

T-Michaels **STEAK & LOBSTER HOUSE**

Valentine's Day Menu

Romantic Dinner for Two

TWO FLUTES OF CHAMPAGNE
10 OZ FILET MIGNON
TWO 7 OZ LOBSTER TAILS
STRAWBERRIES & CREAM (TWO SPOONS)
\$139

A La Carte

Appetizers

CALAMARI & PEPPERS 14
P.E.I. MUSSELS 15
COLOSSAL SHRIMP COCKTAIL 17
SHRIMP SAMBAL 18
SEARED SCALLOPS IN A TOMATO SCAMPI 17
LOBSTER & BLUE CRAB COCKTAIL 19

Soups

MAINE LOBSTER BISQUE 11
NEW ENGLAND CLAM CHOWDER 11

Salads

HOUSE SALAD 10
CLASSIC WEDGE WITH BLUE CHEESE 11
CAESAR SALAD 11
BEET & GOAT CHEESE CROSTINI SALAD 11

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

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Entrees

- SCOTTISH SALMON - LEMON DILL BUERRE BLANC 35
LOCAL BLACK GROUPER - ROASTED TOMATO & CAPER BEURRE BLANC 38
CHILEAN SEA BASS - MISO MARINADE 42
SEAFOOD TRIO - 7OZ LOBSTER TAIL, 2 SEA SCALLOPS, 3 JUMBO SHRIMP SCAMPI 42
TWIN MAINE LOBSTER TAILS (7 OZ EA.) 54
FILET MIGNON (6OZ), LOBSTER TAIL (7OZ) 62
WAGYU SHORT RIBS - MUSHROOM DEMI GLACE (8OZ) 39
COLORADO RACK OF LAMB 46
T-BONE STEAK, 20 OZ 49
NY STRIP STEAK, 14 OZ 49
FILET MIGNON, 10 OZ 52
BONE-IN RIB EYE, 20 OZ 52
SWEET POTATO VEGAN RAVIOLI 29

Sides to Share

- SWEET POTATO 7
LOADED BAKED POTATO 8
STEAK CUT FRENCH FRIES 10
BOURSIN MASHED POTATO 10
SAUTEED MIXED MUSHROOMS 10
SMASHED CAULIFLOWER 10
STEAMED ASPARAGUS 10
CREAMED SPINACH 10
SHRIMP RISOTTO 12
LOBSTER MAC & CHEESE 18

Full Dessert Menu Available

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