



Dinner

Beef

700 -"Michael's Special" Roasted Garlic & Herb Crusted Chateau of Beef

701 -Michael's on East Featured Prime Cuts:

8 oz. Filet Mignon

10 oz. Filet Mignon **(ADDED PRICING)**

14 oz. New York Strip Steak **(ADDED PRICING)**

24 oz. Bone-In Ribeye **(ADDED PRICING)**

702 -Boneless Short Ribs of Beef Braised in Chianti Mirepoix

703 -Braised Brisket with Homemade Gravy

704 -Marinated & Grilled Flat Iron Steak with Roasted Shallot Butter

705 -Roasted & Sliced 16 oz. Ribeye of Beef with Natural Au Jus

***** The following sauces can accompany any meat dish**

Classic Béarnaise

Classic Bordelaise

Horseradish Cream Sauce

Roasted Shallot Butter

Choron Sauce

Sun-Dried Tomato, Mushroom & Fresh Basil

Wild Mushroom Ragout

Pomegranate Demi Glaze

Lamb **(ADDED PRICE)**

726 -Braised Lamb Shank with Mirepoix

727 -Rack of New Zealand Lamb with Roast Shallot, Walnut & Raisin Chutney

728 -Colorado Rack of Lamb with Rosemary, Garlic & Pomegranate Demi Glaze



Pork

751 -Roasted Pork Loin Served with Braised Hard Cider Sauerkraut & Spicy Whole Grain Mustard

752 -14 oz. Long Bone Pork Chops with Caramelized Onions & Mustard Demi

753 -Moroccan Barbecue Sauce Glazed Pork Loin Served with a Warm Dried Fruit Chutney

Veal

775 -Grilled 14 oz. Provimi Veal Chop with Roasted Garlic, Heirloom Tomatoes & Herb Butter **(ADDED PRICE)**

776 -Sautéed Medallions of Veal with Baby Artichokes & Fontina Cheese Served with White Wine, Sage & Butter Sauce

777 -Sautéed Medallions of Veal "Marsala Style": Lightly Floured & Sautéed Finished with a Reduction Sauce of Marsala Wine & Sautéed Mushrooms

778 -Sautéed Medallions of Veal Milanese Topped with Tomato & Arugula Salad

Poultry

800 -Brie Chicken: Boneless Breast of Chicken Topped with a Fan of Sliced Apple, Melted Brie & a Pink Peppercorn Sauce

801 -Chicken & Mushroom Curry Crepes with a Light Sauce of Raisins & Cashews

802 -Chicken Mirabella with Dried Plums, Olives, Capers & Fresh Thyme

803 -Chicken Milanese: Thinly Pounded, Parmesan Encrusted Breast of Chicken, Served with an Arugula & Tomato Salad Drizzled with Aged Balsamic Vinegar

804 -Classic Chicken Piccata with Capers, Chopped Tomatoes, Lemon, Parsley & White Wine

805 -Crispy Buttermilk "Southern Fried" Chicken Breast



- 806** -Hazelnut Encrusted Breast of Boneless Chicken Topped with Cranberry, Orange & Walnut Relish
- 807** -Jerk Chicken with Mango-Cilantro Relish
- 808** -Macadamia Nut Crusted Boneless Breast of Chicken Topped with a Fresh Fruit Salsa
- 809** -Mediterranean Chicken Topped with Artichoke, Roasted Red Pepper, Wild Mushroom & Kalamata, Olive Oil & Parsley
- 810** -Michael's on East Bowtie Pasta with Grilled Chicken, Shiitake Mushrooms, Shaved Pea Pods, Sun Dried Tomatoes, Crispy Pancetta & Light Cream
- 811** -Parmesan Crusted Boneless Breast of Chicken Topped with Spiced Tomato Compote
- 812** -Pesto Grilled Boneless Breast of Chicken Topped with a Disk of Compound Pesto Butter with Heirloom Tomato Salad
- 813** -Roasted Rosemary & Herbed Boneless Breast of Chicken Finished with Pancetta, Mushroom & Sun-Dried Tomatoes
- 814** -Sautéed Boneless Breast of Chicken Topped with Sliced Tomatoes, Provolone Cheese & a Sweet Pink Peppercorn Sauce
- 815** -Sautéed Breast of Chicken in a Caper, Mushroom, Sun-Dried Tomato & White Wine Sauce
- 816** -Classic Chicken Parmesan
- 817** -Tuscan Roasted Breast of Chicken Topped with Eggplant, Sweet Pepper & Portabella Mushroom Ragout
- 818** -Panko Breaded Chicken Breast Stuffed with Garlic-Herb Cream Cheese, Topped with Artichoke, Roasted Red Pepper, Wild Mushroom, Kalamata Olives & Sun-dried Tomatoes
- 819** - Italian Herb Basted Chicken Breast Stuffed with Sun-dried Tomatoes, Spinach & Mozzarella
- 820** - Stuffed Chicken Marsala; Seasoned & Stuffed Chicken Breast with Mozzarella, Parmesan, & Sun-dried Tomatoes in a Savory Marsala Mushroom Sauce
- 821** - Bone-In Mojo Chicken Thighs with Citrus & Herbs



