



SERVING PRIME HEREFORD BEEF AND FRESH SEAFOOD SINCE 1953

## STARTERS

- \*COCONUT SHRIMP-** THREE COLOSSAL BATTERED SHRIMP ROLLED IN FRESH COCONUT, FLASH FRIED AND SERVED WITH MANGO HABANERA SAUCE. 10
- \*SEARED AHI TUNA-** AHI TUNA SEASONED AND SERVED RARE WITH ASIAN SLAW, PONZU SOY AND WASABI CRÈME FRAICHE. 12
- \*MIKE'S WINGS-** AWARD WINNING "BEST IN BIRMINGHAM" WINGS. GRILLED OVER OUR WOOD FIRE GRILL AND TOSSED IN CARIBBEAN SEASONINGS. SERVED WITH CELERY AND DIPPING SAUCE. 12
- \*PEPPER POT CALAMARI-** FRESH CALAMARI RINGS FLASH FRIED AND TOSSED WITH CHERRY, JALAPENO AND PEPPERONCINI PEPPERS. SERVED WITH CILANTRO LIME VINAIGRETTE. 12
- FRIED GREEN TOMATOES-** ALABAMA GREEN TOMATOES BATTERED IN CORN MEAL AND FLASH FRIED. TOPPED WITH FRESH LUMP BLUE CRAB MEAT AND DRIZZLED WITH A LEMON HERB CREAM. 12
- \*COLOSSAL SHRIMP COCKTAIL-** FIVE COLOSSAL GULF SHRIMP SEASONED WITH SPICES, AND SERVERED MARTINI STYLE WITH OUR HOUSEMADE COCKTAIL SAUCE. 15
- \*TENDERLOIN FILET BITES-** TENDER BITES OF FILET SEARED TO THE TEMPERATURE OF YOUR CHOICE AND SERVED WITH OUR HOUSEMADE SPICY HORSERADISH SAUCE. 16
- MAYTAG BLEU CHEESE CHIPS-** FRESH CHIPS DEEP-FRIED AND TOPPED WITH BLEU CHEESE CRUMBLES AND CHEESE SAUCE. 13
- \*MASON DIXON CRAB CAKES-** TWO CRAB CAKES PAIRED WITH FRIED GREEN TOMATOES. SERVED WITH RED PEPPER COULIS, SPICY REMOULADE AND TOPPED WITH CRAWFISH TAILS. 15
- \*JUMBO MARYLAND BLUE CRAB CLAWS-** LIGHTLY BREADED AND FLASH FRIED. SERVED WITH IN HOUSE COCKTAIL SAUCE. 18

## SOUPS AND SALADS

### **\*ROASTED CORN AND LOBSTER BISQUE-**

A SUCELENT BLEND OF ROASTED CORN AND LOBSTER SERVED IN A CREAMY BISQUE.

CUP- 3 BOWL- 5

### **CLASSIC FRENCH ONION SOUP-**

CARAMALIZED ONIONS IN A SWEET BEEF BROTH WITH GARLIC CROUTONS AND MELTED PROVOLONE CHEESE

CUP- 3 BOWL- 5

### **MIKE'S HOUSE SALAD- 9**

CHOPPED MIXED GREENS WITH CUCUMBERS, TOMATOES, DRIED CRANBERRIES, SPICED PECANS AND FRESH SHAVED PARMESAN CHEESE

### **\*GRILLED CHICKEN OR SHRIMP CEASAR SALAD- 12**

ROMAINE HEARTS TOSSED IN OUR OWN HOUSEMADE CEASAR DRESSING, GARLIC SEASONED CROUTONS AND FRESH SHAVED PARMESAN CHEESE.

### **\*FILET WEDGE SALAD- 15**

TENDER SLICED FILET WITH A COOL ICEBERG WEDGE WITH APPLEWOOD SMOKED BACON, BLEU CHEESE CRUMBLES, TOMATOES AND HOUSEMADE BLEU CHEESE DRESSING.

### **MIKE'S HOUSE OR CESAR SALAD WITH A BOWL OF SOUP- 11**

HOUSEMADE DRESSINGS INCLUDE:

HORSERADISH RANCH, 1000 ISLAND, BLEU CHEESE, ROASTED FETA VINIAGRETTE, HONEY BALSAMIC VINIAGRETTE, HONEY MUSTARD

## WOOD FIRED BEEF AND CHICKEN

MICHAEL'S ONLY SERVES PRIME ANGUS BEEF AGED A MINIMUM OF THIRTY DAYS. ALL STEAKS ARE CUT IN-HOUSE AND ARE LIGHTLY MARINATED WITH MICHAEL'S FAMOUS MARINADE AND BRUSHED WITH BUTTER WHEN SERVED. ALL STEAKS ARE COOKED PITTSBURG STYLE BY QUICKLY CHARRING THE STEAK TO ENSURE JUICES REMAIN INSIDE THE STEAK FOR A JUICY DELECTABLE STEAK EXPERIENCE.

