK & LOBSTER HOUSE

## *NEW YEAR'S DINNER*

## Starters

| | | | |
|---|---|---|---|
| House Salad* | 14 | PEI Mussels Scampi* | 20 |
| Caesar Salad* | 16 | Calamari & Peppers* | 20 |
| Wedge Salad* | 16 | Colossal Shrimp Cocktail* | 23 |
| French Onion Soup* | 16 | Shrimp Sambal* | 22 |
| Maine Lobster Bisque* | 18 | Jumbo Lump Crab Cake* | 26 |

**Seafood Tower*** 80/125
*oysters, shrimp cocktail, crab legs, lobster (for 2 or 4)*

## Entrees

| | |
|---|---|
| **Bone In Ribeye** (20oz)* | 79 |
| **Delmonico Grass Fed Steak** (14oz)* | 69 |
| **New York Strip Steak** (14oz)* | 75 |
| **Filet Mignon*** (6oz or 10oz) | 72/79 |
| **Chilean Miso Sea Bass*** | 62 |
| **Halibut-***lemon buerre blanc sauce** | 57 |
| **Scottish Salmon-***lemon dill butter sauce** | 55 |
| **Pan Seared Local Black Grouper-***roasted tomato beurre blanc** | 59 |
| **Seafood Trio-7oz** *lobster tail, scallops & shrimp scampi** | 65 |
| **Butternut Squash Ravioli-***sage brown butter sauce **contains nuts**~vegan** | 50 |
| **6oz Steak Filet & 7oz Lobster Tail*** | 81 |
| **2lb Maine Lobster** | MP |

***T-Michaels* Surf & Turf*** 99
*6oz filet mignon & extra large 10oz Maine lobster tail*

## Sides

| | | | |
|---|---|---|---|
| Baked Sweet Potato | 14 | Smashed Cauliflower | 16 |
| Loaded Baked Potato | 14 | Sauteed Mushrooms | 16 |
| Boursin Mashed Potato | 14 | Steamed Asparagus | 16 |
| Lobster Mac & Cheese | 22 | Shrimp Risotto | 18 |

## Holiday Champagne Specials

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|---|---|
| Moët Reserve Imperial | 150 |
| Veuve Cliquot | 150 |
| Dom Pérignon | 400 |
| Ace of Spades | 700 |

***Full Dessert Menu Available***

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*
*Please advise us of any food allergies or specialty diets*