

**Mixologist
Crafted Martinis**

Michael's Signature

Belvedere Black Raspberry
Vodka, Delicate Flavor and a
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

Neon Sweet-Tart Martini

Layered with Midori, Puckers, and
Smirnoff Black Cherry Vodka

Valentino Martini

Godiva Chocolate Liquor, Bailey's
Irish Creme, 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 Fresh Creme

MICHAEL'S STEAKS & SEAFOOD
3340 Galleria Circle
Hoover, Alabama 35244
Tel: 205.982.0144

MICHAEL'S RESTAURANT
1903 29th Avenue South
Homewood, Alabama 35209
Tel: 205.871.9525

FOR RESERVATIONS:
www.eatatmichaels.com

Great Wines by the Glass & Bottle

CHAMPAGNE & SPARKLING

MUUM CUVÉE – France
LAURENT PERRIER – France
DOM PERIGNON – France

CHARDONNAY

CANYON ROAD – California
LIBERTY SCHOOL RESERVE – California
FREI BROTHERS – Russian River Valley, California
SIMI – Sonoma, California
PAUL DOLAN – California
CALERA – California
JORDON "RUSSIAN RIVER" – California

SAUVIGNON BLANC

WHITEHAVEN – New Zealand
CHARLES KRUG – Napa Valley, California
CAKEBREAD CELLARS – California

ALTERNATIVE WHITES

CANYON ROAD – California
ACROBAT PINOT GRIGIO – Oregon
KRIS PINOT GRIGIO – Italy
MASO CANALI PINOT GRIGIO – Italy
SANTA MARGHERITA PINOT GRIGIO – Italy
CONUNDRUM – California
TREANA – California
RUDI WEIST REISLING – Mosel River, Germany

CABERNET SAUVIGNON

CANYON ROAD – California
LIBERTY SCHOOL RESERVE – California
LOUIS MARTINI – California
FRANCISCAN "OAKVILLE" – California
COPPOLA CLARET – California
GRGICH HILLS – Napa Valley, California
JORDAN "ALEXANDER VALLEY" – California

MERLOT

COPPOLA "DIAMOND SERIES" – Napa Valley, California
BENZIGER – Sonoma, California
WILLIAM HILL – Napa Valley, California
FREI BROTHERS RESERVE – Russian Valley River, California
TREFETHAN ESTATE – California
DUCKHORN – Napa Valley, California

PINOT NOIR

CANYON ROAD – California
FIRESTEED – Willamette Valley, Oregon
ANGELINE – Russian Valley River, California
KIM CRAWFORD – New Zealand
DAVIS BYNUM – Russian Valley River, California

RED ZINFINDEL

SEGHESSIO – California
MARIETTA – California

ALTERNATIVE REDS

PENFOLDS SHIRAZ – Koonunga Hills, Australia
MENAGE A TROIS – California
DAVID BRUCE PETITE SYRAH – Napa Valley, California
ESTANCIA MERITAGE – Paso Robles
FRANCISCAN "MAGNIFICAT" – Napa Valley, California
SILVER OAK – Alexander Valley, California
SILVER OAK – Napa Valley, California
OPUS ONE – Napa Valley, California



