

MICHAEL'S

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*restaurant*



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## *starters*

SEARED AHI TUNA  
SERVED MEDIUM RARE WITH PONZU SOY  
AND WASABI CREME FRAICHE 13

CALAMARI  
LIGHTLY FRIED AND SERVED WITH A SWEET  
AND SPICY THAI CHILI SAUCE 13

TENDERLOIN BITES  
TENDERLOIN BITES SERVED WITH  
HORSERADISH SAUCE 16

FRIED OYSTERS  
FLASH FRIED APALACHICOLA 16

BLUE CRAB CLAWS  
MARYLAND BLUE CRAB CLAW FRIED OR  
SAUTEED. SERVED WITH SPICY COCKTAIL  
SAUCE 19

MAYTAG BLEU CHEESE CHIPS  
FRESH FRIED POTATO CHIPS TOPPED WITH  
BLEU CHEESE CRUMBLES 14

CRAB CAKES  
TWO JUMBO LUMP CAKES AND FLASH FRIED  
CRAWFISH TAILS SERVED WITH RED PEPPER  
COULIS SAUCE 16

WOOD FIRE GRILLED WINGS  
VOTED BIRMINGHAM'S BEST. GRILLED WITH  
OUR SIGNATURE MARINADE 12

## *soups and salads*

LOBSTER BISQUE  
SUCCULENT BLEND OF ROASTED CORN AND  
LOBSTER 8

FRENCH ONION  
A MICHAEL'S ORIGINAL 8

MIKE'S HOUSE SALAD  
CHOPPED MIXED GREENS WITH CUCUMBERS,  
TOMATOES, DRIED CRANBERRIES, SPICED  
PECANS AND PARMESAN CHEESE 8

CAESAR SALAD  
FRESH CRISP ROMAINE HEARTS TOSSED IN  
CAESAR DRESSING, PARMESAN CHEESE AND  
HORSERADISH CROUTONS 8

WEDGE  
A CRISP LETTUCE WEDGE TOPPED WITH BLEU  
CHEESE CRUMBLES, BACON & TOMATOES 8

APPLE SALAD  
MIXED GREENS, APPLE WOOD SMOKED BACON,  
GOAT CHEESE, CRAISINS, SPICED PECANS, AND  
GRILLED GRANNY SMITH APPLES TOSSED IN A  
APPLE VINIAGRETTE 8

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CHICKEN BREAST +7  
TIGER SHRIMP +10  
GRILLED SALMON +11  
SLICED TENDERLOIN +12

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## *sides*

MASHED 7.5  
BAKED 7  
ONION RINGS 8  
JULIENNE FRIES 7.5  
SAUTEED VEGETABLES 7.5  
PECAN GREEN BEANS 7.5  
STEAK FRIES 7.5  
FRESH BROCCOLI 7.5  
CHEESE GRITS 7.5  
GRILLED ASPARAGUS 8  
LOBSTER MAC AND CHEESE 9.5

## *steaks*

FILET 12OZ  
THIS IS THE MOST TENDER OF PORTION OF BEEF.  
HAND CUT AND WOOD FIRE GRILLED 35

PETITE FILET 6OZ  
A SMALLER BUT EQUALLY TENDER FILET 25

RIBEYE 16OZ  
A DELICIOUS 14OZ BONELESS RIBEYE STEAK,  
BROILED TO YOUR SATISFACTION 29

BONE-IN NEW YORK STRIP 16OZ  
FULL BODY TEXTURED 48

STEER BUTT 12OZ  
A MICHAEL'S ORIGINAL. THIS TENDER AND JUICY  
FAVORITE HAS MADE US FAMOUS. 39

PORTERHOUSE 24OZ  
FILET AND STRIP. THIS IS THE KING OF ALL  
STEAKS 54

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BLEU CHEESE CRUST +3  
OSCAR TOPPING +9  
GRILLED TIGER SHRIMP +10  
GRILLED DIVER SCALLOPS +12  
MAINE LOBSTER TAIL +22

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## *michael's specialties*

GRILLED ROCKAFELLER SALMON  
BLACKENED WITH A SMOKEY BACON CREAM  
SAUCE 25

GULF GROUPER  
LIGHTLY BLACKENED AND SERVED WITH CHOICE  
OF TWO SIDES 29

AHI BLUE FIN TUNA STEAK  
LIGHTLY SEASONED AND SERVED RARE 29

TWIN CRAB STUFFED LOBSTER TAILS  
WITH WILD RICE AND STEAMED BROCCOLI 49

COLOSSAL STUFFED SHRIMP  
SEASONED CRAB MEAT STUFFING 25

DIVER SCALLOPS  
LIGHTLY SEASONED AND SERVED WITH CHOICE  
OF TWO SIDES 27

SHRIMP AND GRITS  
BLACKENED TIGER SHRIMP OVER STONE  
GROUND GRITS WITH PARMESAN SAUCE 29

GREEK STYLE CHICKEN  
TOPPED WITH KALAMATA OLIVES, TOMATOES  
AND FETA CHEESE 19

PAN SEARED GREEK SNAPPER  
TOPPED WITH KALAMATA OLIVES, TOMATES AND  
FETA CHEESE 29

RACK OF LAMB  
SERVED ATOP STEWED WHITE BEANS, SPINACH,  
TOMATOES AND DRIZZLED WITH A VEAL  
DEMI GLAZE 34

CHILEAN SEA BASS  
SERVED WITH PARMESAN MASHED POTATOES,  
GRILLED ASPARAGUS AND CITRUS  
BUTTER SAUCE 37

BRAISED SHORT RIBS  
SERVED WITH PARMESAN MASHED, SAUTEED  
ONIONS, CELERY, AND TOMATOES WITH OUR  
HOMEMADE DEMI GLAZE 32

SEAFOOD RISOTTO  
A CREAMY VEGETABLE RISOTTO ACCOMPANIED  
BY PAN SEARED SHRIMP AND SCALLOPS 29