

# MICHAEL'S

STEAK • SEAFOOD • WINE

## SHAREABLE

### MICHAEL'S BOARD 30

Assortment of composed cheese and charcuterie with seasonal accompaniments.

### SEACUTERIE 25

Assortment of smoked, cured and preserved seafood with seasonal accompaniments.

### TAPAS BOARD 25

Spanish Chorizo, sundried tomato pesto, goat cheese peppers, marinated olives, Marcona almonds, marinated Manchego cheese with cherries.

## SALADS

### GREEN SALAD 9

Shaved vegetables and champagne herb vinaigrette.

### WEDGE SALAD 12

Smoked tomatoes, crispy prosciutto, fresh herbs, crumbled blue cheese, Dijon vinaigrette.

### BEET & GOAT CHEESE SALAD 12

Tender greens, shaved radishes, and sherry balsamic vinaigrettes.

### BURRATA SALAD 18

Arugula, orange, fennel and basil pesto vinaigrette.

## STARTERS

### SPANISH OCTOPUS 19

Wilted greens with crispy garbanzos and aji amarillo crema.

### BEEF TARTARE 16

Tossed in savory sauce with capers, shallots, and Dijon and served with grilled baguette.

### CAST IRON SHRIMP 14

Basque peppers, chorizo, and grilled artichokes.

### TOSTONES MONTADOS 12

Marinated steak, peppers, smoked tomatoes, and avocado crema.

### POKE TUNA TACOS 14

Avocado crema and micro cilantro.

### CHARRED SHISITO PEPPERS 10

Tossed in togarashi sea salt with lemon tahini.

### CONFIT LOCAL MUSHROOMS 14

With grilled baguette.

### HARISSA CARROTS 16

Local honey, toasted hazelnuts and lemon tahini.

## SIDES

### ROSEMARY TRUFFLE FRIES 10

### MARBLE POTATOES 9

With garlic herb butter.

### MOUSSELINE POTATOES 9

With brown butter and nutmeg.

### GRILLED BROCCOLINI 10

With gremolata.

### STEAMED ASPARAGUS 10

With Romesco.

### CRISPY BRUSSELS 12

With smoked tomatoes and pomegranate gastric.

### MANCHEGO CAULIFLOWER AU GRATIN 10

## MICHAELS EXPERIENCE

All menu items are made fresh from scratch and we can accommodate, most dietary restrictions upon request.

Would you like to let our Chefs take you on a culinary journey? Ask about our daily Chef's Table Experience.

# FARMED & FORAGED

## SPINACH & RICCOTA GNOCCHI 26

Basil pesto, charred broccolini and shaved Parmesan.

## STUFFED PLANTAIN CANOA 28

Stuffed with locally cultivated mushrooms, shaved Parmesan, plantain crema.

# SEAFOOD

## DAILY CATCH \$MKT

With chefs daily preperation.

## ATLANTIC SWORDFISH 35

Crispy brussels, smoked tomatoes, pom gastric.

## DAY BOAT SCALLOPS \$MKT

Orange glazed plantains, plantain crema, toasted coconut, hazelnut crumblec.

## MOQUECA WITH FLORIDA GROUPEr 40

Shrimp, and mussels in a savory coconut broth with marble potatoes, smoked tomatoes, and pearl onions.

# LAND

## VEAL MILANESE 38

Baby arugula and citrus gremolata.

## SMOKED HERITAGE PORK CHOP 30

With bacon onion jam.

## PASTURE-RAISED LAMB LOIN CHOPS 47

Smoked merguez lamb sausage, seasonal vegetables, lamb jus.

## BRAISED BEEF SHORT RIBS 30

Crispy yuca mofongo, baby carrots, red wine bordelaise.

## NATURAL SOUS VIDE CHICKEN BREAST 28

Seasonal vegetables and herb chimichurri.

# STEAKHOUSE CUTS

## 8OZ CENTER CUT FILET 48

## 14OZ FRENCHED BONE-IN FILET 62

## 14OZ NEW YORK STRIP 52

## 18OZ BRASSTOWN DRY AGED BONE-IN KANSAS CITY STRIP 68

## 16OZ RIBEYE 65

## 18-22OZ BRASSTOWN DRY AGED BONE-IN RIBEYE 75

## 32OZ TOMAHAWK RIBEYE 138

## 8OZ HANGAR STEAK 30

 - These steaks are procured from Chop Shop St. Augustine.

 - These steaks are USDA PRIME.

# ENHANCE YOUR STEAK

## JUMBO LUMP CRAB MEAT \$MKT

Oscar style with béarnaise sauce.

## SPANISH BLUE CHEESE CRUST 8

With red wine bordelaise sauce.

## AU POIVRE 8

Peppercorn crust with creamy brandy and green peppercorn sauce.

## POACHED MAINE LOBSTER \$MKT

6 oz lobster tail with garlic herb butter.

## SELECT A COMPLIMENTARY SAUCE OF YOUR CHOICE

smoked tomato datil butter • red wine bordelaise • béarnaise • garlic & herb butter • herb chimichurri • red pepper romesco