Serving Classic American Food Since 1953

STARTERS

- Soups** - Chef's Daily Fresh Soup Seafood Gumbo Soup French Onion Soup
Coconut Shrimp - Gulf Shrimp lightly battered with fresh coconut and served with Mango Habanero Sauce
Seared Rare Tuna Sashimi - Ahi Tuna seasoned and served Rare with Asian Slaw, Ponzu Soy and Wasabi Crème Fraiche
Jumbo Blue Crab Claws - Fresh Jumbo Maryland Blue Crab Claws lightly dusted and Flash Fried Served with housemade Cocktail Sauce
Pepper Pot Calamari - Fresh Calamari flash fried and tossed with Cherry, Jalapeno, and Pepperoncini Peppers Served with Cilantro Lime Vinaigrette
Mason Dixon Crab Cakes - Two Maryland Style Crab Cakes paired with Fried Green Tomatoes and served with Red Pepper Coulis, Spicy Remoulade and Crawfish Tails
Colossal Shrimp Cocktail - Five Colossal Shrimp served with Housemade cocktail Sauce
Parmesan & Herb Crusted Artichokes - Breaded with Panko, Fresh Shaved Parmesan and herbs Served with Horseradish Sauce
Colossal Onion Rings - Breaded with Panko, Buttermilk and Spices Served with Remoulade
Buffalo Wing's Michael's Style - Grilled with Caribbean Spices and served with Buffalo Dipping Sauce, Celery and Ranch or Blue Cheese *We can prepare the old fashioned fried way if you prefer*

SALADS

- Mike's Salad** - Chopped Mixed Greens with Cucumbers, Tomatoes, Pecans, Dried Cranberries and Parmesan Cheese
June's Caesar Salad - Romaine Hearts, Shaved Parmesan Cheese and Housemade Croutons tossed in a Traditional Caesar Dressing
Mike's or June's Caesar Salad with Soup
The Wedge Salad - Iceberg Wedge Topped with Applewood Smoked Bacon, Tomatoes, Blue Cheese Crumbles and Blue Cheese Dressing
BLT Salad - Chopped Mixed Greens with Cucumbers, Tomatoes, Pecans, Dried Cranberries Bacon and Parmesan Cheese
Fresh Fish of Day Salad - Chopped Mixed Greens with Tomatoes, Cucumbers, Black Olives, Pecans, Dried Cranberries and Feta Cheese
Low Carb Filet Mignon Salad - Center cut Filet Mignon on Chopped romaine with Blue Cheese Crumbles, Chopped Bacon, Mushrooms, Red Onions and served with a Low-Carb Vinaigrette
Chicken & Fresh Fruit Salad - Seasonal Fresh Fruits served with Homemade Fresh Whitmeat Chicken Salad
Our In- House Salad Dressings Include: *Horseradish Ranch, Thousand Island, Bleu Cheese, Feta Vinaigrette, Honey Balsamic Vinaigrette and Honey Mustard*

BURGERS & SANDWICHES

All Sandwiches served Fully Dressed with your choice of New Orleans Baguette, Sourdough or Wheat Bread

- Old Fashioned Cheese Burger** - With Aged Cheddar Cheese
Bacon Swiss Burger - Topped with Swiss Cheese and Applewood Bacon
Grilled Chicken Club Sandwich - Served Open Faced with Monterey Jack Cheese & Applewood Bacon
Ribeye Steak Sandwich - Hickory Grilled on New Orleans Baguette
Grilled Turkey Club Sandwich - Served Open Faced with Monterey Jack Cheese & Applewood Bacon
Philly Cheesesteak - Shaved Prime Rib with Peppers, Mushrooms, and Onions Topped with Provolone Cheese
Fish Taco's - Deep fried Grouper fully dressed with Lettuce, Tomatoes and Fresh Shredded Cheese
Fresh Fish Sandwich - Fresh Grouper served on New Orleans Baguette with Remoulade Sauce

FRESH MEAT & VEGETABLES

Your choice of any Meat and Two Vegetables with fresh Corn Muffins & Soft Drink or Tea

SERVED SUNDAY THROUGH FRIDAY 11AM - 3PM, NOT SERVED ON HOLIDAYS

MEAT CHOICES

- Grilled Pork chop
- Catfish
- Sirloin Steak
- Hamburger Steak
- Beef Tips & Rice
- Meatloaf
- Greek Chicken
- Country Fried Steak
- Grilled Fish of the Day

VEGETABLE CHOICES

- Mac & Cheese
- Fried Okra
- Cabbage
- Mashed Potatoes
- French Fries
- Pasta Salad
- Creole Corn
- Black-eyed Peas
- Fresh Collards
- Salad
- Sweet Potato Casserole
- Green Beans

