

# MICHAEL'S CAFE

## DINNER PRIX FIXE MENU

**\$53** | 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

USDA prime rated, herb butter,  
signature season blend

#### CHICKEN FRANCAISE

lightly fried chicken breast filets,  
lemon butter & white wine pan sauce,  
angel hair 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

**\$73** | 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

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, jasmine rice

##### 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

*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

**\$95** | 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

slow roasted 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

angel hair 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*