



Appetizers

Crab Rangoon Six deep fried crab rangoon served with a sweet and sour chili sauce 9

Chicken Wings Eight breaded wings & flats deep fried served with spicy ranch 12

Shrimp Cocktail Six shrimp cooked in a spiced boil served with our cocktail sauce 13

Escargot with Scallops Six large snails baked in mushroom caps smothered in garlic butter, topped with scallops & baked in a flaky puff pastry 14

Lobster Stuffed Mushrooms Four large mushroom caps filled with herbs and spinach, topped with sautéed Maine lobster and provolone and baked 14

Fried Lobster Bites A 5oz Maine Lobster tail diced, beer battered and deep fried 18

Soup & Salad

~ **Salad Dressings:** Rice Wine Vinaigrette, Bleu Cheese, French, Ranch & Honey Mustard ~

Chicken Salad Fresh mixed greens, mushrooms, cucumber, tomatoes, red onions and croutons topped with grilled chicken 15

Steak House Salad Fresh mixed greens, bleu cheese crumbles, mushrooms, cucumber, tomatoes, red onions and croutons topped with tender beef filet strips 19

Soup of the Day Bowl of soup, made fresh daily 7

Side Salad Fresh mixed greens, mushrooms, cucumber, tomatoes & red onion 6

Pastas

Pastas include choice of Soup of the Day or House Salad

Vegetarian Seasonal vegetables sautéed in garlic & white wine over egg noodles 16

Beef Stroganoff Prime Rib and mushrooms in a cream sauce over egg noodles 19

Lobster Mac and Cheese Macaroni and Maine lobster with a Gruyere, sharp cheddar, and Romano cheese topped with panko bread crumbs and baked 22

Children*

Macaroni and Cheese Macaroni and cheese served with steak fries 7

Chicken Tenders Deep fried chicken tenders served with steak fries 9

Steak Bites Sautéed beef tenderloin bites served with steak fries 16

***Limited to children 12 and under**

Entrees

Entrees include **Soup or House Salad** and your choice of **Baked Potato, Steak Fries or Vegetable of the Day** (Upgrade to Twice Baked Potato, Grilled Asparagus or Steamed Broccoli for \$3)

Prime Rib

Slow roasted 16 hours, seasoned with wet & dry rubs, carved off the roast

- English Cut** (12oz cut) accompanied with au jus and horseradish sauce 40
- Regular Cut** (16oz cut) accompanied with au jus and horseradish sauce 45
- Grilled Prime Rib** (*medium & above only*) dipped in Andria's sauce and char-broiled add 45

Steaks

All cuts are aged 28 days, center cut, char-broiled and drizzled with clarified butter before serving

- Filet Mignon** (8oz cut) beef tenderloin dipped in Andria's sauce and char-broiled 40
- Strip Steak** (16oz cut) strip steak dipped in Andria's sauce and char-broiled 45
- Rib Eye** (18oz cut) rib eye dipped in Andria's sauce and char-broiled 45

Seafood

- Jumbo Shrimp** Six shrimp butterflied, beer battered and deep fried 25
- Grilled Salmon** 8oz Norwegian salmon filet grilled and served with dill sauce 26
- Blackened Tuna** 8oz sashimi grade tuna blackened to temperature 26
- Twin Lobster Tails** Two 5oz South African tails baked & served with clarified butter 59

Features

- Wagyu Steak Burger** 8oz burger grilled with Andria's sauce and American cheese 18
- Chicken Piccata** Sautéed with butter, mushrooms, lemon, capers, and white wine 24
- Pork Tenderloin** A whole pork tenderloin grilled & served with sweet plum sauce 27

Added to any Entree

- Beer Battered Shrimp** Four shrimp butterflied, beer battered and deep fried 12
- Fried Lobster Bites** 5oz of Maine lobster bites beer battered and deep fried 18
- Lobster Tail** A 5oz South African lobster tail baked & served with clarified butter 27

Split Entrée Charge - \$10 (includes soup or salad and baked potato, steak fries, or vegetable)

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

***Our Prime Rib is slow cooked for 16 hours, so come early, we run out most evenings!**
20% Gratuity added to parties of 8 or more