



## Dinner

### Beef

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

**701** -Michael's on East Featured Prime Cuts:

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

14 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 (a delicious, delicate sauté of onions, celery & carrots)

**703** -Boneless Kobe Short Beef Ribs

**704** -Braised Brisket with Homemade Gravy

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

**706** -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

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**725** -Baby New Zealand Lamb Chops with Nectarine Chutney

**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** -Herb Grilled Lamb Loin

**730** -Horseradish Crusted Lamb Chops with Rosemary Aioli

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

**732** -Rosemary & Garlic Crusted Lamb Chops with Zinfandel Glaze

## **Pork**

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**750** -Bone-In Roasted Rack of Pork with Walnut, Shallot & Raisin Chutney

**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**

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**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**

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**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
- 821** -Roasted & Split Boneless Cornish Game Hen Stuffed with Wild Rice & Dried Fruit with Pink Peppercorn Sauce **(ADDED PRICING)**
- 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**

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- 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 Chutney

## **Mahi Mahi**

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- 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 Mango Relish



**879** -Grilled Mahi Mahi with Artichokes, Capers, Chopped Tomatoes & Kalamata Olive Beurre Blanc

**880** -Mahi Mahi "Saltimbocca Style" with Prosciutto, Sage & White Wine Sauce

## **Salmon**

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**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** -Grilled Chilean Salmon with a Caper Butter Emulsion

**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

**913** -Salmon Wellington with Shallots, Fresh Tarragon & White Wine Sauce **(ADDED PRICING)**

## **Scrod**

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**925** -Boston Scrod Topped with Curry-Buttered Breadcrumbs Baked Until a Golden Brown

**926** -Pan-Seared Boston Scrod in a Brown Butter Lemon Sauce



## **Seabass (ADDED PRICING)**

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- 940** -Black Olive Tapenade Crusted Chilean Sea Bass
- 941** -Chilean Sea Bass with a Saffron Crème Fraîche
- 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**

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- 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**

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- 975** -Blackened Swordfish with a Tomato-Caper Relish
- 976** -Rosemary Skewered New England Swordfish with Fresh Fruit Chutney

## **Tilapia**

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- 985** -Lemon Pepper Tilapia with Fresh Fruit Salsa
- 986** -Pesto Crusted Tilapia with a Corn, Cherry Tomato & Leek Salsa
- 987** -Potato Crusted Tilapia with Mediterranean Tomato & Lemon Sauce
- 988** -Tilapia "Saltimbocca Style" with Prosciutto, Sage & White Wine Sauce



## Shellfish

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- 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** -Oversized Lobster Ravioli with Lobster Broth Topped with Lobster Meat, Brown Butter & Sage (**ADDED PRICING**)
- 8010** -Pan-Seared Crab Cakes with Spicy Rémoulade
- 8011** -Re-Stuffed Maine Lobster with Fresh Panko Crusted Crab Topped with a Sherry Butter (**ADDED PRICING**)
- 8012** -Re-Stuffed Maine Lobster with Mushroom in a Brandy-Saffron Sauce (**ADDED PRICING**)
- 8013** -Rosemary Skewered Colossal Shrimp with Citrus Marinade
- 8014** -Shrimp, Scallop, Crabmeat & Mushroom "Coquille St. Jacques" (**ADDED PRICING**)
- 8015** -Shrimp, Scallop, Mussels & Crab in Garlic Butter, Baked in Phyllo Boat (**ADDED PRICING**)

## Other

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- 8025** -Arctic Char with a Lemon & Pine Nut Beurre Blanc
- 8026** -Black Cod with Miso "Nobu-Style"
- 8027** -"Asian Style" Grilled Tuna Steak
- 8028** -Grilled Haddock with Garlic Herb Butter



**8029** -Grilled Striped Bass with Fennel-Tomato Relish **(ADDED PRICING)**

**8030** -Pan-Fried Steel Trout with a Lemon & Artichoke Sauce

**8031** -Grilled Halibut in a Lemon Beurre Blanc **(ADDED PRICING)**

**8032** -Seafood Paella: Shrimp, Chorizo, Mussels, Crab & Clams Slow Cooked in a Savory, Saffron Rice

## **Vegetarian**

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**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 Crepselle with Porcini & Shitake Mushrooms, Ricotta, Parmesan & Truffle Oil