### **\*SIRLOIN- 12OZ TENDER AND GRILLED TO THE TEMPERATURE OF CHOICE- 20**

### **\*RIBEYE- 16OZ WELL MARBLED. THE STEAK LOVERS CHOICE- 29**

### **\*DELMONICO- 16OZ OLD FASHIONED STYLE RIBEYE- 28**

### **\*NEW YORK STRIP- 14OZ THE ULTIMATE TASTE IN STEAK- 30**

### **\*FILET MIGNON- CENTER CUT VERY LEAN CUT BEEF. QUEEN CUT:6OZ- 22 KING CUT:12OZ- 35**

**\*MICHAEL'S SIGNATURE "STEER BUTT" 12OZ- 38**  
**A MICHAEL'S EXCLUSIVE AND SIGNATURE SINCE 1953.**

**\*BEEF TENDERLOIN KABOB-** JUICY TENDERLOIN SKEWERED WITH FRESH ONIONS, PEPPERS, ZUCCHINI, SQUASH AND TOMATOES. SERVED OVER WILD RICE WITH STEAMED BROCCOLI.- 16

**\*CHICKEN TENDERLOIN KABOB-** JUICY CHICKEN BREAST SKEWERED WITH FRESH ONIONS, PEPPERS, ZUCCHINI, SQUASH AND TOMATOES. SERVED OVER WILD RICE WITH STEAMED BROCCOLI.- 14

## SURF AND TURF ADDITIONS

ADD ANY OF THE FOLLOWING TO YOUR MEAL

\*GRILLED OR FRIED SHRIMP (4)- 5

\*MASON DIXON CRAB CAKE (1)- 5

\*GRILLED SCALLOPS (3)- 6

\*MAINE LOBSTER TAIL (1)- 16

BÉARNAISE SAUCE- 3

\*OSCAR STYLE- BÉARNAISE SAUCE WITH LUMP CRAB MEAT- 6

BLEU CHEESE STYLE- BLEU CHEESE CREAM SAUCE- 4

AU POIVRE STYLE- PEPPERCORN/BRANDY DEMI GLAZE- 4

ROCKEFELLER STYLE- CREAM SPINACH WITH BACON AND

PARMESAN CHEESE- 4

## SIGNATURE SIDE ITEMS

BAKED POTATO-4 PARMESAN MASH POTATOES-4 STEAK FRIES-4

JULIENNE FRIES-4 ONION RINGS-4 STEAMED BROCCOLI-4

GRILLED ASPARAGUS-4 GRILLED VEGETABLE KABOB-4 GREEN BEANS-4

BAKED SWEET POTATO-4 \*LOBSTER MAC & CHEESE-8 CHEESE GRITS-4

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

# FRESH FISH AND SEAFOOD

ALL FISH WHEN IN SEASON IS AVAILABLE GRILLED, FRIED, PAN SEARED OR BLACKENED.

\*GRILLED SALMON- GLAZED WITH CILANTRO LIME AND SERVED OVER STEAMED SPINACH- 20

\*GULF GROUPER- LIGHTLY BLACKENED AND SERVED OVER STEAMED SPINACH- 24

\*AHI BLUE FIN TUNA STEAK- LIGHTLY SEASONED AND SEARED RARE OVER STEAMED SPINACH- 27

\*GULF SHRIMP- SERVED GRILLED OVER WILD RICE PILAF AND BROCCOLI OR FRIED WITH FRIES- 16

\*GULF COLOSAL STUFFED SHRIMP- SEASONED CRABMEAT STUFFING. SERVED OVER STEAMED SPINACH- 20

\*SHRIMP & GRITS- BLACKENED SHRIMP OVER STONE GROUND GRITS WITH A PARMESAN SAUCE AND GRILLED ASPARAGUS- 25

\*DIVER SCALLOPS- LIGHTLY SEASONED DIVER SCALLOPS SERVED OVER STEAMED SPINACH- 22

ALL INCLUDE: CHOICE OF CUP OF SOUP OR HOUSE OR CEASAR SALAD.

## SANDWICHES

ALL SANDWICHES ARE FULLY DRESSED WITH LETTUCE, TOMATO, ONION, MAYO AND MUSTARD. SERVED WITH JULIENNE FRIES.

