

# MICHAEL'S *Cafe*

## LUNCH PRIX FIXE MENU

**50.00 | PP**

*includes coffee, iced tea, and soda.*

### STARTERS *(choose one selection per event)*

#### FRIED BRUSSELS

*gold fever, bleu cheese dressing & crumbles, scallions*

#### CHESAPEAKE CRAB DIP

*lump crab, white cheddar, scallion, sourdough, vegetable crudité*

#### FRIED CALAMARI

*cherry peppers, grilled lemon, basil, thai sauce*

### SOUP OR SALAD *(choose one selection per event)*

#### MD CRAB

*mixed vegetables, spicy tomato broth, lump crab*

#### CREAM OF CRAB

*sherry, jumbo lump crab*

#### CAESAR SALAD

*'Grana Padano', herb croutons, creamy garlic-parm dressing*

#### FARMER'S SALAD

*local spring & spicy greens, radish, heirloom tomato, sourdough croutons, lemon-dijon vinaigrette*

### MAIN COURSE *(choose up to three selections)*

## SANDWICHES

*(served with house made kettle chips)*

#### LOBSTAH' ROLL +7/PER PERSON

*hot tail, knuckle & claw meat, split-top roll, drawn butter*

#### THE PITBULL

*pit beef, smoked cheese kielbasa, tiger sauce, golden-Q, onions, brioche bun*

#### COFFEE-RUBBED BISTRO STEAK +7/PER PERSON

*grilled bavette, romesco, garlic aioli, spicy greens, pickled onions, crusty bread*

#### MEDITERRANEAN WRAP

*hummus, cucumber, roasted red peppers, onion, olives, sprouts, romaine, tzatziki | V*

## SALADS

#### GREEK WITH SEASONED CHICKEN OR BROILED SALMON

*feta, Kalamata olives, onion, bell pepper, cucumber, tomato, pepperoncini, house dressing*

#### CHOPHOUSE WEDGE WITH SEASONED CHICKEN OR BROILED SALMON

*baby iceberg wedge, tomato, radish, pickled onion, lardons, bleu cheese dressing & everything bagel spice*

## ENTREES

#### CRAB CAKE PLATTER +7/PER PERSON

*all jumbo lump crab, hand-cut bistro fries, lemon aioli, coleslaw*

#### SHRIMP & GRITS

*U-15 gulf shrimp, Anson Mills grits, jalapeño bacon, grilled corn & green tomato succotash*

#### STEAK FRITES +7/PER PERSON

*Creekstone Prime bavette steak, herb butter, hand-cut truffle fries*

#### CHICKEN FRANCAISE

*bucatini, lemon-butter & white wine pan sauce, capers, parsley*

### DESSERT *(choose one selection per event)*

#### LEMON BAR

*lemon curd & zest, buttery shortbread*

#### NY-STYLE CHEESECAKE

*seasonal compote, whipped cream*

#### CHOCOLATE TRUFFLE TORTE

*flourless semi-sweet chocolate cake, chocolate ganache | GF*

*Events over (30) guests will be required to submit an entree selection count (7) days prior to the event and/or only make (1) entree selection per course.*