

EST.  2006

MICHAEL'S

STEAK • SEAFOOD • WINE

CHEESE & CHARCUTERIE

MANCHEGO 12

Sheep's milk cheese marinated in olive oil with garlic and herbs served with almonds and cherry compote.

IBERIAN BOARD 25

Assortment of cured Spanish meats and cheeses with seasonal accompaniments.

BURRATA CHEESE 13

Black truffle burrata cheese, heirloom tomatoes, basil pesto, grilled baguette.

BAKED BLUE 10

La Peral blue cheese baked in puff pastry with apple compote, candied walnuts, and local honey comb.

CANA DE OVEJA TOAST 10

Sheep's milk cheese baked on grilled baguette with PX onions and sweet sherry reduction.

TERRINE 10

Goat cheese mousse layered with pesto, olives, and tomato conserva served with crostinis.

COLD & RAW

TUNA TARTARE* 15

With poké sauce, mango, avocado crema, and plantain chips.

LOBSTER CEVICHE 18

With diced pineapple, red onions, chiles, and cilantro tossed in lime juice, and served with plantain chips.

SHRIMP COCKTAIL 15

6 jumbo red shrimp lightly poached served with gazpacho cocktail sauce and whole grain mustard aioli.

OYSTERS* MP

6 seasonal oysters with gazpacho cocktail sauce, horseradish, and lemon.

GRAN PLATEAU* 48

Oysters, shrimp, ahi tuna, and sous vide lobster with traditional accompaniments.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



SEASONAL FISH

ROASTED BRANZINO 30

Mediterranean sea bass with Marcona almond herb butter.

ÓRA KING SALMON 30

Seared and served over french lentils with local mushrooms, and red wine jus.

CRIOLLO SHRIMP 28

Sauteed red shrimp over criollo tomatoes, yuca mofongo mash and smoked tomato nage.

SEA SCALLOPS 30

U10 sea scallops served with forbidden black rice and charred pineapple salsa.

LOBSTER GNOCCHI 36

Butter poached lobster with pan seared dumplings over corn saffron puree with peas and heirloom tomatoes.

SIGNATURE ENTRÉES

RISOTTO 26

Creamy arborio rice with local mushrooms, duck confit, shaved Parmesan, and truffles.

POLLO AL LIMON 26

Joyce Farms chicken breast with castelvetro olives, confit potatoes, and preserved lemon.

WAGYU BEEF CHEEKS 28

Tender braised beef with yuca mofongo mash, and roasted baby carrots.

CHULETA 30

1 lb heritage long bone pork chop served crispy with guava datil sauce, tostones, and chimichurri.

STEAK & FRIES 28

Hanger steak, house cut truffle fries, herb chimichurri.

COLORADO LAMB CHOPS 32

12 oz grass fed Colorado lamb chops with confit potatoes and lamb jus.

PRIVATE DINING & CATERING

Michael's is available for private parties of many sizes, and our dedicated private dining team is on hand to assist in carefully planning your event.

No matter the occasion, be it an intimate luncheon, a unique social gathering or a celebration at a venue of your choosing, we offer everything from menu selection to wine pairings, flowers and decor, can be custom designed for your special occasion.

*Not all ingredients are listed on items description.
Please make us aware of any potential food allergies prior to ordering.

STEAKHOUSE CUTS

DRY AGED

28 day minimum aging. Rich mouthfeel, tender, and extremely flavorful cuts.

14 OZ NEW YORK STRIP 48

14 OZ RIBEYE 48

FILET MIGNON

Certified Angus Beef tenderloin steaks.
Lean and tender steaks.

6 OZ CENTER CUT FILET 33

8 OZ CENTER CUT FILET 42

14 OZ BONE-IN FILET 60

DENVER STEAK 35

6 oz Jackman Natural Florida Wagyu beef.
Extremely marbled, and super flavorful steak.

KANSAS CITY STRIP 48

16 oz bone in strip loin. Well marbled.

