



Dinner

Beef

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

701 -Michael's on East Featured Prime Cuts:

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

12 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 -Peppercorn Crusted Sirloin **(ADDED PRICING)**

705 -Sliced & Roasted Center Cut Ribeye of Beef with Natural Au Jus

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

Classic Béarnaise

Pecan Crusted with Bordelaise Sauce

Peppercorn Crusted with Cognac & Horseradish Cream Sauce

Roasted Shallot Butter

Choron Sauce (a variation of béarnaise without tarragon or chervil, with added tomato purée)

Sun-Dried Tomato, Mushroom & Fresh Basil

Wild Mushroom Ragout

House Steak Sauce

Gorgonzola & Roasted Shallot Aioli

Lamb **(ADDED PRICE)**

726 -Balsamic, Teriyaki & Dried Mustard Marinated Lamb Chops in a Port Wine Sauce

727 -Braised Lamb Shank with Mirepoix (a delicious, delicate sauté of onions, celery & carrots)

728 -Ethiopian Lamb Shank Marinated in a Berbere Paste Finished in a Rich Demi-Glace

729 -Horseradish Crusted Lamb Chops with Rosemary Aioli

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



Pork

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

752 -Grilled Pork Loin Medallions with a Calvados, Roasted Apple Cream Sauce

753 -Herb Crusted Grilled Long Bone Pork Chops

754 -Moroccan Barbecue Sauce Glazed Pork Loin Served with a Nut & Fruit Relish

755 -Bourbon Spiked Pork Loin Garnished with Chopped Green Scallions

Veal

775 -Grilled 14 oz. Veal Chop with Pine Nuts, Shiitake Mushrooms, Basil, Sundried Tomatoes, Pancetta & Marsala Wine **(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 -Boneless Breast of Chicken Cacciatore with Porcini & Button Mushrooms, Diced Green Peppers & Sweet Onion in a Rich Tomato Sauce

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

802 -Chicken & Mushroom Curry Crepes with a Light Sauce of Raisins & Cashew Chopped Nuts

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

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

805 -Chimichurri Rubbed Skin-On-Roasted Chicken Breast Topped with a Black Bean-Corn Relish

806 -Classic Chicken Picatta with Capers, Chopped Tomatoes, Lemon, Parsley & White Wine

807 -Coconut Curry Chicken: Roasted Breast of Chicken with Basil, Chopped Tomatoes, Bok Choy & Exotic Mushrooms

808 -Crispy Buttermilk "Southern Fried" Chicken Breast



- 809** -Porcini Dusted Boneless Breast of Chicken
- 810** -Grilled Breast of Chicken Topped with Roasted Pear, Red Onion & Walnut Salsa
- 811** -Hazelnut Encrusted Breast of Boneless Chicken Topped with Cranberry, Orange & Walnut Relish
- 812** -Jerk Chicken with Mango-Cilantro Relish & BBQ Red Onions
- 813** -Macadamia-Coconut Crusted Boneless Breast of Chicken with a Citrus & Pineapple Relish
- 814** -Macadamia Nut Crusted Boneless Breast of Chicken Topped with a Fresh Fruit Salsa
- 815** -Maple Glazed Boneless Breast of Chicken Topped with Wild Mushroom Ragout & Sugared Cranberries
- 816** -Mediterranean Chicken Topped with Artichoke, Roasted Red Pepper, Wild Mushroom & Kalamata Olive Beurre Blanc
- 817** -Michael's on East Bowtie Pasta with Grilled Chicken, Shiitake Mushrooms, Shaved Pea Pods, Sundried Tomatoes, Crispy Pancetta & Light Cream
- 818** -Pan-Seared Boneless Breast of Chicken in a Thyme & Roasted Pear Sauce
- 819** -Parmesan Crusted Boneless Breast of Chicken Topped with Spiced Tomato Compote
- 820** -Pesto Grilled Boneless Breast of Chicken Topped with a Disk of Compound Pesto Butter
- 822** -Roasted Rosemary & Herbed Boneless Breast of Chicken Finished with Pancetta, Mushroom & Sun-Dried Tomatoes
- 823** -Sautéed Boneless Breast of Chicken Topped with Sliced Tomatoes, Provolone Cheese & a Sweet Pink Peppercorn Sauce
- 824** -Sautéed Breast of Chicken in a Caper, Mushroom, Sun-Dried Tomato & White Wine Sauce
- 825** -Classic Chicken Parmesan
- 826** -Roasted Breast of Chicken Topped with a Ragout of Eggplant, Basil & Fire Roasted Red Peppers
- 827** -Thyme Scented Grilled Chicken Breast Topped with Bell Pepper & Morel Mushroom Relish
- 828** -Tuscan Roasted Breast of Chicken Topped with Eggplant, Sweet Pepper & Portabella Mushroom Ragout
- 829** -Panko Breaded Chicken Breast Stuffed with Garlic-Herb Cream Cheese, Topped with Artichoke, Roasted Red Pepper, Wild Mushroom, Kalamata Olives & Sun-dried Tomatoes