Grouper

850 -Miso Glazed Grouper

851 -Macadamia Crusted Florida Grouper Picatta

852 -Pan-Seared Florida Grouper with Capers, Mushrooms, Sun-Dried Tomatoes, White Wine & Olive Oil

853 -Pan-Seared Florida Grouper Topped with Citrus Beurre Blanc & Citrus Segments

854 -Savory Blackened Florida Grouper with Fresh Fruit Salsa

Mahi Mahi

875 -Pan-Seared Mahi Mahi with Capers, Mushrooms, Sun-Dried Tomatoes, White Wine & Olive Oil

876 -Caramelized Mahi Mahi with a Sesame-Orange Relish

877 -Macadamia Nut Crusted Mahi Mahi with Fresh Fruit Salsa

878 -Grilled Mahi Mahi with Artichokes, Capers, Chopped Tomatoes, Kalamata Olive & Extra Virgin Oil

879 -Sautéed Mahi Mahi "Saltimbocca Style" with Prosciutto, Sage, White Wine & Olive Oil

Salmon

900 -Aromatic Salmon with Citrus Beurre Blanc & Citrus Segments

901 -Ginger-Orange Grilled Salmon Topped with Zest of Lemon, Lime & Orange

902 -Sous Vide Poached Salmon with Cucumber Dill Sauce

903 -Grilled Salmon with Artichokes, Capers, Chopped Tomatoes & Kalamata Olive

904 -Honey Cracked Mustard & Fennel Glazed Salmon

905 -Horseradish Encrusted Salmon with Tzatziki Sauce



906 -Miso Glazed Salmon with Sesame & Scallions

907 -Pan-Seared Salmon with Fennel-Tomato Relish & Balsamic Reduction

908 -Honey Garlic Glazed Salmon with Black Sesame & Chopped Scallions

909 -Porcini Dusted Salmon Topped with a Tomato-Cucumber Relish

Seabass (ADDED PRICING)

942 -Macadamia Nut Crusted Chilean Sea Bass

943 -Miso Glazed Chilean Sea Bass

944 -Pan-Seared Chilean Sea Bass with a Citrus Balsamic Vinaigrette & Cracked
Black Pepper

945 -Pan-Seared Chilean Sea Bass with Lemon, Dill & Capers

946 -Oven-Baked Chilean Sea Bass with Lemon, Garlic & Herbs

947 -Bourbon Glazed Chilean Sea Bass

948 -Honey Garlic Glazed Chilean Sea Bass with Black Sesame & Chopped Onions

Snapper

960 -Herb Roasted Red Snapper with a Shallot-Champagne Sauce

961 -Sautéed Red Snapper with Capers, Mushrooms, Sun-Dried Tomatoes, White Wine & Olive Oil

962 -Toasted Almond Crusted Red Snapper with Lemon, Capers, Shallots, White Wine & Olive Oil

963 -Snapper with Prosciutto, Sage & White Wine

964 -Miso Glazed Snapper with Sesames & Scallions

965 -Cajun-Style Blackened Snapper with Mango & Avocado Chutney

966 -Sauteed Mediterranean-Style Red Snapper with Tomatoes, Olive Oil & Roasted Garlic



Shellfish

- 8000** -Chunky Maine Lobster Sautéed in Butter & Wine **(ADDED PRICING)**
- 8001** -Toasted Coconut Crusted Jumbo Sea Scallops
- 8002** -Jamil's Twice Baked Maine Lobster **(ADDED PRICING)**
- 8003** -Pan-Seared Diver Scallops with Salsa Verde
- 8004** -Jumbo Shrimp Scampi
- 8005** -Pan-Seared Sea Scallops with Brown Butter, Lemon & Capers
- 8006** -Jumbo Crab Stuffed Shrimp Drizzled with Warm Lemon Chive Vinaigrette
- 8007** -Jumbo New England Sea Scallops with Sun-Dried Tomatoes, Pine Nuts, White Wine & Olive Oil
- 8008** -Baked Stuffed Shrimp (New England Style)
- 8009** -Jumbo Lump Meat Crab Cakes with Spicy Rémoulade
- 8010** -Sugar Cane Grilled Garlic & Black Pepper Shrimp Skewer
- 8011** -Rosemary Skewered Colossal Shrimp with Citrus Marinade
- 8012** -Shrimp, Scallop, Crabmeat & Mushroom "Coquille St. Jacques" **(ADDED PRICING)**

