

## APPETIZERS

**Award winning She-Crab Bisque 6**

**Baked Onion Soup 8**

*French style with a suspicion of sherry, topped with a cheesy mounded crouton and finished with crispy onion rings.*

**Michael's Signature Crab Cakes 18**

*Voted # 1 in Tampa ~ Seasoned and pan seared to perfection.*

**Chef's Egg Rolls 6**

*Made fresh daily ~ Ask for today's selections.*

**Jeff's Fried Brie 10**

*With a strawberry habanero sauce.*

**Crispy Fried Zucchini 7**

*With a creamy horseradish sauce.*

**Chefs Smoked Fish Spread 6**

*Smoked in house served with rustic crostinis.*

**Escargot Burgundy 10**

*Baked in a mushroom cap with a burgundy garlic wine sauce and topped with puff pastry.*

**Wasabi Crusted Tuna 18**

*Lightly crusted and served with our teriyaki ginger sauce.*

## PASTAS

*Add a house or Caesar Salad to Any Pasta Entree for 5*

**Bolognese 18**

*A hearty meat sauce with Michael's red sauce, penne pasta and a touch of ricotta.*

**Chicken Little 16**

*Served with oven roasted peppers, onions, mushrooms, and garlic with a white cream sauce and linguini.*

**Shrimp Creamy Delicious 20**

*Michael's famous cream sauce with shrimp and fresh herbs over linguini pasta.*

**Beer, Wine & a Full Bar Available**

*Open for Brunch Saturdays at 10:00 a.m.  
Sundays at 9:00 a.m.*

## ENTREES

*Add a house or Caesar Salad to Any Entree for \$5*

**Pistachio Salmon 22**

*Skillet blackened salmon with a fresh quinoa tabbouleh salad, heirloom tomatoes and toasted pistachios*

**Fondue Filet Mignon 27**

*petite filet with a cheddar and lager fondue, applewood bacon rose served with chefs mashed potatoes and seasonal veggies*

**Tequila Chicken 19**

*All natural grilled chicken with a tequila lime butter, capers and artichokes and a veggie couscous*

**Tapenade Salmon 24**

*Fresh Scottish salmon with a house made tapenade crust, honey goat cheese drizzle and veggie couscous*

**Pork Diane 18**

*Grilled and served with a creamy sherry Dijon sauce, with chefs mashed and veggies*

**Chefs 6oz filet Mignon 32**

*Strawberry bacon jam and red wine Demi glace with a cheesy herb risotto cake*

**Wild Mushroom Chicken 19**

*Grilled with a creamy mushroom ragout, chefs mashed potatoes and veggies*

**Blackberry Duck 32**

*Pan seared farm duck breast with a blackberry Demi glace and cheesy herb risotto cake*

**Steak Au Poivre 32**

*A taste of Paris with a brandy zesty continental sauce topped with crispy onion rings  
Served with rustic mashed and veggies.*

**Bangers and Mash 17**

*Chefs daily grilled sausage, mashed potatoes and a delicious onion gravy served with chefs seasonal veggies*

*Consuming raw or undercooked meats, eggs, poultry, seafood or shellfish increases your risk of contracting a foodborne illness, especially if you have certain medical conditions.*