

T-Michaels

STEAK & LOBSTER HOUSE

VALENTINE'S DAY WEEKEND

February 13, 14 and 15, 2026

★ Starters ★

House Salad	14	PEI Mussels Scampi	22
Caesar Salad	16	Calamari & Peppers	20
Cream of Blue Crab/Asparagus Soup	18	Colossal Shrimp Cocktail	28
Maine Lobster Bisque	18	Shrimp Sambal	25
Jumbo Lump Crab Cake	26	Pan-Seared Scallops	23

Valentine's Delight 99

6oz filet mignon, 4oz king crab, asparagus, béarnaise sauce

T-Michaels Surf & Turf 99

6oz filet & extra large 10oz Maine lobster tail

Japanese Wagyu 140

6oz miyazaki beef~exquisite marbling; 2 grilled shrimp

Includes Complimentary Dessert

★ 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
Pan-Seared Halibut-lemon dill butter sauce	60
2lb Maine Lobster	MP
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
Pasta Primavera-with seasonal vegetables	48

★ Sides ★

Baked Sweet Potato	10	Smashed Cauliflower	16
Baked Potato	10	Sauteed Mushrooms	16
Boursin Mashed Potato	14	Steamed Asparagus	16
Lobster Mac & Cheese	24	Seafood Risotto <i>lobster, shrimp, scallops</i>	22
Sweet Potato Fries	14	Fresh Vegetable of the Day	15

★ Drink Specials ★

Chandon Split	20	Veuve Cliquot (1/2 bottle)	60
Kir Royale <i>with a chocolate covered strawberry</i>	20	Chocolate Martini <i>with a chocolate covered strawberry</i>	20

ask about Champagne Bottles

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