

# WELCOME TO MICHAEL'S CAFÉ RESTAURANT WEEK

## LUNCH MENU

11AM-4PM

YOUR CHOICE OF A SOUP, ENTRÉE & DESSERT FOR \$20.12

### | SOUP |

MARYLAND CRAB

SOUP DU JOUR

### | ENTRÉES |

SINGLE CRAB CAKE PLATTER W/ FRENCH FRIES & COLESLAW

MICHAEL'S SURF & TURF SALAD - CLASSIC CAESAR SALAD SEASONED W/  
CAJUN SPICES TOPPED W/ FILET, CRABMEAT, JUMBO SHRIMP, CRISPY FRIED ONIONS, CHERRY  
TOMATOES & SHREDDED CHEDDAR

LOBSTER PANINI - SLICED MAINE LOBSTER, HAVARTI CHEESE, GOAT CHEESE ON  
TOASTED PANINI BREAD W/ SWEET POTATO FRIES

TRIO SLIDERS - BEEF MEDALLION, CRAB CAKE AND FRIED OYSTER ON SLIDER ROLLS  
WITH LETTUCE & TOMATO SERVED WITH DUCK FAT FRIES

BBQ CHOPPED CHICKEN SALAD - BBQ GRILLED CHICKEN, CHOPPED ROMAINE,  
ROASTED CORN, BLACK BEANS, CHOPPED BACON & TOMATOES TOSSED IN A BBQ RANCH DRESSING

FARMHOUSE STEAK SANDWICH - GRILLED NEW YORK STRIP, CARAMELIZED  
ONIONS, BACON, AVOCADO, LETTUCE, TOMATO & FRIED EGG SERVED OPEN FACED ON A CIABATTA  
ROLL WITH ONION RINGS

### | DESSERT |

CRÈME BRULEE

BREAD PUDDING

BLACK RUSSIAN CAKE

ASK ABOUT OUR \$20 WINE LIST  
(AVAILABLE FOR RESTAURANT WEEK ONLY)

KINDLY NO SUBSTITUTIONS

20% SUGGESTED GRATUITY

# WELCOME TO MICHAEL'S CAFÉ RESTAURANT WEEK

## DINNER MENU

4PM-CLOSE

YOUR CHOICE OF AN APPETIZER, SALAD, ENTRÉE & DESSERT FOR \$35.12

### | APPETIZERS |

BAKED CRAB & LOBSTER IMPERIAL – A PORTION OF JUMBO LUMP CRABMEAT & LOBSTER MEAT TOPPED W/ IMPERIAL SAUCE

CALAMARI ROCKEFELLER – TENDER CALAMARI LIGHTLY BREADED & SAUTÉED W/ GARLIC, BACON, BABY SPINACH & DICED TOMATO

BBQ BACON WRAPPED SCALLOPS – TWO LARGE SEA SCALLOPS WRAPPED IN PECAN WOOD SMOKED BACON & BROILED WITH BBQ SAUCE

BEEF SASHIMI – THINLY SLICED FILET, LIGHTLY SEARED & TOPPED WITH SEAWEED SALAD & WASABI & GINGER AIOLI

### | SALAD |

CAESAR

HOUSE

### | ENTRÉES |

COMBO PLATTER – 5OZ CRAB CAKE & THREE FRIED OYSTERS W/ MASHED POTATOES & ASPARAGUS

EASTERN SHORE ROCKFISH – PAN SEARED ROCKFISH TOPPED WITH COLOSSAL CRAB, ROASTED CORN, CELERY & RED PEPPERS IN AN OLD BAY CREAM SAUCE SERVED WITH A CHEDDAR & BACON TWICE-BAKED POTATO

FILET OSCAR – 5OZ FILET GRILLED TO TEMPERATURE & TOPPED W/ BÉARNAISE & CRABMEAT SITTING ON A BED OF GRILLED ASPARAGUS W/ MASHED POTATOES

BRAISED PORK – BRAISED IN RED WINE DEMI REDUCTION & GLAZED WITH A HONEY MUSTARD BBQ SAUCE SERVED WITH LOADED MASHED POTATOES & BUTTERNUT SQUASH

### | DESSERTS |

CRÈME BRULEE

BREAD PUDDING

BLACK RUSSIAN CAKE

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