

# 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\*** +25  
*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\*** 26  
*succulent 1¼ lb chilled Maine lobster served in shell; cracked & ready to eat*
- Pan Seared Scallops\*** 25  
*charred pineapple salsa*
- Shrimp Sambal\*** 25  
*fried shrimp with T-Michaels own sweet chili sauce*
- Jumbo Lump Crab Cake\*** 28  
*jumbo lump blue crab, julienne of tomato & cucumber*
- P.E.I. Mussels\*** 22  
*tomato scampi sauce, roasted garlic baguette*
- Calamari & Peppers\*** 19  
*lemon basil aioli & marinara dipping sauce*
- Jumbo Shrimp Cocktail\* (4)** 28  
*citrus cocktail sauce*
- Seafood Tower (for 2 or 4)\*** 90/135  
*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 \*

- |                                  |    |                                    |    |
|----------------------------------|----|------------------------------------|----|
| <b>Sautéed Mixed Mushrooms*</b>  | 16 | <b>Twice Baked Stuffed Potato*</b> | 14 |
| <b>Smashed Cauliflower*</b>      | 16 | <b>Boursin Mashed Potato*</b>      | 12 |
| <b>Steamed Asparagus*</b>        | 16 | <b>Steak Cut Fries*</b>            | 14 |
| <b>Sauteed Sweet Corn*</b>       | 12 | <b>Baked Potato*</b>               | 10 |
| <b>Sweet Potato*</b>             | 10 | <b>Shrimp Risotto*</b>             | 21 |
| <b>Lobster Mac &amp; Cheese*</b> |    | 22                                 |    |

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### \* In House Hand Cut Steaks \*

*Cooked to Order With Our 1,800° Broiler*

**Beef Wellington\*** 68  
*filet mignon & mushroom duxelle wrapped  
in puff pastry*

**Bone in Rib Eye\* (20oz)** 79  
*a T-Michaels specialty*

**Bone-in Filet\* (13oz)** 80  
*a luxurious cut known for its tenderness*

**New York Strip Steak\* (10oz)** 64  
*classic New York boneless (14oz)* 71

**Blue Cheese Crusted +8**  
*add warm crusted blue cheese*

**Delmonico Steak\* (14oz)** 69  
*a classic steak, grass fed boneless ribeye;  
rich flavor, juicy texture*

**Filet Mignon\* (10oz)** 66  
*lean, tender, juicy~absolutely delicious*

**Petit Filet Mignon\* (6oz)** 59  
*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 \*

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

### \* Selected Meats \*

**Bone in Berkshire Pork Chop\*** 52  
*thick cut double-boned (14oz)*

**Colorado Rack of Lamb\*** 63  
*domestic, four bone rack*

**Organic Breast of Maple Leaf Duck\*** 45  
*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\*** 56  
*7oz lobster tail, pan seared scallops, shrimp scampi*

**Chilean Miso Sea Bass\*** 62  
*broiled, mild & juicy, marinated  
in white miso*

**Jumbo Lump Crab Cakes\*** 56  
*jumbo lump blue crab  
served with our own remoulade sauce*

**Local Black Grouper\*** 56  
*pan seared, crispy capers, roasted  
tomato beurre blanc sauce*

**Scottish Salmon\*** 52  
*served with a terriyaki sauce*

**Lobster Ravioli 37**

*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