



## MC™ STARTERS

**SOUP OF THE DAY** Cup 5  
Bowl 7  
Changes Daily Created With The Freshest Of Americas Bounty.

**THE CLASSIC RANCH TORTILLA SOUP** Cup 7  
Bowl 9  
Tomato & Pasilla Chile Enriched Chicken Broth With Avocado, Cilantro, Oaxaca Cheese, Toasted Pasilla Chile, & Tortilla Strips.

**THE ORIGINAL "MAC'S SALAD"** 9  
Fort Worth's Legendary "Mac's House Restaurant" House Salad.

**MAGGI-LIME CHOPPED SALAD** 9  
Chopped Iceberg Lettuce With Ripe Beefsteak Tomato, Ripe Avocado & Sweet Red Onion. With Our Classic Maggi-Fresh Lime Dressing.

**MC™ RANCH CAESAR SALAD** 9  
Chopped Romaine Lettuce, Parmesan Cheese, & Ranch Croutons, With Our Chipotle Caesar Dressing.

**RANCH OYSTERS ROCKEFELLER** MKT  
Six Piping Hot Texas Gulf Oysters On The Half Shell Topped With An Anisette Seasoned Poblano-Spinach Cream And Parmesan Cheese Then Baked To A Golden Brown.

**OUR "CLASSIC" JALAPENO SHRIMP** 16  
8 Gulf "Texas Gold" SHRIMP Slowly Poached & Aged In Pickled Jalapenos, Onions & Doc-Of-The-Bay™ Spiced Marinade.

**MC™ BAKED GOAT CHEESE** 15  
With Raspberry Chipotle Vinaigrette, & Basil Pesto Toast.

**ORANGE JALAPENO QUAIL POPS** 18  
(4) Charbroiled 1/2, One Bone, Bobwhite Quail "Pops" Glazed With Orange~Jalapeno Sauce.



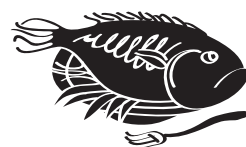
## DESSERTS

**MICHAELS RED VELVET CAKE** 7  
With Ancho Bourbon Pecan Cream Cheese Frosting, & Raspberry Sauce.

**SEASONAL FRESH FRUIT** 8  
Chef's Presentation Of The Best Of Americas Bounty.

**MICHAELS CLASSIC CREME BRULEE** 8  
Caramel Crusted Vanilla Bean Custard With Hidden Raspberries.

**MOMS BANANA PUDDING** 7  
Sues Recipe With Bananas, Vanilla Pudding & Vanilla Wafers. An American Favorite! With Caramel Drizzle, & Chipotle Chile~Cinnamon~Sugar Fried Flour Tortilla Chips.



## "CONTEMPORARY RANCH" CLASSICS

(All Classics, & Features Are Served With Creative Sides & Appropriate Sauces)

**MC™ "SIGNATURE" GULF CRAB CAKES** 22  
Baked, NOT Fried, With A Lite Ancho Chile Cream Sauce.

**"THE CATTLE RANCHER"** 30  
Center-Cut Choice Beef Tenderloin, The Most Tender Of All Steaks.

**16 OZ. COWBOY BONE IN RIBEYE STEAK** 45  
"THE" TEXAS Steak! Cooked On The Bone For The Best Flavor.

**"THE STOCK SHOW STEAK"** 28  
"U.S.D.A. Prime" Top Sirloin Steak From The Flavorful Top Of The Sirloin.

**MICHAELS "SIGNATURE" PEPPER-CRUSTED BEEF TENDERLOIN** 35  
With Our "Classic" Ancho Chile-Bourbon Sauce.

**PECAN CRUSTED GOAT CHEESE CHICKEN** 22  
With A Lite Basil Cream Sauce.

**MC™ CHICKEN FRIED STEAK** 18  
Hand Breaded Sirloin Flap Cutlet With Our Chipotle~Black Pepper Cream Gravy.

**FRESH MARKET "FISH"** MKT  
The Best Catch Available From The Worlds Waters, In True "Contemporary Ranch" Style.



## CHEF ADD-ONS

Small Dinner Salad, Your Choice Of Our Menu Salads In A Smaller Portion. 7

Roasted Poblano~Ranch Goat Cheese Stone Ground Texas Grits. 6.50

Sautéed Mushrooms With Julienne Onion & Fresh Sliced Fresh Jalapeno. 6.50

MICHAELS CUISINE™ Thai Green Beans. 6.50

MICHAELS CUISINE™ "Fatt~Fries", Or "Skinny Fries" Seasoned With Our Classic "Roc-Doc-Rub™." 4.25

Substitute Any Of The Above Chef Additions On Your "Classic" Entrée. 3.25

(5) Texas Gulf Charbroiled Shrimp, In A Chipotle~Lime Butter Sauce. 15



## Tuesday Night

### PRIME RIB OF BEEF NIGHT

Roc-Doc™ Pecan Smoked & Slow Roasted Beef Rib Au Jus With Garlic Mashed Potatoes, Thai Green Beans, & Maggi~Horseradish Cream.  
8 oz. ★ 12 oz. ★ 16 oz. MKT

