

T-Michaels

STEAK & LOBSTER HOUSE

✧ Soups ✧

Maine Lobster Bisque* 19
velvety & rich with chunks of lobster, crème fraîche

French Onion Soup* 17
gruyere cheese, toasted baguette

✧ Salads ✧

Caesar Salad* 17
romaine, parmesan, creamy dressing, homemade croutons

Classic Wedge* 17
crispy bacon, cherry tomatoes, shaved onions, blue cheese

Chopped Salad* 17
tomatoes, cucumbers, onions, bacon, blue cheese, tomato, balsamic vinaigrette

Spinach & Arugula* 17
goat cheese, cranberries & nuts

Mixed Greens* 15
a medley of baby field greens with choice of dressing

Filet Medallions* +27
add these juicy slices of Prime Filet to any salad

✧ Appetizers ✧

Lobster Fritters* 25
fresh lobster lightly breaded and fried to a golden brown

Lobster Cocktail* 26
succulent 1 1/4 lb chilled Maine lobster served in shell; cracked & ready to eat

Pan Seared Scallops* 25
charred pineapple salsa

Shrimp Sambal* 27
fried shrimp with T-Michaels own sweet chili sauce

Jumbo Lump Crab Cake* 32
jumbo lump blue crab, julienne of tomato & cucumber

P.E.I. Mussels* 24
tomato scampi sauce, roasted garlic baguette

Calamari & Peppers* 22
lemon basil aioli & marinara dipping sauce

Jumbo Shrimp Cocktail* (4) 28
citrus cocktail sauce

Seafood Tower (for 2 or 4)* 95/140
oysters, shrimp cocktail, crab legs, lobster

✧ Vegan Selections ✧

Garden of Eden 39
tofu & mixed vegetables served over black forbidden rice with a teriyaki glaze

Lemon Orzo 39
garden vegetables in a fragrant white wine sauce with sun dried tomatoes & a touch of lemon

✧ Sides to Share ✧

Sautéed Mixed Mushrooms* 16

Smashed Cauliflower* 16

Steamed Asparagus* 16

Sautéed Spinach* 12

Sweet Potato* 10

Twice Baked Stuffed Potato* 14

Boursin Mashed Potato* 12

Steak Cut Fries* 14

Baked Potato* 10

Shrimp Risotto* 23

Lobster Mac & Cheese* 27

~sides are available in half portions (except baked & sweet potato)~

*PLEASE ADVISE US OF ANY FOOD ALLERGIES OR SPECIALTY DIETS

T-Michaels

STEAK & LOBSTER HOUSE

★ In House Hand Cut Steaks ★

Cooked to Order With Our 1,800° Broiler

Beef Wellington* 75
*filet mignon & mushroom duxelles wrapped
in puff pastry*

Bone in Rib Eye* (20oz) 82
a T-Michaels specialty

New York Strip Steak* (10oz) 71
classic New York boneless (14oz) 78

Filet Mignon* (10oz) 79
lean, tender, juicy~absolutely delicious

Blue Cheese Crusted +10
add warm crusted blue cheese

Delmonico Steak* (14oz) 71
*a classic steak, grass fed boneless ribeye;
rich flavor, juicy texture*

Petit Filet Mignon* (6oz) 74
our smaller version~equally delicious

Japanese Wagyu-A5* 120
miyazaki beef~exquisite marbling

Snake River Farms Wagyu 110
Snake River Farms 12oz New York strip

Oscar Style +20
fresh lump crabmeat, asparagus & béarnaise sauce

★ T-Michaels ★ STEAK & LOBSTER HOUSE

Signature Steak & Lobster* 89
7oz Lobster Tail & 6oz Filet Mignon

★ Sauces ★ 5

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

★ Selected Meats ★

Bone in Berkshire Pork Chop* 59
thick cut double-boned (14oz)

Colorado Rack of Lamb* 75
domestic, four bone rack

Organic Breast of Maple Leaf Duck* 52
served with a rosemary brandy demi-glace

Organic Bone in Bell & Evans Chicken Breast* 49
light barbeque sauce, smoked gouda fondue

★ Fresh Seafood & More... ★

Twin Lobster Tails* 84
*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* 58
*fresh fish, lobster, mussels, shrimp,
spinach, mushrooms, garlic baguette*

Seafood Trio* 64
7oz lobster tail, pan seared scallops, shrimp scampi

Chilean Miso Sea Bass* 72
*broiled, mild & juicy, marinated
in white miso*

Jumbo Lump Crab Cakes* 62
*jumbo lump blue crab
served with our own remoulade sauce*

Local Black Grouper* 65
*pan seared, crispy capers, roasted
tomato beurre blanc sauce*

Scottish Salmon* 61
served with a terriyaki sauce

Lobster Ravioli* 45

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