ANGUS BURGER- 1/2 LB. GROUND CHUCK WITH CHEDDAR CHEESE- 10

RIBEYE STEAK SANDWICH- HICKORY GRILLED AND SERVED ON NEW ORLEANS BAGUETTE- 14

GRILLED CHICKEN CLUB- CHICKEN BREAST, APPLEWOOD SMOKED BACON, PROVOLONE CHEESE- 12

\*GRILLED GROUPER SANDWICH- PAN SEARED ON NEW ORLEANS BAGUETTE & REMOULADE SAUCE- 14

## KID MEALS

CHICKEN FINGERS WITH FRIES- 7

HAMBURGER WITH FRIES- 7

\*FRIED SHRIMP WITH FRIES-10

\*STEAK WITH FRIES- 10

## DESSERTS

CREAM CHEESE POUNDCAKE- 5

HOT FUDGE CAKE- 5

CRÉME BRULEE- 7

WHITE CHOC. BREAD PUDDING- 7

## WINE AND COCKTAILS

### CHAMPAGNE & SPARKLING

CRISTALINO CAVA- SPAIN 7/27

MUMM CUVÉE- FRANCE 40

LAURENT PERRIER- FRANCE 82

DOM PERIGNON- NAPA 210

### CHARDONNAY

CRICKETT- CALIFORNIA 7/25

LIBERTY SCHOOL RESERVE- CALIFORNIA 8/30

COPPOLA "DIRECTORS"- SONOMA 9/34

SIMI- SONOMA 11/46

PAUL DOLAN- CALIFORNIA 13/50

SAINTSBURY- CARNERUS 54

JORDON "RUSSIAN RIVER"- CALIFORNIA 72

### MERLOT

CRICKETT- CALIFORNIA 7/25

COPPOLA "DIAMOND SERIES"- NAPA 10/38

BENZIGER- SONOMA 11/42

SHOOTING STAR- LAKE COUNTY 11/42

THE ORIGINALS MERLOT- WASHINGTON 68

### PINOT NOIR

CRICKETT- CALIFORNIA 7/25

FIRESTEED- OREGON 8/30

ANGELINE- CALIFORNIA 8/30

KIM CRAWFORD- NEW ZEALAND 11/42

HERON- SONOMA 11/42

DAVIS BYNUM "RUSSIAN RIVER"- CALIFORNIA 69

### SAUVIGNON BLANC

MOHUA- NEW ZEALAND 8/30

CHARLES KRUG- NAPA VALLEY 10/38

CAKEBREAD- CALIFORNIA 69

### RED ZINFANDEL

SEGHESSIO- SONOMA 10/38

MARIETTA- CALIFORNIA 45

### ALTERNATIVE REDS

MORSE CODE SHIRAZ- AUSTRALIA 7/26

TILIA MALBEC- ARGENTINA 8/30

"BONESHAKER" RED- CALIFORNIA 9/34

WRITER'S BLOCK PETITE SIRAH- CALIFORNIA 45

ESTANCIA MERITAGE- PASO ROBLES 46

FRANCISCAN "MAGNIFICAT"- NAPA 65

SILVER OAK- ALEXANDER VALLEY 125

SILVER OAK- NAPA 200

OPUS ONE- NAPA 225

### CABERNET SAUVIGNON

CRICKETT- CALIFORNIA 7/25

LIBERTY SCHOOL RESERVE- CALIFORNIA 8/30

CANNONBALL- CALIFORNIA 10/38

FRANCISCAN "OAKVILLE"- CALIFORNIA 12/46

COPPOLA CLARET- CALIFORNIA 48

GRGICH HILLS- NAPA 91

JORDAN "ALEXANDER VALLEY"- CALIFORNIA 99

## MIXOLOGIST CRAFTED MARTINIS

MICHAEL'S SIGNATURE- BELEVEDERE BLACK RASPBERRY VODKA. DELICATE FLAVOR AND SMOOTH FINISH

FRONT PORCH SWING- JEREMIAH WEED SWEET TEA VODKA. A SOUTHERN TRADITION

ROYAL MARTINI- CROWN ROYAL, AMERETTO PEACH SCHNAPPS AND PINEAPPLE JUICE

PINEAPPLE ORANGE MARTINI- SMIRNOFF ORANGE VODKA AND PINEAPPLE JUICE

NEON SWEET TART MARTINI- LAYERED WITH MIDORI, PUCKERS AND SMIRNOFF BLACK CHERRY VODKA

VALENTINO MARTINI- GODIVA CHOCOLATE LIQUOR, BAILEY'S IRISH CREAM, GRAND MARNIER AND SMIRNOFF STRAWBERRY VODKA

TROPICAL MARTINI- PARROT BAY COCONUT RUM AND ORANGE LIQUOR

CAPTAIN'S COSMO- CAPTAIN MORGAN SPICED RUM, ORANGE LIQUOR AND CRANBERRY JUICE

SOHO SOCO MARTINI- SOUTHERN STYLE MANHATTAN

PICNIC TABLE MARTINI- SMIRNOFF WATERMELON VODKA AND MIDORI MELON LIQUOR

BERRY NUTS MARTINI- FRANGELICO, CHAMBORD AND CREAM.