



WEEK OF MAY 3RD - MAY 8TH
MICHAELSCUISINE "FEATURES"

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(TUESDAY)

RANCH ROASTED PRIME RIB OF BEEF DINNER

*Pecan Smoked & Slow Roasted Prime Rib Of Beef Au Jus,
With Buttermilk Mashed Potatoes, Thai Green Beans, And Maggi - Horseradish Cream.*
8 Oz. ; \$18 12 Oz. ; \$27 16 Oz. ; \$36

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(WEDNESDAY)

THE MC™ "CLASSIC" FRIED CHICKEN DINNER

Cajun Brined 10-Cut Fresh Chicken Fried To A Golden Brown (5 Piece 1/2 Chicken)

-OR-

*Cajun Brined Fresh Chicken Tenders Fried To A Golden Brown (6 Large Tenders)
With Our Chipotle-Black Pepper Cream Gravy, Buttermilk Mashed Potatoes,
Cowboy Flat Green Beans, MC "Tangy Texas Cole Slaw" & A Soft Yeast Roll. \$20*

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(THURSDAY)

THE MC™ " BACKYARD BBQ CHICKEN" DINNER

*Roc-Doc Charbroiled & MC Chipotle BBQ Glazed Chicken (5 Piece 1/2 Chicken)
With Our Classic Jalapeno Mac & Cheese, & Chipotle Baked Beans. \$20*

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MC™ DESSERTS

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MICHAELS RED VELVET CAKE ROLL

With Ancho Bourbon Pecan Cream Cheese Frosting & Raspberry Sauce. \$8

FORT WORTH BLACK FOREST CAKE

*Crisp Layers Of Meringue, Whipped Cream & Fine Chocolate.
Simply Light, Crunchy & Scrumptious. With Chocolate & Raspberry Sauces. \$8*

CHEFS FEATURED DESSERT

New Creations & Old Favorites, Changes Daily... Simply Irresistible! \$8

MICHAELS CLASSIC CRÈME BRÛLÉE

Caramel Crusted Vanilla Bean Custard With Hidden Raspberries. \$8