## **STARCH & VEGETABLE**

### **Starch**

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- 3000** -Artisanal Sardinian Fregola
- 3001** -Basmati Rice with Apricots, Cashews & Mint
- 3002** -Saffron Basmati Rice
- 3003** -Herbed Basmati Rice
- 3004** -Chive Potato Tartlet
- 3005** -Forbidden Rice
- 3006** -Garlic Roasted New Potatoes Sprinkled with Parsley
- 3007** -Golden Fingerlings with Truffle Oil
- 3008** -Gruyere Scalloped Potatoes
- 3009** -Gruyere Scalloped Sweet Potatoes
- 3010** -Warm Moroccan Spiced Couscous
- 3011** -Lemon & Pistachio Rice Pilaf
- 3012** -Mango Jasmine Rice
- 3013** -Caramelized Sweet Potatoes with Pecans & Scallions
- 3014** -Mashed Potatoes with Bleu Cheese & Horseradish
- 3015** -Mashed Potatoes with Caramelized Shallot & Sage
- 3016** -Mashed Sweet Potatoes with Brown Sugar & Crushed Pecans
- 3017** -Potato Leek Pancakes
- 3018** -Potato Pear Croquette
- 3019** -Roasted Garlic Mashed Potatoes
- 3020** -Cheesy Grits
- 3021** -Roasted Potato Wedges Tossed with Rosemary, Olive Oil, Parmesan & Black Pepper
- 3022** -Roasted Red Skinned Potatoes with Extra Virgin Olive Oil & Rosemary



- 3023** -Rosemary Scented Polenta Triangles
- 3024** -Saffron Rice
- 3025** -Scented Jasmine Rice
- 3026** -Short Grain Brown & Wild Rice Pilaf
- 3027** -Smashed Potatoes
- 3028** -Sweet Potato Gratin
- 3029** -Toasted Quinoa Pilaf
- 3030** -Truffle Scented Risotto Cake
- 3031** -Wild Mushroom & Roasted Garlic Mashed Potatoes
- 3032** -Winter Root Mash of Carrots, Sweet Potatoes, Red Skin Potatoes & Parsnips
- 3033** -Applewood Bacon & Gruyere Potato Croquette
- 3034** -Truffle Roasted Red Skin Potatoes
- 3035** -Molly's Macaroni & Cheese with Manchego, Gruyere, Parmesan & Truffled Béchamel

## **Vegetable**

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- 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** -Broccoli Rabe with Garlic & Extra Virgin Olive Oil
- 3512** -Broiled Italian Tomato
- 3513** -"Burnt" Broccoli
- 3514** -Cauliflower Mash
- 3515** -Creamed Spinach
- 3516** -Curried Cauliflower
- 3517** -Edamame Bean & Corn Succotash
- 3518** -Fresh Peas
- 3519** -Green Beans Sautéed with Cashews
- 3520** -Oven Baked "Southern-Style" Corn Pudding
- 3521** -Portabella, Shiitake & Porcini Sauté
- 3522** -Ratatouille (Classically French)
- 3523** -Roasted Corn Off-The Cob with Creamy Butter & Chopped Tomato
- 3524** -Roasted Parsnips & Carrots Tossed with Honey & Butter Sprinkled with Parsley
- 3525** -Sweet & Sour Eggplant
- 3526** -Pan Fried "Italian Style" Eggplant
- 3528** -Sautéed Cauliflower with Parmesan, Toasted Pine Nuts, Pickled Banana Pepper & Mint
- 3529** -Zucchini with Peppermint & Ricotta Salata
- 3530** -Roasted Root Vegetables with Maple Glaze
- 3531** -Baked Parmesan Zucchini
- 3532** -Roasted & Caramelized Cipollini Onions
- 3533** -Roasted Brussels Sprouts with Bacon
- 3534** -Balsamic Roasted Brussels Sprouts