WOOD FIRED BEEF & CHICKEN

We only serve Certified Prime Beef All include choice of Soup or House Salad and Parmesan Mashed Potatoes unless otherwise noted

- Chicken Kabob** - Marinated Chicken Tenderloin with Fresh Vegetables served over Wild Rice
Beef Tenderloin Kabob - Tenderloin Pieces with Fresh Vegetables served over Wild Rice
Steak & Fries - 12oz Sirloin served with Steak Fries
Filet Mignon - 9oz Center Cut Filet
Delmonico - 12oz
Ribeye - 12oz or 16oz
New York Strip - 14oz
Michael's Famous STEER BUTT - 10oz
Porterhouse - 24oz The best of both worlds...Filet Mignon & New York Strip
Bone In Filet - 13oz

STEAK ADDITIONS

- Oscar Style** - Béarnaise Sauce with lump crab and Grilled Asparagus
Bleu Cheese Style - Heavy Cream Sauce and Bleu Cheese Crumbles
Béarnaise Style - Egg Yolks with Butter, Shallots and Garlic
Au Poivre Style - Peppercorn Demi Glaze
Rockefeller Style - Creamed Spinach with bacon and Parmesan Cheese

Make Your Steak a Surf & Turf

- Add Grilled or Fried Shrimp** - (4)
Add Grilled Scallops - (3)
Add Mason Dixon Crab Cake - (1)
Add Maine Cold Water Lobster Tail - (1)

MICHAEL'S FILET MEDALLIONS

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| Single Filet Medallion - With Grilled or Fried Shrimp | Single Filet Medallion - With Crab Cake |
| Single Filet Medallion - With King Crab Legs | Single Filet Medallion - Lobster Tail |
| Twin Filet Medallions - With Béarnaise Sauce | Twin Filet Medallions - With Crusted Bleu Cheese |
| Twin Bacon Wrapped Fillet Medallions | Twin Oscar Style Filet Medallions |

FRESH FISH & SEAFOOD

All Fresh Fish & Seafood include a House Salad or Cup of Soup Available Pan-Seared, Broiled, Grilled or Fried

Today's Featured Fish

- Gulf Shrimp** - Served Fried with French Fries or Grilled over Wild Rice with Broccoli
Grilled Scallops - Served over Wild Rice and Steamed Broccoli
Grilled Salmon - Served over Wild Rice with Grilled Asparagus
Colossal Stuffed Shrimp - Flash Fried Jumbo Gulf Shrimp stuffed with Crab Meat
Ahi Blue Fin Tuna Steak - Glazed with a Ginger Soy Sauce and Served over Wild rice with Asparagus
Shrimp & Grits - Lightly Blackened Grilled Shrimp served over Stone Ground Cheddar Cheese Grits
Twin Stuffed Maine Cold Water Lobster Tails - Stuffed with Crab Meat
Fish & Chips - Lightly Battered and Flash Fried served with French Fries

KIDS MEALS

Only Available to Children 10 & Under

- Chicken Fingers with Fries
- Spaghetti with Marinara Sauce
- Sirloin Steak with Fries
- Hamburger with Fries

**Includes Small Beverage*

SIDES, ETC.

- Julienne Fries
- Baked Potato
- Mac & Cheese
- Creamed Spinach
- Grilled Asparagus
- Grilled Onions
- Pasta Salad
- Steak Fries
- Baked Sweet Potato
- Parm. Mashed Potatoes
- Steamed Broccoli
- Angel Hair Pasta
- Burgundy Mushrooms
- Grilled Fresh Vegetables

DESSERTS

- Crème Cheese Pound Cake
- Chocolate decadence Cake
- White Choc. Macadamain Nut
- Bread pudding
- Crème Brulee
- Assorted Fresh Sorbet

An 18% Gratuity will be added for parties of six or more.

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of food-borne illness.

**Certain items on our menu contain alcohol.