

# *T-Michaels* STEAK & LOBSTER HOUSE

## *Appetizers*

<b>LOBSTER COCKTAIL*</b> <i>succulent 1¼ lb chilled maine lobster served in shell; cracked &amp; ready to eat</i>	19	<b>P.E.I. MUSSELS*</b> <i>tomato scampi sauce, roasted garlic baguette</i>	15
<b>PAN SEARED SCALLOPS*</b> <i>charred pineapple salsa</i>	17	<b>CALAMARI &amp; PEPPERS*</b> <i>lemon basil aioli &amp; marinara dipping sauces</i>	12
<b>SAMBAL SHRIMP*</b> <i>cucumber tomato coleslaw</i>	18	<b>4 OZ. JUMBO LUMP CRABCAKE*</b> <i>jumbo lump blue crab, julienne of tomato &amp; cucumber</i>	17
<b>ALASKAN KING CRAB LEGS* (1/2 LB)</b> MP <i>steamed, hot or cold, cracked &amp; ready to eat</i>		<b>JUMBO SHRIMP COCKTAIL* (4)</b> <i>citrus cocktail sauce</i>	17

## *Soups & Salads*

<b>LOBSTER BISQUE*</b> <i>velvety &amp; rich with chunks of lobster creme fraiche</i>	11	<b>CHOPPED SALAD*</b> <i>tomatoes, cucumbers, onions, bacon, blue cheese, tomato basil balsamic vinaigrette</i>	11
<b>FRENCH ONION SOUP*</b> <i>with toasted baguette</i>	10	<b>BEET &amp; GOAT CHEESE CROSTINI*</b> <i>with pistachio dressed misto salad</i>	11
<b>CAESAR SALAD*</b> <i>crisp romaine, parmesan cheese, creamy dressing &amp; home made croutons</i>	11	<b>MIXED GREENS*</b> <i>a medley of baby field greens with choice of dressing</i>	8
<b>THE CLASSIC WEDGE*</b> <i>crispy bacon, cherry tomatoes, shaved onions, crumbled blue cheese &amp; dressing</i>	11	<b>FILET MEDALLIONS*</b> <i>add these juicy slices of Prime filet to any salad</i>	+17

## *On the Lighter Side*

<b>STUFFED BUTTERNUT SQUASH*</b> <i>quinoa, tofu, english peas, grapes, atop sauteed spinach &amp; roasted red peppers</i> -Vegan	25	<b>VEGAN SWEET POTATO RAVIOLI*</b> <i>honey crisp apples, arugula, grape tomatoes, lightly sauteed **CONTAINS NUTS**</i> -Vegan	25
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## *Sides to Share*

<b>SAUTÉED MIXED MUSHROOMS*</b>	10	<b>SWEET POTATO*</b>	7
<b>SMASHED CAULIFLOWER*</b>	10	<b>LOADED BAKED POTATO*</b>	8
<b>STEAMED ASPARAGUS*</b>	10	<b>TWICE BAKED STUFFED POTATO*</b>	10
<b>CREAMED SPINACH*</b>	10	<b>STEAK CUT FRENCH FRIES*</b>	10
<b>SHRIMP RISOTTO*</b>	12	<b>BOURSIN MASHED POTATO*</b>	10
<b>LOBSTER MAC &amp; CHEESE*</b>		18	

PLEASE ADVISE US OF ANY FOOD ALLERGIES OR SPECIALTY DIETS

## USDA Prime Steak

<b>FILET MIGNON*</b> (10oz)	49	<b>SLOW ROASTED PRIME RIB*</b> (14oz)	36
<i>lean, tender, juicy - absolutely delicious</i>		<i>ten hour oven roasted with T-Michaels special seasoning</i>	
<b>PETIT FILET MIGNON*</b> (6oz)	42	<b>BONE IN RIB EYE*</b> (20oz)	50
<i>our smaller version - equally delicious</i>		<i>a T-Michaels specialty</i>	
<b>BONE IN FILET MIGNON*</b> (12oz)	55	<b>WAGYU SHORT RIB*</b>	36
<i>unique &amp; rich - a spectacular filet</i>		<i>braised, with a mushroom bordelaise sauce</i>	
<b>NEW YORK STRIP STEAK*</b> (10oz)	42	<b>BEEF WELLINGTON*</b>	55
<i>classic New York boneless*</i>	49	<i>filet mignon &amp; mushroom duxelle wrapped in puff pastry</i>	

### OSCAR STYLE +18

*add fresh lump crabmeat, asparagus & bearnaise sauce to any entree*

## Other Selected Meats

<b>BONE IN BERKSHIRE PORK CHOP*</b>	34	<b>ORGANIC BONE IN CHICKEN BREAST*</b>	30
<i>thick cut, double bone (14 oz)</i>		<i>light barbeque sauce with smoked gouda fondue</i>	
<b>COLORADO RACK OF LAMB*</b>	43	<b>ORGANIC BREAST OF DUCK*</b>	32
<i>domestic, four bone rack</i>		<i>rosemary brandy demi glace</i>	

## T-Michaels

### SIGNATURE STEAK & LOBSTER\*

*7oz Lobster Tail & 6oz Filet Mignon*

59

## Seafood & Fish

<b>TWIN LOBSTER TAILS*</b>	53	<b>CHILEAN MISO SEA BASS*</b>	39
<i>two 7oz broiled or steamed tails, drawn butter</i>		<i>broiled, mild &amp; juicy, marinated in white miso</i>	
<b>2 LB LIVE STEAMED MAINE LOBSTER*</b> MP		<b>SCOTTISH SALMON*</b>	34
<i>3 or 5 lb available with 24 hour notice</i>		<i>served with a lemon beurre blanc</i>	
<b>SEAFOOD TRIO*</b>	39	<b>MARYLAND JUMBO LUMP CRAB CAKE*</b>	37
<i>7oz lobster tail, pan seared scallops, shrimp scampi</i>		<i>jumbo lump blue crabmeat, remoulade sauce</i>	
<b>FISHERMAN'S STEW*</b>	37	<b>LOCAL BLACK GROUPER*</b>	37
<i>catch of the day, lobster, mussels, shrimp, spinach, mushrooms, garlic baquette</i>		<i>pan seared, crispy capers, lemon, roasted tomato beurre blanc</i>	

*Any of our fish selections are available simply grilled*

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