



# MICHAELS CUISINE

FOOD \* FLAVORS \* FUN

We Welcome All Of Our Guests And Proudly Present A Special Offering Of Our "Contemporary Ranch Cuisine"



## STARTERS

### SOUP OF THE DAY

Changes Daily, Created With The Freshest Of America's Bounty.

Cup 6  
Bowl 8

### OUR CLASSIC RANCH TORTILLA SOUP

Tomato & Pasilla Chile Enriched Chicken Broth With Avocado, Cilantro, Oaxaca Cheese, Toasted Pasilla Chile, & Tortilla Strips.

Cup 8  
Bowl 10

### THE ORIGINAL "MAC'S SALAD"

Chopped Iceberg Lettuce, Romano Cheese, Toasted Sesame Seeds, & "Mac's House Restaurant" House Blue Cheese Vinaigrette.

9

### STOCK SHOW SALAD

A Crisp Salad Of Chopped Iceberg Lettuce With Ripe Beefsteak Tomato, Bacon, Onion, & MC™ Blue Cheese Dressing.

9

### MAGGI-LIME CHOPPED SALAD

Chopped Iceberg Lettuce With Ripe Beefsteak Tomato, Ripe Avocado & Sweet Red Onion.  
With Our Classic Maggi-Fresh Lime Dressing.

9

### MICHAELS CUISINE™ GOAT CHEESE SALAD

Mixed Spring Lettuces, Grape Tomatoes, Dried Berries, Toasted Pepitas, & Warm Pecan Crusted Ranch Goat Cheese.  
With Raspberry-Chipotle Vinaigrette.

12

### RANCH OYSTERS ROCKEFELLER

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.

MKT

### TEXAS QUAIL ZINGS

Roc-Doc™ Pecan Smoked Bacon Wrapped And Jalapeno Stuffed Whole Boneless Texas Quail Breast's.  
With Roasted Jalapeno Ranch Dip.

18

### OUR "CLASSIC" JALAPENO SHRIMP

Gulf "Texas Gold" Shrimp Slowly Poached & Aged In Pickled Jalapeno Spiced Marinade.

14



## DESSERTS

### MICHAELS RED VELVET CAKE ROLL

With Ancho Bourbon Pecan Cream Cheese Frosting, & Raspberry Sauce.

8

### MOMS BANANA PUDDING

Sue's Recipe Of An American Favorite!  
With Cinnamon~Sugar Fried Flour Tortilla Chips.

8

### FORT WORTH BLACK FOREST CAKE

Layers Of Crisp Meringue, Whipped Cream, & Fine Chocolate.  
With Raspberry Sauce.

8

### MICHAELS CLASSIC CRÈME BRÛLÉE

Caramel Crusted Vanilla Bean Custard With Hidden Raspberries.

8



## FROM THE CONTEMPORARY RANCH GRILL

All Grill Items Are Seasoned With Our Famous Roc~Doc~Rub™, Charbroiled To Your Desired Temperature, & Served With Your Selection Of One Side (See Chef Add-Ons)

**USDA PRIME™ BONE-IN K.C. STRIP STEAK** 35  
A 16 Oz. Roc-Doc™ Charbroiled Bone-In K.C. Strip Steak, With Roc-Doc Butter.

**"THE CATTLE RANCHER"** 32  
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  
10 Oz. "U.S.D.A. Prime" Top Sirloin Steak From The Flavorful Top Of The Sirloin.

**LONG BONE PORK CHOP** 28  
House Brined Long Bone Pork Chop Roc-Doc™ Charbroiled, With A Guajillo~BBQ Demi Sauce.



## CONTEMPORARY RANCH "CLASSICS"

Served With Our Chef's Selected Starch & Vegetable.

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

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

**MC™ CHICKEN FRIED STEAK** 20  
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.

**MICHAELS "SIGNATURE" PEPPER-CRUSTED BEEF TENDERLOIN** 36  
With Our "Classic" Ancho Chile-Bourbon Sauce.

**TUESDAY NIGHT ONLY**  
**RANCH ROASTED PRIME RIB OF BEEF**  
Pecan Smoked & Slow Roasted Beef Prime Rib Au Jus,  
With Garlic Mashed Potatoes, Thai Green Beans, &  
Maggi Horseradish Cream.

