



MICHAELS CUISINE



RESTAURANT & BAR



## RESTAURANT WEEK MENU AUGUST 7~19, 2017

MICHAELS CUISINE™ Is Proud To Participate In Restaurant Week With A Three Course Meal Offering Our Classic Ranch Style Cuisine From Chef O Proprietor Michael S. Thomson. We Are Offering Wine Selections Paired With Each Course To Compliment Your Dining Experience. We Are Also Participating In The Calloway's Nursery "4th Course" And Will Include The "Optional" 4th Course With Your Dinner, Complimentary With A Calloway's Nursery Certificate. The Cost For The Dinner Only Is **\$39.00 Per Person**, With The Three "Paired" Wines; \$57.00 Per Person. For Each Restaurant Week Meal Served, **Michaels Cuisine™ Will Donate \$8.00 To The Lena Pope Home.** (These Costs Do Not Include, Sales Tax, Gratuity, Or Beverages)

### FIRST COURSE

#### CARROT CILANTRO CREAM SOUP

A Smooth & Silky Blend Of Carrots, Potatoes, Cilantro, & Chicken Broth With A Touch Of Cream.

~OR~

#### THE FAMOUS MAC'S SALAD

Iceberg Lettuce, Toasted Sesame Seeds, Romano Cheese, & The Classic Mac's House Dressing.

### ENTRÉE COURSE

#### PEPITA CRUSTED TEXAS REDFISH

Roc-Doc Charbroiled Redfish Fillet With Spaghetti Squash, & Roasted Corn Relish.

~OR~

#### PECAN SMOKED & CHARBROILED SIRLOIN CARNE ASADA

With Roasted Peppers & Onions, Cilantro Rice, Borracho Beans, & A Roasted Martajada Sauce.

~OR~

#### OVEN ROASTED CHICKEN

1/2 Of An Italian Herbed Oven Roasted Semi-Boneless Brined Chicken With Fresh Whipped Potatoes, Oven Roasted Vegetables, & A Natural Pan-Juice Sauce.

### DESSERT COURSE

#### ANCHO CHOCOLATE MOUSSE

Light & Creamy Belgian Chocolate, Kahlua & A Hint Of Ancho Chile With Raspberry Sauce.

~OR~

#### MOMS BANANA PUDDING

Sue's Recipe With Bananas, Vanilla Pudding & Vanilla Wafers. An American Favorite! With Caramel Drizzle, & Chipotle Chile~Cinnamon~Sugar Fried Flour Tortilla Chips.

### CALLOWAY'S NURSERY 4th COURSE

**\$12.50 ADDITIONAL PER PERSON**

(Complimentary With A Calloway's Nursery 4th Course Certificate)

#### MICHAELS ORANGE JALAPENO QUAIL "POP'S"

Two Charbroiled One Bone Roc-Doc 1/2 Quail Atop Our Roasted Poblano Goat Cheese Grits & A Caramelized Orange, With Roasted Jalapeno Pepper & Orange-Jalapeno Sauce.

~OR~

#### RANCH SWEET CORN SPOONBREAD TAMALE WITH EMMA'S SHRIMP GRAVY

Our Sweet Corn Spoonbread Baked In A Corn Husk, With A Fresh Shrimp Tomato Gravy.

~OR~

#### MC™ "CLASSIC" TORTELLINI MARGHERITA

Meat & Cheese Tortellini's In A Lite Sun-Dried Tomato - Fresh Basil Cream Sauce.

### RESTAURANT WEEK MC™ FEATURED WINES

Au Contraire Pinot Gris, California • Caymus Conundrum Rose, California • Catena Cabernet Sauvignon, Argentina

ALL THREE WINES IN A 3 OZ. POUR, PAIRED WITH EACH COURSE \$18.00  
BY THE 5 oz. GLASS \$12.00 • BY THE 750 ml BOTTLE \$45.00

**F O O D ★ F L A V O R S ★ F U N**

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MICHAEL S. THOMSON, CHEF ★ PROPRIETOR | JORGE ROMERO, EXECUTIVE CHEF