



"We serve only the finest Black Angus Beef from Braveheart Foods. Our USDA Choice cuts come from animals that are grain-fed and then portion cut for a tender and flavorful eating experience!"



APPETIZERS

AWARD WINNING SHE-CRAB BISQUE • \$7

BAKED ONION SOUP • \$10

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

BUBBLE BREAD • \$8

A cheezy gorgonzola french bread, oozing with flavor served with chefs famous red sauce

CHEF'S EGG ROLLS • \$7

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

CRISPY CALAMARI • \$15

Served with a sweet chili sauce, honey, lemon aoli and wasabi slaw

PASTAS

Add a house or Caesar Salad to Any Pasta Entree for • \$6

BOLOGNESE • \$18

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

REILLY'S CHICKEN PASTA • \$20

Grilled and served over a princess linguini with a truffle oil mist and garlic toast

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.

ENTRÉES

Add a house or Caesar Salad to Any Entree for • \$6

SALMON ROCKAFELLA • \$24

Fresh Scottish salmon with mushrooms, spinach and quinoa, chef's red sauce, parmesan and walnuts

WASABI CRUSTED TUNA • Market Price

Lightly crusted, pan seared, teriyaki ginger sauce, over chef's stir fried rice

RUSTIC SALMON • \$26

Seared Scottish salmon roasted cauliflower with a pesto cream sauce and tomato ragout
Finished with a goat cheese drizzel

CARIBBEAN LOBSTER TAIL • Market Price

Grilled and brushed with a lemon butter sauce, served over chef's stir fried rice

PORK CHOP (12OZ) • \$24

Marinated and grilled gorgonzola cream, apple chile chutney over a mushroom risotto

WAGU SLIDERS • \$18

Three juicy mini burgers topped three ways gorgonzola cream, Chef's BBQ and bacon and wasabi slaw

FLORENCE CHICKEN • \$22

Grilled and marinated, topped with a pinot grigio, lemon, caper butter sauce over veggie couscous topped with avocado

CHEFS PROSCUITTO FILET MIGNON • \$34

Served with a gorgonzola red wine Demi, topped with proscuitto, chef's mashed potatoes and veggies

FUJI SALMON SALAD • \$23

Sesame crusted, teriyaki glazed artisan lettuce, tomato, pineapple, cucumber, feta, toasted pecans and a herb vinaigrette

WILD MUSHROOM CHICKEN • \$19

Grilled with a creamy mushroom ragout, chef's mashed potatoes and veggies

BLACKBERRY DUCK • \$32

Pan seared farm duck breast with a blackberry Demi glace served with chef's mashed potatoes and veggies

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

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.