
MICHAEL'S GRILL DINNER

HONEY BOURBON SALMON ... 39

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

** Key lime dill remoulade **

MICHAEL'S CLASSIC STEAK DIANE ... 55

Chef Michael's hand cut (Greater Omaha upper choice 6 to 7oz) Filet Mignon grilled to perfection and finished with his famous Brandy cream sauce and other secret ingredients, topped with sautéed onions & lovely variety of unique mushrooms.

** Rustic yukon mashed potatoes & asparagus **

KEY WEST YELLOWTAIL SNAPPER... 47

Fresh in this beautiful Florida fish is pan seared with a Macadamia nut crust finished with a pineapple coconut rum butter.

** Lemon chive rice & vegetables **

SONOMA CHICKEN ... 36

Grilled small farm chicken with a bacon, chive & goat cheese fondue crowned with crispy fried oyster mushrooms.

** Rustic yukon mashed potatoes & vegetables **

OLD BAY LOBSTER TACOS ... 38

Succulent lobster tossed in an old bay mayo with a dash of lime & cilantro, artisan lettuce in two warm soft tacos topped with house pickled onions.

** Mango & black bean salsa & house tortilla chips. **

JACK DANIELS PORK TENDERLOIN ... 36

House marinated Pork Tenderloin grilled & sliced finished with Chef's Jack Daniels red wine demi glace & Gorgonzola aioli.

** Rustic yukon mashed potatoes & vegetables **

COASTAL ESTATE BLACK GROUPE... 45

Chef Michael's favorite catch Gulf Black Grouper skillet blackened finished with a Champagne truffle beurre blanc & topped with a lovely olive, artichoke & sun-dried tomato tapenade.

** lemon chive rice & asparagus **

STEAK AU POIVRE ... 55

Chef Michael's generous hand cut (Greater Omaha upper choice 6 to 7oz) Filet Mignon finished with a zesty creamy peppercorn sauce topped with a mound of crispy Vidalia onion rings.

** Rustic yukon mashed potatoes & asparagus **

DINNER PRIME BLACK ANGUS BURGER... 29

Chef's 8oz sizzling Angus burger from Creek Stone Farms, provolone cheese, smokey bacon, sautéed mushroom & onion, artisan lettuce & roma tomato with a side of Chef Michael's BBQ mayo.

** Sweet potato waffle fries. **

*WASABI CRUSTED TUNA ... 54

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 and shaved cucumbers. (served rare unless requested)

** Lemon chive rice & vegetables **

BLACKBERRY DUCK BREAST ... 38

Organic farm duck pan seared crispy on the outside, juicy & tender on the inside finished with our fresh blackberry sauce.

** Rustic yukon mashed potatoes & vegetables **

FLORIDA GULF SHRIMP PASTA ... 38

Wild Gulf shrimp sautéed in Michael's red cream sauce with ribbons of linguini topped with roasted baby tomatoes, parmesan & fresh basil.

CHICKEN & MUSHROOM PASTA ... 32

Beautiful mushroom blend, white wine cream sauce, fresh herbs, linguini pasta, grilled chicken, bacon & parmesan.