Michael John’s  
An American Brasserie  
Steak and Seafood Restaurant  

Brasserie [bras-uh-REE]  
A type of French Bar-Café with a relaxed, upscale setting, which serves beer, wine and simple, hearty dishes. An American Brasserie, “anything goes”  
(Weekly specials for dine in only and only valid for parties up to 12 guests)  
Automatic 18% Gratuity added for any party of 8 or more  
Week night Special Menu doesn’t apply for Holiday nights  
$26 Corkage Fee / 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)

Monday Prix Fixe (No split plates)  
Glass of house wine choice  
Your choice of small Caesar, House salad, Pear salad or Dirty Caesar  
Entrée’s Served with Potato puree or Asian slaw and House Vegetables  
6oz center cut Filet Mignon 41 / Potato crusted Alaskan Codfish 32/ Chicken “John” 34

Tuesday  
Buy one appetizer and get second appetizer ½ off

Wednesday  
House Wines by the glass 5, Import Bottles 3, Domestic bottles, 2, Sangria 5  
Cocktails Buy one – get Second cocktail ½ off

Thursday  
Lobster “Twins” Tail Dinner 38

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
Friday Night Prix Fixe  (No split plates)
Glass of house wine choice
Your choice of small Caesar, House salad, Pear salad or Dirty Caesar
Entrée’s Served with Potato puree or Asian slaw and House Vegetables
6oz center cut Filet Mignon 41/ Wild Caught Salmon 32/ Maple Leaf ½ Duck 43

Starters
Herbs de Provence Roasted Garlic, Extra Virgin Olive oil & Balsamic Glacé dipping oil for Bread 4
Prince Edward Island French Mussels in a White wine & Garlic butter Broth 13
“Signature” Crispy Fried Calamari tossed in lemon-butter & banana pepper sauce with a side of Marinara 13
Blackened Jumbo shrimp broiled with lemon, butter, herbs & garlic sauce. Served with Parmesan toast 13
Baked French Escargot in garlic butter sauce, Parmesan and Toast 13
Maryland “Jumbo Lump” Crab Cakes with Spicy Red Chili Aioli 15
Honey Baked Brie with Candied Pecans, Raspberries & Toast (V) 12
MJ’s Batter Colossal Fried Firecracker Shrimp with Sweet Ginger & Hot Chili Dressing 13
Parmesan Fries topped with parmesan sauce and served with our house garlic-parmesan buffalo sauce 12

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Beer battered and fried Jumbo Onion Rings served with 1000 island dipping sauce 12

**Soups**

French Onion Soup 9
Silky smooth French onion soup with Sweet white onion, veal stock, topped with Gruyere cheese & Melba croutons

Creamy Gorgonzola & Tomato Soup with Croutons 8
“Signature” Beer & Cheddar (V) 8

**Salads**

**Heart of Romaine “Wedge” 10**
Wedge of Romaine topped with crisp bacon, heirloom tomato, Wisconsin crumbled blue cheese & Parmesan Reggiano dressing

**House Salad 8**
Baby field greens & Romaine lettuce with tomato, sweet onion, mushroom, herb roasted crouton & our House, Creamy Balsamic & Sherry Dressing.

**Caesar Salad 8** (Anchovies 1)
Crisp Hearts of Romaine with Parmesan, Herb Roasted Crouton.

**The “Dirty” Caesar 9**
Like a Dirty Martini, we use Crisp Romaine tossed with Gorgonzola blue cheese, Spanish Manzanilla olives, hardboiled egg, parmesan cheese, garlic roasted croutons & Dirty Caesar vinaigrette

**Bartlett Pear & Goat Cheese Salad 9**
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 & Potato Puree

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There is a slight upcharge for any substitutions from our starch or vegetable list.

**Poultry**

Raspberry and Port Wine Glazed Duck 35
Raspberry and Port wine glazed Maple Leaf Farms ½ Roasted Duck

Chicken “John” 25
Roasted chicken breast topped with Goat cheese, sundried tomatoes and Pesto cream sauce

Chicken Marsala 25
Pan Seared Chicken breast finished with a Mushroom Marsala sauce & Parmesan cheese

Le Cordon Bleu with Honey Champagne Mustard Sauce 25
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.

Delmonico Ribeye (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
12oz.. 42 / 14oz.. 48 /16oz.. 56

Filet Mignon
Herb Seasoned, Pan Seared and finished with our House garlic & herb butter
Add Shrimp 10
6oz.. 32 / 8oz.. 40 / 12oz.. 59

Filet Pinot
Dijon and Bleu Cheese crusted Filet Mignon served with a Raspberry-Pinot Noir Reduction
6oz.. 35 / 8oz.. 42

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Cabernet Beef Tips 25
Add Gorgonzola Blue cheese 3
Seasoned Seared Prime beef tips, garlic roasted button top mushrooms served with Cabernet Demi glace

Liver and Onions 22
Pan Seared Calf Liver topped with roasted onions and mushrooms

Seafood

Soy-ginger Grilled Gulf Shrimp 26
Grilled jumbo gulf shrimp finished in our house soy-ginger and garlic sauce

Sautéed Blue Crab Cakes with Spicy Red chili Aioli 34
Two Seasoned “Jumbo Lump” Crab Cakes served with a spicy red chili Mayonnaise

Potato Crusted Alaskan Codfish 23
Pan Fried and Served with Sauce Piccata, Lemon butter or Port-wine

Shrimp Scampi 26
½ pound jumbo gulf shrimp broiled in clarified butter and lemon

Vegetarian

Vegetarian Vegetable Plate 18
It is our pleasure to create a unique vegetarian entrée with any of our fresh garden vegetables & sides

Michael’s Sides served Ala Carte
Signature Roasted Broccoli 6  Steamed Broccoli 6
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Garlic Sautéed Mushrooms 6 Grilled Asparagus 7
French Fries 7 Parmesan Potato Gratin 6
Jumbo Onion Rings 12 Asian Slaw 6
Garlic Roasted Brussel Sprouts 8 Potato Puree 6