- 830** - Italian Herb Basted Chicken Breast Stuffed with Sun-dried Tomatoes, Spinach & Mozzarella
- 831** - Stuffed Chicken Marsala; Seasoned & Stuffed Chicken Breast with Mozzarella, Parmesan, & Sun-dried Tomatoes in a Savory Marsala Mushroom Sauce

Grouper

- 850** -Cornmeal Crusted Fried Grouper Served with House-Made Tartar Sauce
- 851** -Macadamia Crusted Florida Grouper Picatta
- 852** -Pan-Seared Florida Grouper with Capers, Shiitake Mushrooms, Sun-Dried Tomatoes & White Wine
- 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, Mushroom, Sun-Dried Tomatoes & Olive Oil
- 876** -Pan-Seared Mahi Mahi with Sautéed Bananas, Rum & Brown Sugar
- 877** -Caramelized Mahi Mahi with a Sesame-Orange Relish
- 878** -Macadamia Nut Crusted Mahi Mahi with Fresh Fruit Chutney
- 879** -Grilled Mahi Mahi with Artichokes, Capers, Chopped Tomatoes & Kalamata Olive Beurre Blanc
- 880** -Sautéed Mahi Mahi "Saltimbocca Style" with Prosciutto, Sage & White Wine Sauce

Salmon

- 900** -Aromatic Salmon with a Citrus Cream Sauce
- 901** -Caramelized Salmon with a Sesame-Orange Relish
- 902** -Ginger-Orange Grilled Salmon Topped with Zest of Lemon, Lime & Orange
- 903** -Sous Vide Poached Salmon with Dill Sauce
- 904** -Grilled Salmon with Artichokes, Capers, Chopped Tomatoes & Kalamata Olive Beurre Blanc
- 905** -Honey Cracked Mustard & Fennel Glazed Salmon



906 -Horseradish & Orange Zest Crusted Salmon Served with an Orange Beurre Blanc

907 -Horseradish Encrusted Salmon with a Fresh Dill Sour Cream Sauce

908 -Miso Glazed Salmon

909 -Pan-Seared Salmon with Fennel-Tomato Relish Infused with Basil & Balsamic Reduction

910 -Pistachio Crusted Salmon in a Light Dill-Lemon Sauce

911 -Poached Salmon Dressed with Lemon, Dill & Leek

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

Seabass (ADDED PRICING)

942 -Macadamia Nut Crusted Chilean Sea Bass

943 -Miso Glazed Sea Bass

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

945 -Pan-Seared Sea Bass in a Classic Lemon Sauce

Snapper (ADDED PRICING)

