



AUGUST 12 ~ SEPTEMBER 1, 2018

MICHAELSCUISINE™ Is Proud To Participate In Restaurant Week With A Three Course Meal Offering Our Classic Ranch Style Cuisine From Chef ★ Proprietor Michael S. Thomson. We Are Offering Wine Selections Paired With Each Course To Compliment Your Dining Experience. We Are Also Participating In The FedEx "4th Course" And Will Include The "Optional" 4th Course With Your Dinner, Complimentary With A FedEx Coupon. The Cost For The Dinner Only Is **\$39.00 Per Person**, With The Three "Paired" Wines; \$59.00 Per Person. For Each Restaurant Week Meal Served, **Michaelscuisine™ Will Donate \$8.00 To The Lena Pope Home.**

(These Costs Do Not Include, Sales Tax, Gratuity, Or Beverages)

FIRST COURSE

ROASTED JALAPENO~CILANTRO CREAM

A Smooth & Silky Blend Of Potatoes, Onions, Fresh Roasted Jalapeno, 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

ROC-DOC™ TEXAS REDFISH

Roc-Doc Charbroiled Redfish Fillet With Hatch Chile Rice, Black Bean Pico, & Seafood~Saffron Mexican Crema.

~OR~

CHARBROILED POBLANO BEEF

Our Classic Pounded Beef Sirloin Steak With A Roasted Poblano & Sautéed Mushroom Cream Sauce. With Fresh Whipped Potatoes, & Oven Roasted Vegetables.

~OR~

SIRACHA~HONEY GLAZED CHICKEN

Pecan Smoked, & Honey~Mustard Glazed 1/2 Chicken MC™ Thai Green Beans, & Jalapeno Mac & Cheese.

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.

FedEx Office 4th COURSE

\$12.50 ADDITIONAL PER PERSON

(Complimentary With A FedEx Office 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~

TEXAS GULF SHRIMP & GRITS

Our Texas Gulf Shrimp Sautéed With Onion, Peppers, & Celery In A Shrimp~Garlic Cream Sauce. Served Atop Our Roasted Poblano~Goat Cheese Texas Grits.

~OR~

MC™ "CLASSIC" TORTELLINI MARGHERITA

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

RESTAURANT WEEK MC™ FEATURED WINES

Starmont Winery & Vineyards, Carneros Chardonnay 15'

Chalk Hill Winery, Sonoma Coast Rose 17'

Seven Hills Winery, Walla Walla Valley Merlot 16'

ALL THREE WINES IN A 3 OZ. POUR, PAIRED WITH EACH COURSE \$20.00

BY THE 5 Oz. GLASS \$14.00

BY THE 750 ml BOTTLE \$48.00

MICHAEL S. THOMSON
CHEF ★ PROPRIETOR

JORGE ROMERO
EXECUTIVE CHEF

