

## Appetizers

- Crab Rangoon** Six deep fried crab rangoon served with a sweet and sour chili sauce 12
- Chicken Wings** Eight breaded wings & flats deep fried served with spicy ranch 15
- Shrimp Cocktail** Six shrimp cooked in a spiced boil served with our cocktail sauce 15
- Escargot with Scallops** Six large snails baked in mushroom caps smothered in garlic butter, topped with scallops & baked in a flaky puff pastry 16
- Lobster Stuffed Mushrooms** Four large mushroom caps filled with herbs and spinach, topped with sautéed Maine lobster and provolone and baked 16
- Smoked Idaho Trout** Farm raised, Idaho smoked trout served with capers, diced red onion, dill sauce & toasted baguettes 18
- Steak Bites** Sautéed beef tenderloin bites served with our brandy peppercorn sauce 19
- Fried Lobster Bites** A 5oz Maine Lobster tail diced, beer battered and deep fried 25

## Soup & Salad

**Salad Dressings:** Sweet Italian, Rice-Wine Vinaigrette, Bleu Cheese, French, Ranch & Honey Mustard

- Caesar Salad** Romaine lettuce, red onion and croutons tossed in our house made Caesar dressing and topped with parmesan cheese 14 *add grilled chicken* 19
- Chicken Salad** Fresh mixed greens, mushrooms, cucumber, tomatoes, red onions, and croutons topped with grilled chicken 17
- Steak House Salad** Fresh mixed greens, bleu cheese crumbles, mushrooms, cucumber, tomatoes, red onions and croutons topped with tender beef filet strips 24
- Soup of the Day** Bowl of soup, made fresh daily 7

## Pastas

**Pastas include choice of Soup of the Day or House Salad**

- Beef Stroganoff** Prime Rib and mushrooms in a cream sauce over egg noodles 24
- Linguine with Clams** One pound of hard-shell clams, mushroom, shallots in a garlic white wine sauce, served over linguine noodles 26
- Lobster Mac and Cheese** Macaroni and Maine lobster with Gruyere, Sharp cheddar, and Romano cheese topped with panko breadcrumbs and baked 26

## Children\*

- Macaroni and Cheese** Macaroni and cheese served with steak fries 8
- Chicken Tenders** Deep fried chicken tenders served with steak fries 12
- Steak Bites** Sautéed beef tenderloin bites served with steak fries 18

**\*Limited to children 12 and under**

## Entrees

Entrees include **Soup or House Salad** and choice of **Baked Potato, Steak Fries or Vegetable of the Day**  
(Upgrade to Twice Baked Potato, Grilled Asparagus, Steamed Broccoli  
or Caesar Salad for \$3; Lobster Mac and Cheese \$7)

### Prime Rib

Slow roasted 16 hours and carved off the roast.

- English Cut** (12oz cut) accompanied with au jus and horseradish sauce 44  
**Regular Cut** (16oz cut) accompanied with au jus and horseradish sauce 49  
**Grilled Prime Rib** (*medium & above only*) dipped in Andria's sauce and char-broiled add 49

### 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 44  
**Steak Oscar** (6oz cut) beef tenderloin topped with crab meat, asparagus and bearnaise 46  
**Strip Steak** (16oz cut) strip steak dipped in Andria's sauce and char-broiled 44  
**Rib Eye** (18oz cut) rib eye dipped in Andria's sauce and char-broiled 49

### Seafood

- Jumbo Shrimp** Six shrimp butterflied, beer battered and deep fried 27  
**Grilled Salmon** 8oz Alaskan salmon fillet grilled and served with dill sauce 28  
**Blackened Tuna** 8oz sashimi grade tuna blackened to temperature 29  
**Twin Tails** Two 5oz South African lobster tails baked & served with clarified butter 75

### Features

- Wagyu Steak Burger** 1/3lb burger grilled with Andria's sauce and American cheese 18  
**Chicken Piccata** Sautéed with butter, mushrooms, lemon, capers, and white wine 24  
**Pork Chops** Two French cut bone-in chops grilled & served with a sweet plum sauce 28

### Added to any Entree

- Beer Battered Shrimp** Four shrimp butterflied, beer battered and deep fried 12  
**Lobster Mac and Cheese** A side dish of our Lobster Mac and Cheese 12  
**Fried Lobster Bites** 5oz of Maine lobster bites beer battered and deep fried 25  
**Lobster Tail** A 5oz South African lobster tail baked & served with clarified butter 35

**Split Entrée Charge** - \$15 (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.**