

## Appetizers

<p><b>Crab Rangoon</b> ..... 8.95 Served with a sweet plum sauce</p> <p><b>Sautéed Mushrooms</b> ..... 8.95 Served in garlic butter and herbs</p> <p><b>Peel n' Eat Jumbo Shrimp (½ pound)</b>.... 8.95 Jumbo shrimp boiled in a spicy Cajun broth served with cocktail sauce</p> <p><b>Buffalo Drummies</b> ..... 8.95 Served with a spicy cayenne pepper sauce and ranch dressing</p>	<p><b>Lobster Stuffed Mushrooms</b> ..... 10.95 Mushrooms stuffed with Maine lobster, spinach and herbs</p> <p><b>Escargot with Scallops</b>..... 10.95 Baked in mushroom caps with garlic butter, topped with golden puff pastry</p> <p><b>Smoked Idaho Trout</b> ..... 10.95 Farm raised, Idaho smoked trout served with dill sauce &amp; toasted baguettes</p> <p><b>Crab Cakes</b> ..... 10.95 Two crab cakes served with a spicy Grand Marnier sauce</p>
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## Entrée

All dinners include a choice of Soup or Salad and Potato or Vegetable

Salad dressings: House w/Rice Vinegar, Italian, Light Italian, French, Ranch, Honey Mustard or Creamy Raspberry Vinaigrette

### Prime Rib

Accompanied with au jus and horseradish sauce (Lightly char-broiled add \$1.00)

<b>English Cut 12-14oz</b> .....	29.95
<b>Regular Cut 16-18oz</b> .....	34.95
<b>Generous Cut 22 plus oz</b> .....	39.95

### Steaks

All cuts hand-trimmed and aged, thirty-one days

<b>Sirloin Steak -10oz</b> .....	19.95
<b>Strip Steak Regular Cut 12-14oz</b> .....	25.95
<b>Rib eye Regular Cut 16oz</b> .....	29.95
<b>Tenderloin (Filet) Petite Cut 6oz</b> .....	29.95
<b>Tenderloin (Filet) Regular Cut 9oz</b> .....	34.95
<b>Tenderloin (Filet) Generous Cut**12oz</b> ...	39.95

### Seafood

<b>Orange Roughy</b> .....	19.95
Baked in white wine and lemon butter	
<b>Beer Battered Shrimp</b> .....	19.95
Jumbo pacific white shrimp breaded and deep fried to a golden brown	
<b>Grilled Salmon</b> .....	22.95
Norwegian salmon grilled	
<b>Blackened Yellow Fin Tuna</b> .....	22.95
Sashimi grade tuna blackened, grilled to temperature	
<b>Grilled Yellow Fin Tuna</b> .....	22.95
Sashimi grade tuna, grilled to temperature	
<b>Western Australian Lobster Tail</b> .....	39.95
8 to 10 oz. available as a dinner, or added to any other entrée	

### Added to any Entrée

<b>Lobster Tail (8 to 10 oz)</b> .....	29.00
<b>Beer Battered Shrimp (4)</b> .....	9.00

### Pork

<b>Pork Chop</b> .....	22.95
A generous cut chop char-broiled	
<b>Pork Tenderloin</b> .....	22.95
A whole tenderloin, grilled and served with sweet plum sauce	

### Poultry

<b>Breast of Chicken</b> .....	19.95
Sautéed with mushrooms, tarragon and white wine	
<b>Grilled Chicken Breast</b> .....	19.95
Dipped in Andria's sauce and grilled	

### Ala Carte

<b>Steamed Broccoli</b> .....	2.95
Broccoli flowerets steamed in butter	
<b>Twice Baked Potato</b> .....	3.95
<b>Bleu Cheese Sauce</b> .....	3.95
Add the sauce to any steak	
<b>Split Entrée charge</b> .....	9.95
Includes soup or salad and baked potato or vegetable	

### Young Person's Plate

(12 & under only) Served with Salad and Steak Fries

<b>Chicken Tenders</b> .....	9.95
Deep fried breast tenders	
<b>Sirloin Steak (5 oz)</b> .....	10.95
Char-Broiled to temperature	
<b>Shrimp</b> .....	9.95
Breaded and deep fried	
<b>Slow Roasted Prime Rib</b> .....	11.95
Served with horseradish sauce	

## Also Evening Dinner Features

Michael's is not responsible for the tenderness, size or flavor of medium-well and well done steaks

20% Gratuity added to parties of 8 or more

\*\*Generous cut steaks not available medium-well or well done

# Something From The Bar...

## Wines By the Glass

- Tiziano Pinot Grigio \$6  
Kendall Jackson Chardonnay \$8  
Beringer Chardonnay \$8  
Schmitt Schone Riesling \$6  
Beringer White Zinfandel \$6  
Estancia Pinot Noir \$7  
Rosenblum Zindanfel \$7  
Penfolds Shiraz/Cabernet \$7  
Columbia Crest Merlot \$8  
Louis M. Martini Cabernet \$7  
Rodney Strong Cabernet \$10  
Simi Cabernet \$10

## House Wines

- Chardonnay - White Zinfandel  
Merlot - Cabernet Sauvignon  
Pinot Grigio  
Glass \$5  
Half Carafe \$12  
Carafe \$24

## House Specialties

- Michael's Champagne  
or  
Michael's Wine Punch  
Glass \$5 Pitcher \$19

## Martinis (10oz)

- Lemon Drop**  
Absolut Citron vodka, fresh lemon,  
sour mix and sugar \$9
- White Chocolate**  
Absolut vanilla vodka, White and Dark Godiva  
Chocolate and Bailey's \$12
- Pomegranate**  
Three Olives Vodka and Pama liqueur \$9
- Cosmopolitan**  
Vodka, Grand Mariner, and Cranberry \$9
- Raspberry Tickler**  
Absolut Raspberry, Peach Schnapps,  
and Cranberry \$9
- Espresso**  
Espresso Vodka, Milk Chocolate Godiva,  
French Vanilla Kahlua, and Starbucks \$12

## Martini Flight - 3 oz

Choose any three from above \$9

## Domestic Beer

\$4

- Budweiser  
Bud Light  
Michelob Light  
Michelob Ultra  
Bud Select  
Bud Select 55  
Miller Lite  
Coors Light

## Imported Beer

\$5

- Heineken  
Heineken Light  
Boulevard Pale Ale  
Boulevard Wheat  
Corona  
Sam Adams  
St. Paulie Girl  
St. Paulie Girl Dark

## Coffee Drinks \$6

- Fragile Baby  
Irish Coffee  
Bailey's and Coffee

## Ice Cream Drinks \$9

- Brandy Alexander  
Golden Cadillac  
Michael's Mint Patty  
Sinful  
Mudslide
- Copper Penny  
Grasshopper  
Pink Squirrel  
Tumbleweed

**For a Complete List of Drinks Please Ask Your Server**

## Desserts

- Chocolate Suicide Cake    Cinnamon Ice Cream    Carrot Cake    Vanilla Ice Cream  
New York Style Cheesecake (toppings - caramel, raspberry, chocolate, lemon zest, cinnamon and butterscotch)