

**Michael John's**  
**An American Brasserie**  
**Steak and Seafood Restaurant**  
(941-747-8032)

**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

**Monday**

**Cote du Boeuf dinner for Two 60**

Choice of small House salad or Caesar

The Legend of French Beef, 25oz seasoned and seared Delmonico Ribeye finished with our house steak sauce

Served with house vegetables and your choice of Potato puree or Asian slaw

**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 Tail Dinner 27**

Broiled Lobster Tail Served with Drawn butter, Potato puree or Asian slaw and House Vegetables

**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 32

Potato crusted Alaskan Codfish 28

Chicken “John” 29

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness**

## **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 12

“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 12

Baked French Escargot in garlic butter sauce, Parmesan and Toast 13

Maryland “Super lump” Crab Cake with Spicy Red Chili Aioli 13

Honey Baked Brie with Candied Pecans, Raspberries & Toast (V) 12

MJ’s Batter Fried Firecracker Shrimp with Sweet Ginger & Hot Chili Dressing 12

## **Soups**

French Onion Soup 8

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

Creamy Gorgonzola & Tomato Soup with Croutons 6

“Signature” Beer & Cheddar (V) 5

## **Salads**

House Salad 7

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

**Caesar Salad 7** (Anchovies 1)

Crisp Hearts of Romaine with Parmesan, Herb Roasted Crouton.

**The “Dirty” Caesar 8**

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

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## **Entrée**

All Entrees are served with Complimentary Mixed Vegetables & choice of Asian Slaw, Potato puree or Steak Rings

**Add Potato Gratin 3**

### **Poultry**

#### **Raspberry and Port Wine Glazed Duck 28**

Raspberry and Port wine glazed Maple Leaf Farms ½ Roasted Duck

#### **Chicken “John” 24**

Roasted chicken breast topped with Goat cheese, sundried tomatoes and Pesto cream sauce

#### **Chicken Marsala 24**

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 aged in-house and comes from Iowa that is grass fed then corn & grain finished

#### **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.. 33 / 16oz.. 44 / 22oz.. 63

#### **Filet Mignon**

Filet Mignon, Herb Seasoned, Pan Seared and finished with our House garlic & herb butter

Add Shrimp 10

6oz.. 27 / 8oz.. 35 / 12oz.. 55 / 16oz.. 72

#### **Filet Pinot**

Dijon and Bleu Cheese crusted Filet Mignon served with a Raspberry-Pinot Noir Reduction

6oz.. 30 / 8oz.. 38

#### **Cabernet Beef Tips 25**

Add Gorgonzola Blue cheese 3

Seasoned Seared beef tips, garlic roasted button top mushrooms served with Cabernet Demi glace

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

**Seafood**

**Beignet of Gulf Shrimp with Sweet chili Vinaigrette 25**  
Savory French battered and deep fried Jumbo Black tiger Shrimp dressed in our sweet & spicy chili vinaigrette

**Sautéed Blue Crab Cakes with Spicy Red chili Aioli 25**  
Two Seasoned Lump Crab Cakes served with a spicy red chili Mayonnaise

**Potato Crusted Alaskan Codfish 22**  
Served with Sauce Piccata, Lemon butter or Port-wine

**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**

<b>Signature Roasted Broccoli 6</b>	<b>Steamed Broccoli 6</b>
<b>Garlic Sautéed Mushrooms 6</b>	<b>Grilled Asparagus 7</b>
<b>French Fries 7</b>	<b>Parmesan Potato Gratin</b>
<b>6</b>	
<b>Jumbo Onion Rings 10</b>	<b>Asian Slaw 6</b>
<b>Garlic Roasted Brussel Sprouts 8</b>	<b>Potato Puree 6</b>
<b>Parmesan Fries served with our house garlic-parmesan buffalo sauce 9</b>	

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