Vegetarian

- 9000**-Curry Vegetable Bundles: An Array of Seasonal Vegetables in a Light Yellow Curry Wrapped in a Phyllo Bundle, Tied with a Scallion Baked Until Golden Brown
- 9001**-Quinoa & Vegetable Stuffed Roasted Peppers Topped with Crumbled Feta
- 9002**-Eggplant, Roasted Red Pepper & Fresh Mozzarella Rollatini
- 9003**-Spinach, Cheese & Sun-Dried Tomatoes Stuffed Portobello Mushrooms
- 9004**-Portobello Wellington; Portobello Caps Stuffed with Mushroom, Spinach, Toasted Pine Nuts & Gruyere Baked in a Golden Brown Puff Pastry



9005-Four Cheese Eggplant Rollatini with Pesto Sauce

9006-Italian Stuffed Roasted Red Pepper; Ground Garden Burger, Rice, Mozzarella Cheese & Spices with Marinara Sauce

9007-Mediterranean Vegetable Stuffed Cabbage Rolls

9008-Caprese Stuffed Garlic Butter Portobellos

9009-Asparagus Crespelle with Porcini & Shitake Mushrooms, Ricotta, Parmesan & Truffle Oil

9010-Eggplant Puttanesca over Spaghetti Squash

9011-Vegan Tikki Masala served over Basmati Rice with Naan Bread



STARCH & VEGETABLE

Starch

- 3000** -Artisanal Sardinian Fregola
- 3001** -Basmati Rice with Apricots, Cashews & Mint
- 3002** -Saffron Basmati Rice
- 3003** -Chive Potato Tartlet
- 3004** -Forbidden Rice
- 3005** -Golden Fingerlings with Truffle Oil
- 3006** -Gruyere Scalloped Potatoes
- 3007** -Gruyere Scalloped Sweet Potatoes
- 3008** -Warm Moroccan Spiced Couscous
- 3009** -Lemon & Pistachio Rice Pilaf
- 3010** -Caramelized Sweet Potatoes with Candied Pecans
- 3011** -Mashed Potatoes with Bleu Cheese & Horseradish
- 3012** -Mashed Potatoes with Caramelized Onion & Sage
- 3013** - Roasted Garlic Mashed Potatoes
- 3014** -Potato Leek Pancakes
- 3015** -Roasted Red Skinned Potatoes with Extra Virgin Olive Oil, Rosemary & Garlic
- 3016** -Short Grain Brown & Wild Rice Pilaf
- 3017** -Toasted Quinoa Pilaf
- 3018** -Smashed Root Mash of Carrots, Sweet Potatoes, Red Skin Potatoes & Parsnips



3019 -Applewood Bacon & Gruyere Potato Croquette

3020 -Truffle Roasted Red Skin Potatoes with Garlic & Rosemary

3021 -Molly's Macaroni & Cheese with Manchego, Gruyere, Parmesan & Truffled Béchamel
• \$10.00/PP Additional Only as Family Style

Vegetables

3500 -Asparagus (Oven Roasted)

3501 -Baby Carrots (Oven Roasted)

3502 -Baby Red Peppers (Oven Roasted)

3503 -Fresh Beets (Oven Roasted)

3504 -Patty Pan Squash (Oven Roasted)

3505 -Haricot Verts (Oven Roasted)

3506 -Brussels Sprouts (Oven Roasted)

3507 -Snow Peas (Oven Roasted)

3508 -"Burnt" Broccoli

3509 -Curried Cauliflower

3510 -Fresh Peas

3511 -Grilled Mexican Corn "Off the Cob"



3512 -Cauliflower Mash

3513 -Creamed Spinach

3514 -Sautéed Broccolini with Garlic & Olive Oil

3515 -Baked Acorn Squash with Brown Sugar

3516 -Baked Artichoke Hearts with Prosciutto

3517 -Ratatouille (Classically French)

3518 -Portabella, Shiitake & Porcini Sauté

3519-Roasted Parsnips & Carrots Tossed with Honey & Butter Sprinkled with Parsley

3520-Sautéed Cauliflower with Parmesan, Toasted Pine Nuts, Pickled Banana Pepper
& Mint

3521 -Roasted Brussels Sprouts with Pancetta, Butternut Squash & Caramel Fish
Sauce