PORTERHOUSE 58

24 oz steak featuring both a tenderloin and strip.
Well marbled, tender, and extremely flavorful.

TOMAHAWK RIBEYE 90

30 oz deeply marbled ribeye with a long,
exposed rib bone. Star of many Instagram post.

Steaks are served with a choice of one of our signature sauces:

**Béarnaise Sauce · Smoked Tomato Datil Butter · Roasted Garlic & Herb Butter
Red Pepper Romesco · Herb Chimichurri · Red Wine Bordelaise Sauce**

STEAK ADD-ONS

CRAB OSCAR 15

Lump Crab with asparagus
and Béarnaise.

BUTTER POACHED LOBSTER 20

Poached lobster with smoked
tomato datil butter sauce.

MUSHROOM CRUST 9

Roasted local exotic mushrooms
with red wine bordelaise.

BLUE CHEESE CRUST 9

La Peral blue with
red wine bordelaise.

GARLIC SHRIMP 10

Jumbo shrimp with garlic herb butter sauce.

TRUFFLE FOIE GRAS 19

Seared Foie gras with truffled
red wine bordelaise sauce.

CRIOLLO STYLE 10

Topped with creamy goat cheese,
criollo tomatoes, and red wine bordelaise.

SIDES

CREAMED GREENS 8

Sauteed spinach, kale, and chard
with manchego cream and garlic confit.

CORN CHOW-CHOW 8

Roasted corn with peppers,
smoked tomatoes, edamame.

CONFIT POTATOES 9

Fingerling potatoes roasted in
olive oil with herbs and garlic.

ASPARAGUS 9

Grilled with romesco sauce.

BABY CARROTS 9

Roasted and served with tomato criollo sauce.

TOSTONES 9

Crispy smash fried plantains with chimichurri.

TRUFFLE FRIES 10

Hand cut fries tossed with
truffle oil, herbs, and sea salt.

MAC & CHEESE 12

Creamy pasta with buttered bread crumbs.

We support local producers as much as possible to ensure the best quality.

We value sustainability and the heritage of products, but quality is our number one priority.

SALADS

GREEN SALAD 8

Radishes, shaved baby carrots, and marcona almonds with champagne herb vinaigrette.

WEDGE SALAD 10

Petite iceberg lettuce, creamy dijon dressing, smoked tomatoes, pancetta.

ASPARAGUS CAESAR 14

Marinated asparagus, petite greens, 6 minute egg, parmesan crisps, black truffle.

HARVEST SALAD 10

Roasted beets, candied walnuts, dried cherries, and crumbled goat cheese with sherry balsamic vinaigrette.

STARTERS

FOIE GRAS 19

With candied walnuts, dried cherry compote, berries, and port reduction.

CRAB "CROQUETAS" 15

With datil guava glaze, house pickled onions, and micro cilantro.

PLANTAIN BON BONS 9

Sweet plantains wrapped in smoked bacon with datil guava sauce.

SHISHITO PEPPERS 9

Pan roasted peppers with flake sea salt.

MONTADITOS 13

Sauteed steak with criollo tomatoes and chimichurri in plantain cups.

SPANISH MUSHROOMS 8

Sauteed with garlic, fino sherry, parsley, and butter.

CAST IRON SHRIMP 15

Sauteed shrimp, chorizo, criollo tomatoes, garlic confit, paprika oil.

OYSTERS "ROCKEFELLER" 16

Baked with manchego crema, sauteed spinach, pancetta, shaved Parmesan.

EMPANADITAS 9

Crispy pastry with corn, peppers, mushrooms, and spinach served with garlic herb aioli.

PROVOLETA 10

Provolone cheese baked in cast iron with sundried tomatoes, pine nuts, chimichurri and grilled baguette.

CHEF EXPERIENCE

Allow our chefs to take you on a multicourse guided trip through what the season has to offer.

All parties in group must participate to ensure proper service.

3 COURSE EXPERIENCE 45 / 80 *(with wine)*

5 COURSE EXPERIENCE 70 / 120 *(with wine)*

