

Appetizers

Crab Rangoon \$8.95 Served with a sweet plum sauce	Smoked Idaho Trout \$8.95 Farm raised, Idaho smoked trout served with dill sauce and toasted baguettes
Sautéed Mushrooms \$8.95 Sautéed in garlic butter and herbs	Escargot with Scallops \$9.95 Baked in mushroom caps with garlic butter, topped with golden puff pastry
Onion Rings \$8.95 Sweet Texas onions battered in buttermilk and our own blend of seasoned flour - deep fried to a crisp golden brown	Lobster Stuffed Mushrooms \$9.95 Mushrooms stuffed with Maine lobster, spinach and herbs
Calamari \$8.95 Calamari rings, battered and deep fried, served with a honey soy glaze	Crab Cakes \$10.95 Two crab cakes served with a spicy Grand Marnier sauce
Buffalo Drumsticks \$8.95 Served with a spicy cayenne pepper sauce and ranch dressing	Shrimp Cocktail \$11.95 Boiled jumbo shrimp served on ice with cocktail sauce

Entrées

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

939 Signatures

Shrimp Alfredo \$24.95 A sweet sauce of butter, cream and grated parmesan cheese served with jumbo shrimp over penne pasta	
Bourbon Barbeque Ribeye** (24 oz) \$39.95 A bone-in generous cut ribeye marinated in our special blend of bourbon and spices grilled to temperature	
Steak Oscar \$39.95 A tender filet, char-broiled and topped with lobster meat and a classic béarnaise sauce served with grilled asparagus	
Western Australian Lobster Tail (8-10 oz) Market Price Available as a dinner, or added to any other entrée	

Prime Rib

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

English Cut (12-14 oz) \$29.95	
Regular Cut (16-18 oz) \$35.95	
Generous Cut (26-30 oz) \$42.95	

Steaks

All cuts hand-trimmed and aged thirty-one days

Strip Steak Regular Cut (14-16 oz) \$29.95	
Strip Steak Generous Cut** (22-24 oz) \$41.95	
Porterhouse Generous Cut** (26-28 oz) \$41.95	
Ribeye Regular Cut (14-16 oz) \$29.95	
Tenderloin (Filet) Petite Cut (6 oz) \$29.95	
Tenderloin (Filet) Regular Cut (9 oz) \$34.95	
Tenderloin (Filet) Generous Cut (12 oz) \$39.95	

Pasta

Alfredo Primavera \$18.95 Fresh vegetables served in a delightful alfredo sauce over fettuccini add grilled chicken breast - 5.95 add shrimp - 6.95	
Pesto Chicken Penne \$19.95 A pesto-basted chicken breast pan seared and served over a blend of garlic, sun-dried tomatoes and mushrooms in a full bodied white wine cream sauce	
Lobster and Shrimp Rigatoni \$26.95 Lobster and shrimp, fresh tomatoes, prosciutto ham and roasted pine nuts in a rich cream sauce served over rigatoni pasta	

Seafood

Orange Roughy	\$19.95
Baked in white wine and lemon butter	
Beer Battered Shrimp	\$19.95
Jumbo pacific white shrimp breaded and deep fried to a golden brown	
Grilled Salmon	\$22.95
Norwegian salmon grilled and served with a southwestern style risotto	
Blackened Tuna	\$22.95
Sashimi grade tuna blackened to temperature and served with black bean and mango salsa	
Grilled Pacific Rim Tuna	\$23.95
Basted in a western pacific style of herbs and spices pan seared to temperature and served with black bean and mango salsa	
Halibut	\$26.95
Baked in white wine and lemon butter, then topped with seasoned bread crumbs	

Pork

Pork Chop	\$22.95
Char-Broiled and served with a roasted corn and red pepper garnish	
Pat's Blackened Pork Chop	\$22.95
A generous cut chop blackened and served with a black bean and mango salsa	
Pork Tenderloin	\$22.95
A whole tenderloin, grilled and served with sweet plum sauce	

Poultry

Breast of Chicken	\$19.95
Sautéed with mushrooms, tarragon and white wine	
Chicken Cordon Bleu	\$22.95
A chicken breast stuffed with proscuitto ham and swiss cheese topped with our own supreme sauce	

Ala Carte

Steamed Broccoli	\$2.95
Broccoli flowerets steamed in butter	
Twice Baked Potato	\$3.95
Baked Sweet Potato	\$3.95
Served with whipped cinnamon butter, limited availability	
Bleu Cheese Sauce	\$4.95
Add the sauce to any steak or on the side	
Seafood Chowder (cup)	\$6.95
Maine lobster, scallops, shrimp and vegetables in a hearty stock	
Grilled Asparagus	\$6.95
Tender grilled asparagus spears served with a classic béarnaise sauce	
Split Entrée charge	\$9.95
Includes soup or salad and baked potato or vegetable	

Young Person's Plate *(12 & under only)*

Served with Salad and Steak Fries

Chicken Tenders	\$9.95	Filet	\$11.95
Deep fried breast tenders		Char-Broiled	
Shrimp	\$9.95	Steak and Shrimp	\$16.95
Breaded and deep fried		Strip steak or filet and deep fried shrimp	
Prime Rib	\$11.95		
Served with horseradish sauce			

Evening Dinner Features Starting at \$16.95

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

18% 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	\$6.00
Kendall Jackson Chardonnay.....	\$7.25
Beringer Chardonnay	\$7.25
Schmitt Sohne Riesling.....	\$5.75
Beringer White Zinfandel	\$6.00
Estancia Pinot Noir	\$6.75
Rosenblum Zinfandel	\$6.75
Penfolds Shiraz/Cabernet	\$6.75
Toasted Head Merlot Lot 35	\$6.75
Columbia Crest Merlot.....	\$7.50
Louis M. Martini Cabernet	\$6.75
Rodney Strong Cabernet.....	\$9.50
Simi Cabernet.....	\$9.75

House Wines

Chardonnay
White Zinfandel
Merlot
Cabernet Sauvignon
Pinot Grigio

Glass - \$5.75
Half Carafe - \$13.00
Carafe - \$25.00

Champagne Splits

Freixenet Cordon Negro Brut - \$8.95

Michael's Wine Punch—glass 4.75

Martinis

Traditional

Gin, Vodka (your brand) - An 8oz. pour,
dirty or dry, shaken not stirred

White Chocolate

Absolut vanilla vodka, white and dark
Godiva Chocolate and Bailey's

Pomegranate

Three Olives vodka and Pama liqueur

French Cosmopolitan

vodka, Cointreau, cranberry

Nasty, Filthy, Dirty Martini

Stoli, 1/3 Part Tanqueray, black olive and
green olive juice (Michael's Favorite)

*Ask about our 3 and 6 glass
Martini Sampler*

Thoughts for Later

Ice Cream

Brandy Alexander	Copper Penny
Cool Mint Patty	Golden Cadillac
Grasshopper	Sinful

Coffee Drinks

Fragile Baby	Irish Coffee
Bailey's and Coffee	

Scotch

Chivas Regal 12 yr
Pinch 15 yr
Johnny Walker Gold 18 yr
Johnny Walker Blue 25 yr

Single Malt

Cragganmore 12 yr	Glenfiddich 12 yr
MacCallan 12 yr	Dalwhinnie 15 yr

For a Complete List of Drinks Please Ask Your Server

Desserts

Chocolate Suicide Cake
Carrot Cake

Cinnamon Ice Cream
Vanilla Ice Cream

New York Style Cheesecake

(toppings - caramel, raspberry, chocolate, lemon zest, cinnamon and butterscotch)