LIMITED AVAILABILITY



# Today's Featured Wine

Each Day We "Feature" A Bottle Of New, Unique, Sometimes Rare, & And Always Contemplated Wine, Expertly Paired With Our Food Features. Think Of This As An Invitation Into My Private Cellar, Formerly Known As The "Chef 's Stash List." Guaranteed To Be A Fabulous Wine, That Works Well With Our Cuisine, Priced At Half Of It's True Value. Simply, You Can't Go Wrong!  
CHEF ★ PROPRIETOR MICHAEL S. THOMSON



## REDS

MICHAELS Select Red, Selected Monthly	6	25
Rodney Strong Merlot, Sonoma	10	30
Coppola "Claret" Meritage, California		30
Decero Malbec, Mendoza, Argentina	10	30
Liberty School Cabernet Sauvignon, California		30
Motto "Backbone" Cabernet Sauvignon, California	10	30
Higher Ground Pinot Noir, Monterey County	12	36
Silver Palm Cabernet Sauvignon, North Coast, California		38
Colome Autentico Malbec, Salta, Argentina		45
Truchard Pinot Noir, Carneros		45
Matanza Creek Merlot, Bennett Valley		45
Estancia Meritage, Paso Robles		55
Duckhorn "Decoy" Cabernet Sauvignon, Sonoma County	15	45
Simi Cabernet Sauvignon, Alexander Valley		45
The "Arsonist" Red Blend, California		45
Coppola "Director's Cut" Cabernet Sauvignon, Alexander Valley		48
Clos du Bois "Reserve" Cabernet Sauvignon, Alexander Valley		50
Fess Parker Pinot Noir, Santa Barbara		50
The Prisoner "Red", California		60
Trefethen "Estate" Merlot, Napa Valley		60
Taken Red Blend, Napa Valley		62
Ponzi Pinot Noir, Willamette Valley, Oregon		65
La Crema Pinot Noir, Willamette Valley, Oregon		65
The Prisoner "Cuttings" Cabernet Sauvignon, California		65
Sonoma Cutrer Pinot Noir, Russian River Valley		70
Mount Veeder Cabernet Sauvignon, Napa Valley		75
Silverado Cabernet Sauvignon, Napa Valley		85
Frogs Leap "Estate" Cabernet Sauvignon, Rutherford, California		90
Hall Cabernet Sauvignon, Napa Valley		115
Silver Oak Cabernet Sauvignon, Alexander Valley		130
Caymus Cabernet Sauvignon, Napa Valley		135
Cakebread Cabernet Sauvignon, Napa Valley		140
Benziger "Tribute" Meritage, Sonoma County		150

## WHITES

MICHAELS Select White, Selected Monthly	6	25
Matchbook "Tinto Rey" Rose, Dunnigan Hills, California	8	27
Chateau St Michelle Riesling, Washington		27
Flint And Steel Sauvignon Blanc, Napa Valley	10	30
McPherson Cellars Roussanne, Texas		30
Four Graces Pinot Gris, Willamette Valley, Oregon	11	33
Trefethen "Dry" Riesling, Napa Valley		35
Kim Crawford Sauvignon Blanc, Marlborough, NZ		35
La Crema Pinot Gris, Monterey, California		35
Kendall Jackson "Vitner's Reserve" Chardonnay, California	12	36
Coppola "Director's Cut" Chardonnay, Russian River Valley		40
Mer Soleil Chardonnay, Santa Lucia Highlands	12	40
Robert Mondavi Fume Blanc, Napa Valley		42
Matanzas Creek Chardonnay, Bennett Valley		50
Santa Margherita Pinot Grigio, Alto Adige, Italy		55
Sonoma Cutrer "Russian River Ranches" Chardonnay, Sonoma County	15	55
Fess Parker "Ashley's Vineyard" Chardonnay, Santa Barbara		60
Trefethen Chardonnay, Napa Valley		60
Cakebread Chardonnay, Napa Valley		75

## MICHAELS WORLD BUBBLES

"I Believe That Sparkling Wines Should Be Enjoyed By Everyone For All Occasions, Not Simply The Royals & Celebrities For Celebrated Occasions."

MICHAEL S. THOMSON, CHEF ★ RESTAURATEUR

Mumm Napa Brut, California, (187ml)	12
Nicolas Feuillatte Brut, Champagne, France (187ml)	20
Moet & Chandon Imperial "Mini Moet"	
NV, Champagne, France (187ml)	25
Ruffino Prosecco, Tuscany, Italy	27
Coppola "Sofia", Napa Valley	35
Mumm Napa Brut Prestige, Napa Valley	47
Schramsberg Mirabelle "Rose", California	60
Schramsberg "Blanc De Blanc", California	70
Domaine Carneros Brut, Napa Valley	60
Piper-Heidsieck Brut, Champagne, France	75
Moet & Chandon "Imperial" NV, Champagne, France	76
Veuve Cliquot "Yellow Label" Brut NV, Champagne, France	91
Charles Heidsieck "Brut Rose", Champagne, France	150
Perrier Jouet "Belle Epoch" Brut, Champagne, France	200
Veuve Cliquot "Le Grand Dame", Champagne, France	225
Moet & Chandon Cuvee Dom Perignon, Champagne, France	275