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

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

962 -Toasted Almond Crusted Red Snapper with Lemon, Capers & Shallots

963 -Snapper with Prosciutto, Sage & White Wine

Swordfish

975 -Blackened Swordfish with a Tomato-Caper Relish

976 -Rosemary Skewered New England Swordfish with Fresh Fruit Salsa



Shellfish

- 8000** -Chunky Maine Lobster Sautéed in Butter & Wine **(ADDED PRICING)**
- 8001** -Crab Cakes Topped with a Late Summer Corn Relish
- 8002** -Cuban Skewered & Grilled Jumbo Shrimp with a Roasted Corn & Black Bean Salsa
- 8003** -Pan-Seared Diver Scallops with Yellow Tomato Salsa
- 8004** -Grilled Florida Lobster Tail with Drawn Butter **(ADDED PRICING)**
- 8005** -Jumbo Crab Cakes with a Chipotle Aioli
- 8006** -Jumbo Crab Stuffed Shrimp Drizzled with Warm Lemon Chive Vinaigrette
- 8007** -Jumbo New England Sea Scallops with Mushrooms, Sun-Dried Tomatoes, Pine Nuts, Butter & White Wine
- 8008** -Ritz® Stuffed Jumbo Shrimp (New England Classic)
- 8009** -Pan-Seared Crab Cakes with Spicy Rémoulade
- 8010** -Re-Stuffed Maine Lobster with Fresh Panko Crusted Crab Topped with a Sherry Butter **(ADDED PRICING)**
- 8011** -Re-Stuffed Maine Lobster with Mushroom in a Brandy-Saffron Sauce **(ADDED PRICING)**
- 8012** -Rosemary Skewered Colossal Shrimp with Citrus Marinade
- 8013** -Shrimp, Scallop, Crabmeat & Mushroom "Coquille St. Jacques" **(ADDED PRICING)**
- 8014** -Shrimp, Scallop, Mussels & Crab in Garlic Butter, Baked in Phyllo Boat **(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



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** -Mango Jasmine Rice
- 3011** -Caramelized Sweet Potatoes with Candied Pecans & Scallions
- 3012** -Mashed Potatoes with Bleu Cheese & Horseradish
- 3013** -Mashed Potatoes with Caramelized Shallot & Sage
- 3014** -Potato Leek Pancakes
- 3015** -Roasted Garlic Mashed Potatoes
- 3016** -Roasted Red Skinned Potatoes with Extra Virgin Olive Oil & Rosemary
- 3017** -Saffron Rice
- 3018** -Short Grain Brown & Wild Rice Pilaf
- 3019** -Smashed Potatoes
- 3020** -Sweet Potato Gratin
- 3021** -Toasted Quinoa Pilaf
- 3022** -Truffle Scented Risotto Cake



3023 -Wild Mushroom & Roasted Garlic Mashed Potatoes

3024 -Winter Root Mash of Carrots, Sweet Potatoes, Red Skin Potatoes & Parsnips

3025 -Applewood Bacon & Gruyere Potato Croquette

3026 -Truffle Roasted Red Skin Potatoes

3027 -Molly's Macaroni & Cheese with Manchego, Gruyere, Parmesan & Truffled Béchamel

- \$7.50/PP Additional Only as Family Style

Vegetable

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 with Lime (Oven Roasted)

3507 -Snow Peas (Oven Roasted)

3508 -Baked Acorn Squash with Brown Sugar

3509 -Baked Artichoke Hearts with Prosciutto

3510 -Balsamic-Infused Mixed Grilled Vegetables: Eggplant, Zucchini, Squash, Peppers & Onions

3511 -Sautéed Broccolini with Garlic & Olive Oil

3512 -"Burnt" Broccoli

3513 -Cauliflower Mash

3514 -Creamed Spinach

3515 -Curried Cauliflower

3516 -Fresh Peas

3517 -Green Beans Sautéed with Cashews



3518 -Portabella, Shiitake & Porcini Sauté

3519 -Ratatouille (Classically French)

3520 -Mexican Corn "Off the Cob"

3521 -Roasted Parsnips & Carrots Tossed with Honey & Butter Sprinkled with Parsley

3522 -Pan Fried "Italian Style" Eggplant

3523 -Sautéed Cauliflower with Parmesan, Toasted Pine Nuts, Pickled Banana Pepper & Mint

3524 -Roasted Brussels Sprouts with Bacon

3525 -Roasted Brussels Sprouts with Pancetta, Butternut Squash & Caramel Fish Sauce