

MICHAEL'S CAFE

DINNER PRIX FIXE MENU

\$48 | PER PERSON

includes coffee, iced tea, & soda

CAESAR SALAD

romaine, grana padano cheese,
creamy garlic-parm dressing,
herb croutons

FRIED BRUSSELS

gold fever, scallion,
bleu cheese crumble dressing

ADDITIONAL FAMILY-STYLE STARTERS FOR THE TABLE

petite crabcakes, vegetable & cheese board,
fried calamari & more! | *ask for details*

STARTERS

choose up to two per event

GREEK SALAD

romaine, feta, kalamata olives,
cucumber, tomato, pepperoncini,
house dressing

HUMMUS & PITA

grilled pita, Greek village salad,
olive oil, sumac

GIVE YOUR GUESTS

THE OPTION OF SOUP

MD CRAB | +\$8pp CREAM OF CRAB | +\$10pp
SPLIT LEVEL | +\$9pp

MAIN

choose up to three

COURSE

entrée selections



FROM THE LAND

PRIME BAVETTE

Creekstone USDA prime rated,
herb butter, signature season blend

CHICKEN FRANCAISE

lightly fried chicken breast filets,
lemon butter & white wine pan sauce,
bucatini pasta, capers, fresh parsley

CAULIFLOWER STEAK

Mediterranean olive oil & garlic marinade,
sous vide then grilled, romesco &
salsa verde, herb butter

FROM THE SEA

SINGLE CRAB CAKE

all jumbo lump crab,
lemon aioli | +\$7pp

ATLANTIC SALMON

broiled salmon,
lemon butter

SHRIMP & GRITS

jumbo gulf shrimp, jalapeño bacon,
Anson Mills grits, pepperjack, cheddar,
grilled corn & tomato succotash

SIDES

choose two to be included with entrees without existing sides

MASHED POTATOES

lightly seasoned with garlic

TUSCAN GREEN BEANS

shallots & garlic

STEAMED RICE

jasmine rice

VEGETABLE DU JOUR

fresh chef selected

DESSERT

choose one per event

BROOKIE BAR

cookie & brownie blend, caramel

NY CHEESE CAKE

berry compote, whipped cream

CHOCOLATE TRUFFLE TORT

chocolate ganache, gluten free

SEASONAL DESSERT

chef selection

MICHAEL'S CAFE

DINNER PRIX FIXE MENU

\$68 | PER PERSON

includes coffee, iced tea, & soda

STARTERS

APPLE WALNUT SALAD

greens, gala apples,
candied walnuts, bleu cheese,
champagne vinaigrette

choose up to two per event

GREEK SALAD

romaine, feta, kalamata olives,
cucumber, tomato, pepperoncini,
house dressing

FRIED GREEN TOMATOES

grilled corn & green tomato succotash,
lemon beurre blanc | **add lump crab +\$6pp**

SPICED LAMB MEATBALLS & HUMMUS

grilled pita, Greek village salad,
olive oil, sumac

ADDITIONAL FAMILY-STYLE

STARTERS FOR THE TABLE

chesapeake crab dip, shrimp cocktail,
pub wings & more! | **ask for details**

GIVE YOUR GUESTS

THE OPTION OF SOUP

MD CRAB | +\$8pp **CREAM OF CRAB | +\$10pp**
SPLIT LEVEL | +\$9pp

MAIN

choose up to three

COURSE

entrée selections



FROM THE LAND

PRIME FILET MIGNON

Creekstone USDA prime rated, herb butter,
signature season blend | **+\$7pp**

STOUT-BRAISED SHORT RIB

garlic confit mashed potatoes, crispy fried
onion, Guinness reduction

CAST IRON PERUVIAN CHICKEN

24 hour marinade, cilantro lime rice,
stewed beans, aji verde, aji amarillo

CAULIFLOWER STEAK

sous vide then grilled, romesco & salsa verde

FROM THE SEA

SINGLE CRAB CAKE

all jumbo lump crab, lemon aioli

ATLANTIC SALMON

broiled salmon, lemon butter

ROCKFISH NICOLAS

jumbo lump crab, lemon beurre
blanc, crispy leeks

STUFFED SHRIMP

jumbo gulf shrimp stuffed with
crab imperial

SIDES

choose two to be included with entrees without existing sides

MASHED POTATOES
lightly seasoned with garlic

TUSCAN GREEN BEANS
shallots & garlic

STEAMED RICE
jasmine rice

VEGETABLE DU JOUR
fresh chef selected

DESSERT

choose one per event

BROOKIE BAR **NY CHEESE CAKE**
cookie & brownie blend, caramel *berry compote, whipped cream*
CHOCOLATE TRUFFLE TORT **SEASONAL DESSERT**
chocolate ganache, gluten free *chef selection*

MICHAEL'S CAFE

DINNER PRIX FIXE MENU

\$90 | PER PERSON

includes coffee, iced tea, & soda

STARTERS

choose up to two per event

JUMBO SHRIMP COCKTAIL

gulf shrimp, cocktail sauce, lemon

CHOPHOUSE WEDGE

iceberg wedge, tomato, radish,
pickled onion, bacon, bleu cheese,
everything bagel spice

GRILLED OCTOPUS

salsa verde, extra virgin olive oil,
grilled lemon

COCONUT SHRIMP

breaded & fried, thai tipping sauce

ADDITIONAL

FAMILY-STYLE

STARTERS FOR

THE TABLE

*charcuterie boards,
chesapeake crab dip,
seafood towers & more,
ask for details!*

SOUP OR SALAD

choose up to two per event

MARYLAND CRAB

vegetables, tomato broth, crab

CREAM OF CRAB

sherry, jumbo lump

CAESAR SALAD

grana padano, croutons,
creamy garlic-parm dressing

APPLE WALNUT SALAD

greens, gala apples,
candied walnuts, bleu cheese,
champagne vinaigrette

MAIN

choose up to three

COURSE

entrée selections



FROM THE LAND

15OZ PRIME RIB

creekstone farms prime rib, herb butter, au jus

STOUT-BRAISED SHORT RIB

mashed potatoes, crispy fried onions,
guinness reduction

CAST IRON PERUVIAN CHICKEN

24-hour marinade, cilantro rice, stewed beans,
aji verde, aji amarillo, pickled onion

PASTA PRIMAVERA

bucatini pasta, fresh veggies & herbs, spicy
tomato cream sauce

FROM THE SEA

DOUBLE CRAB CAKE

all jumbo lump crab, lemon aioli

STEAK & CAKE

filet mignon, jumbo lump crab cake, herb
butter, lemon aioli

HALF RACK & CRAB CAKE

half rack of baby back ribs,
jumbo lump crab cake

STUFFED SHRIMP

u-10 gulf shrimp stuffed with crab imperial

SIDES

choose two to be included with entrees without existing sides

MASHED POTATOES

lightly seasoned with garlic

TUSCAN GREEN BEANS

shallots & garlic

CILANTRO LIME RICE

steamed jasmine rice

VEGETABLE DU JOUR

fresh chef selected

DESSERT

choose one per event

BROOKIE BAR

cookie & brownie blend, caramel

NY CHEESE CAKE

berry compote, whipped cream

CHOCOLATE TRUFFLE TORT

chocolate ganache, gluten free

SEASONAL DESSERT

chef selection