

REILLY'S BURGER 19

Juicy burger grilled to your liking, nutty provolone, lettuce, tomato, sliced red onion, pickles, Chef's BBQ sauce & mayo. Yum!

BLACK GROUPER TACOS 29

Florida Black Grouper lightly blackened, tomatoes, mixed cheese, avocado slaw & zesty aoli in two warm soft taco's. "Florida Treat"

CHICKEN JULIE 18

This GREAT chicken sandwich named after Andrea's sister in England features grilled organic chicken, our fried brie & pear chutney on a warm bun. Side of honey mustard.

NEW SUMMER CHICKEN WRAP 18

Grilled small farm chicken, artisan lettuce, tomato, roasted artichokes, cucumbers & a creamy honey goat cheese.
Yum!!

THE EIFFLE TOWER 19

Chef's House Roast Beef sliced perfectly, warmed in Au Jus & served on toasted French bread with a side of creamy horseradish. Au Jus for dipping.

THE MIAMI RUBEN 18

Michael's tasty version with house corn beef, Swiss & Provolone cheese, thousand island dressing, crunchy slaw on grilled rye bread.

FLORIDA BLACK GROUPER SANDWICH 29

Chef Michael's favorite catch "Jewel Of Florida" Black Grouper, battered & fried (with Cheddar) or skillet blackened, served on a warm Brioche bun, lettuce, tomato & sliced red onion. House tartar sauce.

THE MIKEY 17

Organic grilled chicken, sun-dried tomatoes, nutty provolone and house made pesto on a warm bun.

ROAST BEEF WRAP 19

House roasted beef, Gruyere Swiss, creamy horseradish, tomato, spinach, applewood bacon & caramelized onions.

SANDWICHES, TACOS & WRAPS

Choice of fries, slaw, potato salad or fruit.

CHEF'S SOUP OF THE DAY 6 OR 10

Daily selection, cup or a bowl. (take some to go)

CHICKEN HOUSE SALAD 24

Fresh arugula lettuce, Florida strawberries, pecans & feta cheese topped with grilled chicken.
house croutons & house vinaigrette

THE CITY SLICKER SALAD 25

Crunchy romaine lettuce, grilled organic chicken, applewood smoked bacon, Gorgonzola, tomatoes & half an avocado. House vinaigrette.

NEW CHICKEN & ARTICHOKE PASTA 24

Grilled small farm chicken tossed in a white wine cream sauce, roasted artichokes & sun-dried tomatoes topped with crumbled feta & herbs.
Linguini pasta

NEW WILD SHRIMP RISOTTO 26

Grilled Wild Gulf Shrimp over a creamy mushroom & corn risotto topped with blistered cherry tomatoes & lemony vinaigrette arugula.

VEGGIE QUINOA BOWL 17

Chef's fluffy quinoa, mounds of seasonal veggies topped with avocado, trickled with a lemony vinaigrette
Add Salmon \$12. Or Grilled chicken \$8.

SALMON STRAWBERRY FIELDS 29

Norwegian salmon lightly blackened over a bed of fresh artisan lettuce, tomatoes, pineapple, caramelized onions, crunchy apples, strawberries and almonds.
strawberry vinaigrette

CHICKEN & AVOCADO SALAD 24

Fresh mixed artisan lettuce daily, blackened organic chicken, tomatoes, avocado & cheddar cheese.
House made ranch dressing

CHEF'S QUICHE LORRAINE 18

Freshly baked daily quiche loaded with cheeses, Virginia ham, applewood smoked bacon & fresh herbs. Yum !!!
Fresh fruit

BOLOGNESE 24

Chef Michael's Bolognese is back with a twist, Italian sausage & ground beef with our hearty red cream sauce and penne pasta.
parmesan cheese

WILD SHRIMP PESTO PASTA 26

Wild Gulf pink shrimp sauted in a white wine & house pesto cream sauce with linguini, finished with parmesan.

COCKTAILS

SALADS

*CAESAR SALAD 12

Romaine lettuce, Chef Michael's famous Caesar dressing.

finished with grated parmesan & house made herb croutons. *(contains raw eggs)

MICHAEL'S HOUSE SALAD 12

Fresh arugula lettuce, strawberries, feta & pecans.
House vinaigrette & croutons

CHEF'S BAKED ESCARGOT (IS BACK!!) 18

Chef Michael's sizzling Escargot seated in mushroom caps with a buttery garlic Burgundy wine sauce then topped with flakey puff pastry.
Baked to order Yum!!

NEW TRIO OF MEATBALLS 18

Three juicy meatballs with our trio toppings, Chef's Au Poivre, House red sauce & Chimichurri.
Chef's garnishes.

*WASABI CRUSTED TUNA APPETIZER 26

Chef Michael's fresh Ahi tuna brought in daily by his fisherman friend of many years. lightly crusted and pan seared rare.

Finished with a creamy soy ginger sauce *(rare)

CHEF'S EGGROLLS 14

Prepared daily, ask your server for today's selection

MICHAEL'S CRAB CAKES 26

Two amazing crab cakes loaded with blue crab and top secret ingredients pan seared to perfection.

Chef Michael's tartar, zesty aoli.

(HALF ORDER. ONE CRAB CAKE.) 14

JEFF'S FRIED BRIE 15

Four wedges of creamy French Brie lightly breaded and deep fried. Great to share!
served with a stawberry habanero sauce

(*Consuming raw foods can be harmful to your health if you are older and have health problems)

FULL BAR & DESSERTS

FRIED ZUCCHINI 13

Fresh cut sticks of zucchini breaded to order and deep fried for everyone to share.
served with our house creamy horseradish sauce

TOMATO BURRATA 14

Roma tomatoes, house fresh pesto topped with beautiful soft Italian Burrata cheese, olive oil & balsamic reduction.
Toasted crustinis

CHEF'S WILD FISH SPREAD 13

Fresh salmon, tuna and grouper roasted with secret spices mixed together for this luxury spread.
Served with house tortilla chips made to order

POINT JUDITH CALAMARI 20

Town Dock Wild caught calamari is hand breaded to order in our special breading & deep fried.
Drizzled with a Key Lime remoulade & sweet chili sauce.
Rhode Island

MICHAEL'S GUACAMOLE 14

Fresh & simple smashed avocados with Michael's seasonings for the BEST! guacamole.
house made tortilla chips to order

BUBBLE BREAD 14

Crusty French bread, garlic butter, Gorgonzola and Mozzarella oozing with flavor, served with Michael's red sauce for dipping

MIAMI CONCH FRITTERS 15

Taste of the Islands Michael's recipe from his Miami days made with real conch, secret spices. The real deal!
zesty island dipping sauce

CURBSIDE PICK-UP OR DELIVERY

Order on line at michaelsgrill.com
"It's So EASY"

CAPPUCINO & ESPRESSO

GREAT APPETIZERS

STARTERS