

AN AMERICAN BRASSERIE



FRENCH INFLUENCED STEAKHOUSE

AUTOMATIC 20% GRATUITY ADDED FOR ANY PARTY OF 8 OR MORE

\$35 CORKAGE FEE PER BOTTLE / 2 BOTTLE LIMIT PER TABLE

YOU ARE ALWAYS WELCOME TO BRING IN YOUR OWN CAKE TO MAKE YOUR OCCASION SPECIAL. (\$3 PER PERSON CAKEAGE CHARGE)

BRASSERIE SELECTIONS

“FILET MIGNON” CHEESEBURGER (18)

IN HOUSE GROUND BEEF TENDERLOIN AND RIBEYE, TOPPED WITH WISCONSIN CHEDDAR AND PICKLES

“FILET MIGNON” BACON BLEU BURGER (21)

IN HOUSE GROUND BEEF TENDERLOIN AND RIBEYE, TOPPED WITH GORGONZOLA BLUE CHEESE, APPLEWOOD SMOKED BACON AND PICKLES

“BRASSERIE” CHICKEN SANDWICH (18)

BREADED AND FRIED CHICKEN BREAST TOPPED WITH MELTED GRUYERE CHEESE (SWISS), CRISPY BACON AND HONEY MUSTARD SAUCE. ONE FRENCH BUN WITH LETTUCE AND HEIRLOOM TOMATO

FILET PAILLARDS (26)

SEARED PAILLARDS OF BEEF TENDERLOIN DAUPHINOISE POTATO TOPPED WITH BROWN SUGAR AND PORT WINE GLACE

HONEY GARLIC CHATEAUBRIAND BEEF TIPS (18)

CENTER CUT, PRIME BEEF TENDERLOIN TIPS, GLAZED IN A SOY, GINGER, HONEY & GARLIC SAUCE

STARTERS

ROASTED GARLIC (6)

ROASTED GARLIC, EXTRA VIRGIN OLIVE OIL & BALSAMIC GLACÉ DIPPING OIL FOR BREAD

COCKTAIL SHRIMP (20)

(5) U-12 SHRIMP, SERVED WITH COCKTAIL SAUCE

“SAKU” TUNA 25

JAPANESE SUSHI TUNA. CENTER CUT AND RATED AAA SASHIMI SESAME CRUSTED AND SEARED SUPER RARE. SERVED WITH SOY-GINGER SESAME DRESSING

PRINCE EDWARD ISLAND FRENCH MUSSELS (18)

IN A WHITE WINE & GARLIC BUTTER BROTH

STARTERS (CONTINUED)

“SIGNATURE” CRISPY FRIED CALAMARI (18)
TOSSED IN LEMON-BUTTER & BANANA PEPPER SAUCE WITH A SIDE OF MARINARA

BLACKENED JUMBO SHRIMP (16)
BROILED WITH LEMON, BUTTER, HERBS & CREAMY GARLIC SAUCE. SERVED WITH PARMESAN TOAST

BAKED FRENCH ESCARGOT (24)
(9CT) IN A CREAMY GARLIC BUTTER SAUCE, PARMESAN AND TOAST

MARYLAND “JUMBO LUMP” CRAB CAKES (24)
WITH SPICY RED CHILI AIOLI

HONEY BAKED BRIE (16)
WITH CANDIED PECANS, RASPBERRIES & TOAST

MJ’S BATTER COLOSSAL FRIED FIRECRACKER SHRIMP (16)
WITH SWEET GINGER & HOT CHILI DRESSING

PARMESAN FRIES (12)
TOPPED WITH PARMESAN SAUCE AND SERVED WITH OUR HOUSE GARLIC-PARMESAN BUFFALO SAUCE

SOUPS

FRENCH ONION SOUP (12)
SILKY SMOOTH FRENCH ONION SOUP WITH SWEET WHITE ONION, BRANDY, VEAL STOCK, TOPPED WITH GRUYERE CHEESE & MELBA CROUTONS

CREAMY GORGONZOLA & TOMATO WITH CROUTONS (10)
SAN MARZANO TOMATOES STEWED WITH RED WINE, BASIL, GARLIC, CREAM, GORGONZOLA

“SIGNATURE” BEER & CHEDDAR (V) (9)
POTATO, CREAM, BLACK PEPPER, WISCONSIN CHEDDAR AND NEW CASTLE

SALADS

HEART OF ROMAINE “WEDGE” (13)
WEDGE OF ROMAINE TOPPED WITH CRISP BACON, HEIRLOOM TOMATO, WISCONSIN CRUMBLED BLUE CHEESE & PARMESAN REGGIANO DRESSING

HOUSE SALAD (10)
BABY FIELD GREENS & ROMAINE LETTUCE WITH TOMATO, SWEET ONION, MUSHROOM, HERB ROASTED CROUTON & OUR HOUSE, CREAMY BALSAMIC & SHERRY DRESSING.

CAESAR SALAD (12) ADD ANCHOVIES (4)
CRISP HEARTS OF ROMAINE WITH PARMESAN, HERB ROASTED CROUTON.

