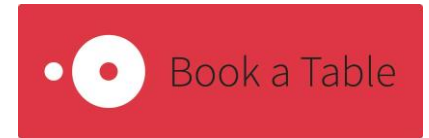


Michael John's
An American Brasserie
Steak and Seafood Restaurant



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 38 / Potato crusted Alaskan Codfish 28/ Chicken “John”

29

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 32

9oz 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 38/ Wild Caught Salmon 32/ Maple Leaf ½ Duck 40

Starters

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

**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 14

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

**MJ’s Batter Colossal Fried Firecracker Shrimp with Sweet Ginger & Hot Chili Dressing
13**

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, cucumber, sweet onion, mushroom, herb roasted crouton & our House Dressing, 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

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increase your risk of food borne illness**

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

Poultry

Raspberry and Port Wine Glazed Duck 30

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 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.. 39 / 16oz.. 50

Filet Mignon

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

Add Shrimp 10

6oz.. 30 / 8oz.. 38 / 12oz.. 57

Filet Pinot

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

6oz.. 33 / 8oz.. 40

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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 glaze

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 32

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

Scampi

Baked in butter, garlic and wine

Jumbo Gulf Shrimp Scampi 26

½ pound Maryland Blue Crab Scampi 34

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

Garlic Sautéed Mushrooms 6

French Fries 7

6

Jumbo Onion Rings 10

Garlic Roasted Brussel Sprouts 8

Parmesan Fries served with our house garlic-parmesan buffalo sauce 9

Steamed Broccoli 6

Grilled Asparagus 7

Parmesan Potato Gratin

Asian Slaw 6

Potato Puree 6

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