

WILD SHRIMP PESTO PASTA 34

Wild Gulf pink shrimp sautéed in a white wine & house pesto cream sauce with linguine.

Parmesan

GF

HONEY BOURBON SALMON 36

Fresh Norwegian salmon brushed with a honey bourbon butter, served over a wilted spinach & corn risotto.

Key lime dill remoulade

CHICKEN & ARTICHOKE LINGUINI 28

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

Linguini pasta

KEY WEST YELLOWTAIL SNAPPER 45

Fresh off the boat this beautiful Florida fish is pan seared with a Macadamia nut crust then finished with a pineapple coconut rum butter.

Chef's summer rice & vegetables

LEMON GROUPE BOWL 39

Chef Michael's favorite catch Florida Black Grouper lightly blackened finished with a lemon beurre blanc & a dollop of house guacamole.

Chef's summer Rice

NEW SALMON FALL IN LOVE 36

Pan seared Norwegian Salmon topped with a white wine pesto sauce with artichokes & sun-dried tomatoes, capers & onions finished with a creamy honey goat cheese.

Parsnip puree.

*WASABI CRUSTED TUNA 52

Chef Michael's fresh ahi tuna brought in daily from his fisherman friend of many years. Lightly crusted and seared perfectly rare, finished with a creamy soy ginger glaze. (served rare unless requested)

Chef's summer rice & vegetables

PENNE BOLOGNESE 28

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

Parmesan cheese

DINNER

STEAK AU POIVRE 47

Chef Michael's classic with a twist, 6oz Filet Mignon pepper crusted and flamed in Brandy finished with a zesty peppercorn sauce & topped with crispy Vidalia onion rings.

Garlic mashed potatoes & vegetables

NEW CHIMICHURRI FILET MIGNON 47

Sizzling 6oz flet Mignon finished a classic aromatic chimichurri sauce & crispy bacon crumbs.

Parsnip puree & vegetables

NEW SOUTHERN PEACH PORK 28

Grilled house marinated pork tenderloin finished with a Whiskey peach sauce caramelized onions & blue cheese crumbles.

Garlic mash & grilled corn

NEW HONEY LIME CHICKEN 28

Grilled chicken with honey & lime glaze topped with blistered cherry tomatoes, fresh corn salsa & whipped feta.

Garlic mashed potatoes

NEW STEAK ME & YOU SALAD 35

Mixed lettuce, toasted pecans, blistered cherry tomatoes, roasted corn & Gorgonzola crumbles with a skewer of grilled Filet Mignon Tips.

Lemon vinaigrette

BLACKBERRY DUCK BREAST 37

Pan seared duck breast served with a blackberry demi glaze. Garnished with fresh warm blackberries & caramelized onions.

Mashed potatoes & vegetables

NEW BEAUJOLAIS PORK CHOP 42

Chef Michael's USA Midwestern basted Lollipop Pork Chop (13 to 15oz) sizzling grilled to perfection finished with a French Beaujolais sauce.

Mashed potatoes & vegetables.

THE GRILL

SEAFOOD & PASTA

GREAT WINE SELECTION

NIGHTLY SPECIALS



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

STARTERS

GREAT APPETIZERS