

Michael's Chop House

Valentine's Day Menu

Appetizers

Chicken and Goat Cheese Pizza 9

Grilled Chicken, Roasted Red Peppers and Tangy Goat Cheese

French Onion Soup 6

Classic Onion Soup with Provolone Cheese.

Shrimp Cocktail 10

5 Jumbo Shrimp served with Cocktail Sauce

Bruschetta 8

Tomatoes, Onions, Roasted Garlic, Basil, and Balsamic Vinegar with Parmesan Toast Points

Entrees

Angus Prime Rib of Beef (12oz) 24

Served with Au Jus and Horseradish Sauce.

New York Strip (12oz)

29

Grilled to your liking.

Grilled Filet Mignon (9oz)

30 Served with Béarnaise and topped with Wild Mushrooms.

Surf and Turf

30

8oz Certified Angus Beef Top Sirloin served with 4oz. Baked Lobster Tail.

Atlantic Salmon en Papillote 22

Atlantic Salmon steamed in Parchment Paper with Julienne Vegetables and Casino Butter.

Twin Lobster Tails

32

2 4oz. Lobster tails Baked to Perfection Served with Drawn Butter.

Chicken Artichoke Linguine 19

Tender Chicken sautéed with Artichoke Hearts and Mushrooms in a Cream Sauce.

Sea Bass Beurre Blanc 22

Tender, poached Sea Bass topped with a Citrus Dill Beurre Blanc.

Butternut Squash Ravioli 18

Butternut Squash Stuffed Ravioli with Wild Mushrooms in a Parmesan Cream Sauce.

Chicken Julienne Provençal 21

Grilled Chicken Breast with Roasted Garlic, Roma Tomatoes and Basil.

Dessert 5

Dessert Tray will be Presented After Dinner

Chocolate Lava Bombe

New York Style Cheesecake

Tiramisu

Carrot Cake

French Silk Pie

Celebrate with one of our Sparkling Wines!

½ Bottle Henri Marie Vin Fou

10 bottle

Mumm Cuvée Napa, Brut Prestige

45 bottle

Louis Roederer "Cristal" Champagne, Brut

250 bottle

**All Entrees are served with our Signature Soup and Salad Bar, and Warm Chop House Bread. Entrees (excluding pasta dishes) include your choice of Baked Potato, or Rice and Vegetable du Jour*