T-Michaels
STEAK & LOBSTER HOUSE

NEW YEAR'S DINNER

Starters

House Salad*	14	PEI Mussels Scampi*	22
Caesar Salad*	16	Calamari & Peppers*	20
Wedge Salad*	16	Colossal Shrimp Cocktail*	28
New England Clam Chowder*	18	Shrimp Sambal*	25
Maine Lobster Bisque*	18	Jumbo Lump Crab Cake*	28
Pan-Seared Scallops	23		

Seafood Tower* 90/135
oysters, shrimp cocktail, crab legs, lobster (for 2 or 4)

Entrees

Bone In Ribeye (20oz)*	89
Delmonico Grass Fed Steak (14oz)*	72
New York Strip Steak (14oz)*	75
Filet Mignon* (6oz or 10oz)	72/79
Chilean Miso Sea Bass*	65
Halibut-*lemon buerre blanc sauce**	59
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
Roasted Tri-Color Cauliflower~*vegan*	50
6oz Steak Filet & 7oz Lobster Tail*	81
24oz Porterhouse Steak	75
2lb Maine Lobster	MP

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

Sides

Baked Sweet Potato	10	Smashed Cauliflower	16
Loaded Baked Potato	14	Sauteed Mushrooms	16
Boursin Mashed Potato	12	Steamed Asparagus	16
Lobster Mac & Cheese	24	Shrimp Risotto	21

Holiday Drink Specials

White Champagne Cosmo 20
Titos, Cointreau, white cranberry, champagne

Holiday Mule 20
Bourbon, Cranberry, cinnamon, simple syrup, ginger beer

Midnite Kiss 20
Vodka, Blue Curacao, champagne

Lavender 75 20
empress gin, fresh lemon, champagne

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