

T-Michaels

STEAK & LOBSTER HOUSE

✧ Soups ✧

Maine Lobster Bisque* 18
velvety & rich with chunks of lobster, crème fraîche

French Onion Soup* 16
gruyere cheese, 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, 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 ✧

Italian Sausage & Peppers 22
Italian sausage sautéed with sweet bell peppers and onions

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 sauce

Jumbo Shrimp Cocktail* (4) 23
citrus cocktail sauce

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

✧ Vegan Dishes ✧

Fusilli Prima Vera* 39
a medley of mixed vegetables, tofu in a rich vegan butter sauce, drizzled with a balsamic glaze

Roasted Tri-Color Cauliflower* 39
*basil pesto, pico de gallo, romesco sauce & fresh avocado *contains nuts**

✧ Sides to Share ✧

Sautéed Mixed Mushrooms* 16

Smashed Cauliflower* 16

Steamed Asparagus* 16

Sauteed Sweet Corn* 12

Sweet Potato* 10

Twice Baked Stuffed Potato* 14

Boursin Mashed Potato* 12

Steak Cut Fries* 14

Baked Potato* 10

Shrimp Risotto* 18

Lobster Mac & Cheese* 22

T-Michaels

STEAK & LOBSTER HOUSE

★ In House Hand Cut Steaks ★

Cooked to Order With Our 1,800° Broiler

Beef Wellington* 63
*filet mignon & mushroom duxelle wrapped
in puff pastry*

Bone in Rib Eye* (20oz) 69
a T-Michaels specialty

Bone-in Filet* (13oz) 70
a luxurious cut known for its tenderness

New York Strip Steak* (10oz) 59
classic New York boneless (14oz) 66

Blue Cheese Crusted +8
add warm crusted blue cheese

Delmonico Steak* (14oz) 64
*a classic steak, grass fed boneless ribeye;
rich flavor, juicy texture*

Filet Mignon* (10oz) 61
lean, tender, juicy~absolutely delicious

Petit Filet Mignon* (6oz) 54
our smaller version~equally delicious

Japanese Wagyu* mp
miyazaki beef~exquisite marbling

Oscar Style +18
fresh lump crabmeat, asparagus & béarnaise sauce

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

★ Sauces ★ 5

Peppercorn **Béarnaise**
Mushroom Demi-Glace **Smoked Gouda Fondue**
Chimichurri

★ Selected Meats ★

Bone in Berkshire Pork Chop* 49
thick cut double-boned (14oz)

Colorado Rack of Lamb* 61
domestic, four bone rack

Organic Breast of Maple Leaf Duck* 42
served with a rosemary brandy demi-glace

Organic Bone in Bell & Evans Chicken Breast* 39
light barbeque sauce, smoked gouda fondue

★ Fresh Seafood & More... ★

Twin Lobster Tails* 69
*two 7oz broiled or steamed tails,
served with drawn butter*

2lb Live Steamed Maine Lobster* mp
*3 or 5 pound lobster available
with 24 hour notice*

Fisherman's Stew* 48
*fresh fish, lobster, mussels, shrimp,
spinach, mushrooms, garlic baguette*

Seafood Trio* 54
7oz lobster tail, pan seared scallops, shrimp scampi

Chilean Miso Sea Bass* 59
*broiled, mild & juicy, marinated
in white miso*

Jumbo Lump Crab Cakes* 52
*jumbo lump blue crab
served with our own remoulade sauce*

Local Black Grouper* 54
*pan seared, crispy capers, roasted
tomato beurre blanc sauce*

Scottish Salmon* 51
served with a terriyaki sauce

Lobster Ravioli 35

tender pasta pillows filled with sweet lobster meat and ricotta cheese, served in a white cream sauce

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