



VALENTINE'S DAY

EST. 1984

TUES. FEBRUARY 14TH

BE MINE



SNACKS & STARTERS

OYSTERS ON 1/2 SHELL

cucumber mignonette, peach habanero hot sauce, cocktail sauce, horseradish, lemon *gf*

CHINCOTEAQUE (VA) | 2.5 each

RASPBERRY POINT (PEI) | 3 each

WHIPPED BURRATA

heirloom cherry tomatoes, onion, pepitas, blood orange, cabernet reduction, toast points | 17 *v*

STUFFED CALAMARI

shrimp & kalbasa, romesco, parmesan, panko | 21

SHRIMP COCKTAIL

peeled & deveined gulf shrimp, cocktail sauce & lemon | 17 *gf*

PETITE CRAB CAKES

lemon aioli | 30

TUNA TARTARE

yellowfin tuna, avocado, cucumber, green onion, soy-ginger vinaigrette, sriracha aioli, alfalfa, fried tortillas | 24

FRIED BRUSSELS

gold fever, bleu cheese crumble dressing, scallions | 12 *v*

GRILLED OCTOPUS

salsa verde, grilled lemon | 21 *gf*

CHESAPEAKE CRAB DIP

lump crab, white cheddar, french baguette | 20

FRIED GREEN TOMATOES

grilled corn & green tomato succotash, jumbo lump crab, lemon beurre blanc | 21

GREENER THINGS

CAESAR

grana padano cheese, herb croutons, creamy garlic-parmesan dressing | full 13 | half 8

WEDGE

iceberg wedge, tomato, radish, pickled onion, bacon, bleu cheese crumble dressing, everything bagel spice | full 14 | half 9 *gf*

GREEK

feta, kalamata olives, green bell pepper, cucumber, tomato, raw onion, pepperoncini, house greek dressing | full 13 | half 8

MICHAEL'S CHOPHOUSE

Our USDA Prime grade steaks come from Creekstone Farms. Seasoned with our signature spice blend & topped with herb butter. Served with roasted potatoes & fried asparagus topped with lemon beurre blanc & shaved parmesan. All steaks will be served with a special Valentine's cabernet reduction.

NEW YORK STRIP 12OZ | 51

FILET MIGNON 7OZ | 56

BAVETTE 7OZ | 27

STEAK & CAKE

7oz filet mignon & crab cake | 76

FORTY-FIVE DAY DRY AGED RIBEYE

22oz bone-in dry aged for 45 days, pan seared, basted with butter & herbs | 81

CAULIFLOWER STEAK

romesco, salsa verde, tomatoes, garlic confit, mashed potatoes | 27 *v*

AWARD WINNING CRAB CAKES

Our family recipe has not changed for four generations using the finest jumbo lump. Crab cake platters are served with lemon aioli, bistro fries & coleslaw.

SINGLE (5.5 OZ) PLATTER | 33 DOUBLE PLATTER | 60

MAINS

STOUT BRAISED SHORT RIB

mashed potatoes, crispy fried onion, Guinness reduction | 40

FILET OSCAR

7oz Prime Creekstone filet mignon, crab hollandaise, shallots, scallions, herb roasted potatoes, fried asparagus | 70

SAFFRON SEAFOOD SCAMPI

lobster, mussels, jumbo shrimp, fettucine, butter, garlic, white wine, shaved parmesan, parsley | 48

LOBSTER RISOTTO

lobster tail, knuckle, & claw, saffron winter risotto, pomodoro sauce, red onion, asparagus, heirloom cherry tomatoes, wasabi greens | 45

STUFFED SHRIMP

jumbo lump crab, creamy imperial topping, sautéed spinach | 33

ROCKFISH NICHOLAS

pan-seared chesapeake rockfish, jumbo lump crab, jasmine rice, lemon beurre blanc, crispy leeks | 38

GRILLED LAMB CHOP

24-hour marinade, salsa verde, mashed potatoes, sautéed green beans, fresh herbs | 42

MISO CHILEAN SEA BASS

broiled sea bass, miso glaze, fried asparagus, jasmine rice | mkt

ADD ONS

ANSON MILL GRITS pepper jack & cheddar, herb butter | 9 *v, gf*

CORN SUCCOTASH grilled corn, green & red bell pepper | 7 *v, gf*

TRUFFLE FRIES truffle oil, parmesan, garlic & rosemary | 9 *v, gf*

SAUTEED SPINACH sautéed with shallots & garlic | 4 *v, gf*

GREEN BEANS | 4 *v, gf*

FRIED ASPARAGUS lemon beurre blanc, shaved parmesan | 8 *v*

LEMON BEURRE BLANC | 2 *v, gf*

SALSA VERDE | 2 *v, gf*

SOUP

MARYLAND CRAB

cup | 9 bowl | 11

LOBSTER BISQUE

cup | 10 bowl | 13

CREAM OF CRAB

cup | 9 bowl | 11