

MICHAEL'S CAFE

LUNCH PRIX FIXE MENU

\$35 | PER PERSON

includes coffee, iced tea, & soda

GRILLED CHICKEN CAESAR SALAD

herb marinated grilled chicken breast,
romaine, grana padano cheese,
creamy garlic-parm dressing,
herb croutons

CHOPHOUSE WEDGE WITH BROILED SALMON

broiled fresh salmon filet, iceberg lettuce
wedge, cherry tomatoes, radish,
pickled onion, bacon, bleu cheese crumbles,
bleu cheese dressing, everything bagel spice

ROASTED CHICKEN SALAD

fresh herbs, bibb lettuce,
tomato, griddled sourdough,
kettle chips



MAIN COURSE

choose up to three per event

SMOKED BRISKET

12-hr brisket, crispy onion,
house b&b pickles, bourbon bbq,
brioche bun, kettle chips

MEDITERRANEAN WRAP

hummus, cucumber, onion, olives,
roasted red pepper, sprouts, romaine,
tzatziki sauce, flour wrap, kettle chips | **v**

HOT TURKEY

oven roasted turkey served
open faced, gravy, cranberry,
bistro french fires

OPTIONAL ADDITIONS

ADDITIONAL

FAMILY-STYLE STARTERS FOR THE TABLE

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

CRAB CAKE SANDWICH

all jumbo lump crab, bibb lettuce, tomato,
brioche bun, kettle chips | + **\$7pp**

GIVE YOUR GUESTS THE OPTION OF SOUP

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

BROOKIE BAR

cookie & brownie blend, caramel

DESSERT

choose one per event

SEASONAL DESSERT

chef selection

CHOCOLATE TRUFFLE TORT

flour-less tort, chocolate
ganache | **gf**

NY CHEESE CAKE

berry compote,
fresh whipped cream

MICHAEL'S CAFE

\$45 | PER PERSON

includes coffee, iced tea, & soda

LUNCH PRIX FIXE MENU

MD CRAB SOUP

mixed vegetables,
spicy broth

STARTERS

choose one per event

SPLIT LEVEL SOUP

1/2 maryland crab,
1/2 cream of crab

FRIED BRUSSELS

bleu cheese crumble dressing,
gold fever, scallion

ASK ABOUT ADDITIONAL FAMILY-STYLE STARTERS!

HUMMUS & PITA

grilled pita, Greek village salad,
olive oil, sumac

MAIN

choose up to three



COURSE

entrée selections

GRILLED CHICKEN CAESAR SALAD

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

CHOPHOUSE WEDGE WITH BROILED SALMON

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

MEDITERRANEAN WRAP

hummus, cucumber, onion, olives,
roasted red pepper, sprouts, romaine,
tzatziki sauce, flour wrap, kettle chips | **v**

ROASTED CHICKEN SALAD

fresh herbs, bibb lettuce, tomato,
griddled sourdough, kettle chips

GREEK SALAD WITH BROILED SALMON

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

SHRIMP SALAD PLATTER

dellis family recipe, coleslaw,
deviled eggs, cucumber,
lettuce & tomato | **gf**

BISTRO STEAK SANDWICH

bavette, garlic aioli, greens, pickled onion,
crusty bread, kettle chips | **+ \$7pp**

CRAB CAKE SANDWICH

all jumbo lump crab, lettuce, tomato,
brioche bun, kettle chips | **+ \$7pp**

BROOKIE BAR

cookie & brownie blend,
caramel

DESSERT

choose one per event

NY CHEESE CAKE

*berry compote &
fresh whipped cream*

CHOCOLATE TRUFFLE TORT

chocolate ganache | **gf**

SEASONAL DESSERT

chef selection

MICHAEL'S CAFE

\$55 | PER PERSON

includes coffee, iced tea, & soda

LUNCH PRIX FIXE MENU

FRIED BRUSSELS

bleu cheese crumble dressing,
gold fever, scallion

STARTERS

choose one per event

FRIED CALAMARI

cherry peppers, lemon,
basil, thai sauce

CHESAPEAKE CRAB DIP

lump crab, cheddar, scallion, sourdough, vegetables

ASK ABOUT ADDITIONAL FAMILY-STYLE STARTERS!

MD CRAB SOUP

mixed vegetables, spicy broth

CREAM OF CRAB SOUP

sherry, jumbo lump crab

CAESAR SALAD

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

SOUP -or- SALAD

choose one per event

GREEK SALAD

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

MAIN

choose up to three



COURSE

per event

LOBSTER ROLL

hot tail, knuckle & claw meat, split top roll,
beurre monte | + \$7pp

SMOKED BRISKET

12-hr brisket, crispy onion, house b&b pickles,
bourbon bbq, brioche bun, kettle chips

MEDITERRANEAN WRAP

hummus, cucumber, onion, olives,
roasted red pepper, sprouts, romaine,
tzatziki sauce, flour wrap | v

GREEK SALAD WITH

BROILED SALMON -or- GRILLED CHICKEN

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

SHRIMP & GRITS

u-15 gulf shrimp, Anson Mills grits, jalapeno
bacon, grilled corn & green tomato succotash

CHICKEN FRANCAISE

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

BISTRO STEAK SANDWICH

bavette, garlic aioli, greens, pickled onion, crusty
bread | + \$7pp

STEAK FRITES

USDA Prime Bavette,
herb butter, truffle fries

CHOPHOUSE WEDGE WITH

BROILED SALMON -or- GRILLED CHICKEN

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

CRAB CAKE PLATTER

all jumbo lump crab, coleslaw,
bistro fries | + \$7pp

BROOKIE BAR

cookie & brownie blend, caramel

DESSERT

choose one per event

CHOCOLATE TRUFFLE TORT

chocolate ganache | gf

NY CHEESE CAKE

berry compote &
fresh whipped cream

SEASONAL DESSERT

chef selection