



**AUGUST 5 ~ AUGUST 31, 2019**

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 Office "4th Course" And Will Include The "Optional" 4th Course With Your Dinner, Complimentary With A FedEx Office Coupon. The Cost For The Dinner Only Is **\$49.00 Per Person**, With The Three "Paired" Wines; \$69.00 Per Person. For Each Restaurant Week Meal Served, **Michaelscuisine™ Will Donate \$10.00 To The Lena Pope Home.** (These Costs Do Not Include, Sales Tax, Gratuity, Or Beverages)

**FIRST COURSE**

**OUR CLASSIC RANCH TORTILLA SOUP**

*Tomato & Pasilla Chile Enriched Chicken Broth With Shredded Smoked Chicken, Avocado, Fresh Cilantro, Queso Blanco, Toasted Pasilla Chile, & Crisp Corn Tortilla Strips.*

~OR~

**MICHAELS ORIGINAL HOUSE SALAD**

*Spring Mixed Lettuces, Sliced Fresh Mushrooms, & Emmenthaler Cheese Dressed In A Light Fresh Lemon Juice & Canola Dressing.*

**ENTRÉE COURSE**

**PEPITA-CRUSTED TEXAS GULF RED SNAPPER**

*With Tropical Fruit Pico Relish & Roc-Doc Chipotle Butter Sauce.*

~OR~

**PEPPER-CRUSTED PETITE BEEF TENDER**

*Sliced Pan-Seared Beef Teres Major With Our Ancho Chile-Bourbon Sauce.*

~OR~

**MC™ OVEN ROASTED CHICKEN**

*1/2 Of An Italian Herbed Oven Roasted, Semi-Boneless Whole Chicken & A Porcini~Rosemary Natural Pan-Juice Sauce.*

**DESSERT COURSE**

**TRIPLE CITRUS TRIFLE MASON JAR**

*Layers Of Crisp Butter Pastry, Orange~Lemon~Lime Curd, Assorted Fresh Berries, & Chantilly Cream. With A Meyer Lemon Cookie & Mixed Berry Sauce.*

~OR~

**"MC™ CHIPOTLE CONGO BARZ"**

*Our Famous Blonde Brownies Full Of Chocolate, Caramel, Coconut, Dried Cherries & Cranberries, Golden Raisins, & Pecans!! Addicting! With Salted Caramel Vanilla Bean Ice Cream, & Cajeta Caramel Drizzle.*

**FEDEX OFFICE 4th COURSE**

**\$12.50 ADDITIONAL PER PERSON**

*(Complimentary With A FedEx Office 4th Course Certificate)*

**MICHAELS ORANGE~JALAPENO QUAIL "ZINGS"**

*Two Pecan Smoked Roc-Doc Bacon Wrapped Quail Breast's Atop Our Roasted Poblano Goat Cheese Grits, With Orange-Jalapeno Marmalade Sauce.*

~OR~

**RANCH OYSTERS ROCKEFELLER & JALAPENO SHRIMP COMBO**

*2 "Classics" On The Same Plate! Piping Hot Poblano-Spinach Texas Gulf Oysters Rockefeller, & Our "Signature" Texas Gulf Shrimp Slowly Poached & Aged In Our Doc-Of-The-Bay™ Spiced Marinade.*

~OR~

**MC™ "CLASSIC" CHICKEN PENNE BORRACHITA**

*Penne Pasta In A Vodka Marinated Red Bell Pepper~Ranch Garlic Cream Sauce.*

**RESTAURANT WEEK MC™ FEATURED WINES**

**Joel Gott Chardonnay, California 17'**

**Miraval "Studio" Rose, Provence France 18'**

**Joel Gott Cabernet "815", California 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**



**AUGUST 5 ~ AUGUST 30, 2019**

MICHAELSCUISINE™ Is Proud To Participate In Restaurant Week Again This Year With Dinner,  
And By Popular Request; The Addition Of **A TWO COURSE LUNCH**  
Offering Our Classic Ranch Style Cuisine From Chef ★ Proprietor Michael S. Thomson.  
The Cost For The **LUNCH** Only Is **\$25.00 Per Person**, Wine Pairings Are Available.  
For Each Restaurant Week **LUNCH** Served, **Michaelscuisine™ Will Donate \$5.00 To The Lena Pope Home.**  
(These Costs Do Not Include, Sales Tax, Gratuity, Or Beverages)

### LUNCH FIRST COURSE

#### OUR CLASSIC RANCH TORTILLA SOUP

*Tomato & Pasilla Chile Enriched Chicken Broth With Shredded Smoked Chicken,  
Avocado, Fresh Cilantro, Queso Blanco, Toasted Pasilla Chile, & Crisp Corn Tortilla Strips.*

~OR~

#### MICHAELS ORIGINAL HOUSE SALAD

*Spring Mixed Lettuces, Sliced Fresh Mushrooms, & Emmenthaler Cheese  
Dressed In A Light Fresh Lemon Juice & Canola Dressing.*

### LUNCH ENTRÉE COURSE

#### THE "CLASSIC" MAC'S "CHICKEN" SALAD

*Chopped Iceberg Lettuce, Romano Cheese, & Toasted Sesame Seeds, "Mac's House Restaurant"  
House Blue Cheese Vinaigrette, With A Roc-Doc™ Charbroiled Chicken Breast*

~OR~

#### PEPPER-CRUSTED BEEF PETITE TENDER

*With Our "Classic" Ancho Chile-Bourbon Sauce.*

~OR~

#### PEPITA-CRUSTED TEXAS GULF RED SNAPPER

*With Tropical Fruit Pico Relish & Roc-Doc Chipotle Butter Sauce.*

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