8 oz. \* 12 oz. \* 16 oz. \* MKT

**ALL WINES FROM OUR CELLAR ½ PRICE!**



## CHEF ADD-ONS

Jumbo Idaho Baked Potato, Served With Traditional Garnishes.	4.50
Our "Classic" Blue Cheese Stuffed Baked Potato.	4.50
Roasted Poblano~Ranch Goat Cheese Stone Ground Texas Grits.	6.50
Sautéed Mushrooms With Julienne Onion & Fresh Sliced Fresh Jalapeno.	6.50
MC™ Thai Green Beans & Carrots In Our Thai Garlic Butter Sauce.	6.50
MC™ Roc-Doc "FATT~FRIES" ~Or~ Fry Spice "SKINNY FRIES."	4.25
Our "Classic" Tobacco Onions & Pickled Jalapenos.	4.25
Substitute Any Of The Above Chef Additions On Your "Classic" Entrée.	3.25

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WWW.MICHAELSCUISINE.COM

MICHAEL S. THOMSON, CHEF \*PROPRIETOR | JORGE ROMERO, EXECUTIVE CHEF

\*The Fort Worth Health Department would like to inform you that consuming raw, or undercooked foods may contribute to your risk of foodborne illness.

## 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." Wines Guaranteed To Be Fabulous, That Work Well With Our Cuisine & Priced Half Of Its True Value. Simply, You Can't Go Wrong!

CHEF ★ PROPRIETOR MICHAEL S. THOMSON



### REDS

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

### WHITES

MICHAELS Select White, <i>Selected Monthly</i>	6	25
Matchbook "Tinto Rey" Rose, <i>Dunnigan Hills, California</i>	8	27
Chateau St Michelle Riesling, <i>Washington</i>		27
Murphy Goode, Sauvignon Blanc The Fumé, <i>California</i>	10	30
McPherson Cellars Roussanne, <i>Texas</i>		30
Four Graces Pinot Gris, <i>Willamette Valley, Oregon</i>	11	33
Trefethen "Dry" Riesling, <i>Napa Valley</i>		35
Kim Crawford Sauvignon Blanc, <i>Marlborough, NZ</i>		35
La Crema Pinot Gris, <i>Monterrey, California</i>		35
Kendall Jackson "Vitner's Reserve" Chardonnay, <i>California</i>	12	36
Coppola "Director's Cut" Chardonnay, <i>Russian River Valley</i>		40
Mer Soleil Chardonnay, <i>Santa Lucia Highlands</i>	12	40
Robert Mondavi Fume Blanc, <i>Napa Valley</i>		42
Sea-Sun By Caymus Chardonnay, <i>California</i>		50
Matanzas Creek Chardonnay, <i>Bennett Valley</i>		50
Santa Margherita Pinot Grigio, <i>Alto Adige, Italy</i>		55
Sonoma Cutrer "Russian River Ranches" Chardonnay, <i>Sonoma County</i>	15	55
Fess Parker "Ashley's Vineyard" Chardonnay, <i>Santa Barbara</i>		60
Trefethen Chardonnay, <i>Napa Valley</i>		60
Cakebread Chardonnay, <i>Napa Valley</i>		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, <i>California, (187ml)</i>	12
Nicolas Feuillatte Brut, <i>Champagne, France (187ml)</i>	20
Moet & Chandon Imperial "Mini Moet" NV, <i>Champagne, France (187ml)</i>	25
Ruffino Prosecco, <i>Tuscany, Italy</i>	27
Coppola "Sofia", <i>Napa Valley</i>	35
Mumm Napa Brut Prestige, <i>Napa Valley</i>	47
Schramsberg Mirabelle "Rose", <i>California</i>	60
Schramsberg "Blanc De Blanc", <i>California</i>	70
Domaine Carneros Brut, <i>Napa Valley</i>	60
Piper-Heidsieck Brut, <i>Champagne, France</i>	75
Moet & Chandon "Imperial" NV, <i>Champagne, France</i>	76
Veuve Cliquot "Yellow Label" Brut NV, <i>Champagne, France</i>	91
Charles Heidsieck "Brut Rose", <i>Champagne, France</i>	150
Perrier Jouet "Belle Epoch" Brut, <i>Champagne, France</i>	200
Veuve Cliquot "Le Grand Dame", <i>Champagne, France</i>	225
Moet & Chandon Cuvee Dom Perignon, <i>Champagne, France</i>	275