THE “DIRTY” CAESAR (13)
LIKE A DIRTY MARTINI, WE USE CRISP ROMAINE TOSSED WITH GORGONZOLA BLUE CHEESE, SPANISH MANZANILLA OLIVES, HARDBOILED EGG, PARMESAN CHEESE, GARLIC ROASTED CROUTONS & SPICY DIRTY CAESAR VINAIGRETTE

BARTLETT PEAR & GOAT CHEESE SALAD (13)
BARTLETT PEAR, BABY FIELD GREENS, CRUMBLED GOAT CHEESE, CANDIED PECANS, ORGANIC BERRIES, TOSSED WITH RASPBERRY & PORT WINE VINAIGRETTE

ENTRÉE

ALL ENTREES ARE SERVED WITH COMPLIMENTARY MIXED VEGETABLES & BUTTER WHIPPED POTATOES

THERE IS A SLIGHT UPCHARGE FOR ANY SIDE SUBSTITUTIONS FROM OUR STARCH OR VEGETABLE SUBSTITUTION LIST (TABLES OF 8 OR MORE UNFORTUNATELY MAY NOT SUBSTITUTE SIDES)

POULTRY

RASPBERRY AND PORT WINE GLAZED DUCK (49)

RASPBERRY AND PORT WINE GLAZED MAPLE LEAF FARMS ½ ROASTED DUCK

CHICKEN "JOHN" (32)

ROASTED CHICKEN BREAST TOPPED WITH GOAT CHEESE, SUNDRIED TOMATOES AND PESTO CREAM SAUCE

CHICKEN MARSALA (32)

PAN SEARED CHICKEN BREAST FINISHED WITH A MUSHROOM MARSALA SAUCE & PARMESAN CHEESE

LE CORDON BLEU WITH HONEY CHAMPAGNE MUSTARD SAUCE (34)

BREADED AND ROASTED CHICKEN BREAST STUFFED WITH BLACK FOREST HAM, SWISS CHEESE & WRAPPED IN PROSCIUTTO. SERVED WITH A HONEY & DIJON MUSTARD SAUCE

PROTEIN

ALL OUR BEEF IS 12-14 DAY, IN HOUSE AGED FROM FAMILY-OWNED IOWA RANCHES. OUR STEAKS ARE SEASONED AND FINISHED WITH GARLIC-HERB BUTTER

DELMONICO RIBEYE (USDA PRIME)

CUT FROM THE EYE OF THE RIB, IT IS PRAISED FOR ITS GREATER CONTENT OF FAT GRAINS. FINISHED WITH OUR HOUSE GARLIC & HERB BUTTER.

HEAVILY MARBLED. IF YOU LIKE LESS FAT, TELL SERVER YOU WOULD LIKE A LOIN CUT.

14OZ.. 59 / 16OZ.. 67

FILET MIGNON

HERB SEASONED, PAN SEARED AND FINISHED WITH OUR HOUSE GARLIC & HERB BUTTER

ADD SHRIMP (13)

6OZ.. 45 / 8OZ.. 54 / 12OZ 73

MAKE YOUR STEAK PINOT STYLE

FINISHED WITH DIJON MUSTARD AND MELTED BLUE CHEESE, SERVED WITH A RASPBERRY-PINOT NOIR REDUCTION

ADD 5

CABERNET BEEF TIPS (36)

ADD GORGONZOLA BLUE CHEESE (4)

SEASONED SEARED PRIME BEEF TENDERLOIN TIPS, GARLIC ROASTED BUTTON TOP MUSHROOMS SERVED WITH CABERNET DEMI-GLACE

LIVER AND ONIONS (25)

PAN SEARED CALF LIVER TOPPED WITH ROASTED ONIONS AND MUSHROOMS

SEAFOOD

ATLANTIC SALMON (32)
SEASONED AND SEARED. SERVED WITH LEMON-BUTTER SAUCE
ADD CRAB STUFFING (15)

SHRIMP SCAMPI PASTA (34)
GULF SHRIMP, GARLIC, HERBS, LEMON, BUTTER, PARMESAN CREAM SAUCE

SAUTÉED BLUE CRAB CAKES WITH SPICY RED CHILI AIOLI (45)
TWO SEASONED "JUMBO LUMP" CRAB CAKES SERVED WITH A SPICY RED CHILI MAYONNAISE

POTATO CRUSTED ALASKAN CODFISH (28)
PAN FRIED AND SERVED WITH SAUCE PICCATA, LEMON BUTTER OR PORT-WINE

VEGETARIAN

VEGETARIAN VEGETABLE PLATE (26)
IT IS OUR PLEASURE TO CREATE A UNIQUE VEGETARIAN ENTRÉE WITH GRILLED ASPARAGUS, GARLIC ROASTED MUSHROOMS, BRUSSEL SPROUTS, ASIAN MARINATED SLAW, BABY CARROTS, BROCCOLI AND SOY MARINATED GRILLED ONION

MICHAEL'S SIDES ALA CARTE

CREAMED SPINACH WITH PARMESAN (8)
GARLIC SAUTÉED MUSHROOMS (7)
GRILLED ASPARAGUS (8)
FRENCH FRIES (8)
PARMESAN POTATO GRATIN (8)
ASIAN SLAW (6)
GARLIC ROASTED BRUSSEL SPROUTS (8)
PARMESAN FRENCH FRIES (12)
TRUFFLE FRENCH FRIES (14)
BEER BATTERED AND FRIED JUMBO ONION RINGS (12)
SERVED WITH 1000 ISLAND DIPPING SAUCE

MICHAEL'S SUBSTITUTIONS

INSTEAD OF OUR COMPLIMENTARY POTATO PUREE OR VEGETABLES
(TABLES OF 8 OR MORE MAY NOT SUBSTITUTE SIDES)

ASIAN SLAW 3
ASPARAGUS 4
POTATO GRATIN 5
BRUSSEL SPROUT 4
CREAMED SPINACH 5
FRENCH FRIES 4
ONION RINGS 4

CARROTS ONLY 4
PARMESAN FRIES 5
TRUFFLE FRIES 6

GARLIC BUTTER 4
RASPBERRY PORT SAUCE 4
LEMON BUTTER SAUCE 3
MARSALA 4
DEMI-GLACE 4
GARLIC-PARM BUFFALO 3

SAUCES

ROASTED MUSHROOM 4
HOUSE STEAK SAUCE 4
PICCATA SAUCE 3

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS