



**WEEK OF NOVEMBER 23RD-27TH**

**MICHAELS CUISINE MENU**

*WE PROUDLY PRESENT A SPECIAL OFFERING OF OUR "CONTEMPORARY RANCH CUISINE."*

**MC™ APPS, SOUPS & SALADS**



**MC™ SOUP OF THE DAY**

*Changes Daily & Created With The Freshest Of Americas Bounty. \$8 Cup - \$10 Bowl*

**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.*

*Served Tableside. \$9 Cup - \$12 Bowl*

**DAY SOUP & SALAD** \$14 Cup - \$16 Bowl

**THE ORIGINAL "MAC'S SALAD"** \$9

**MC™ GOAT CHEESE SALAD** \$14

**MAGGI-LIME CHOPPED SALAD** \$9

**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***

**OUR "CLASSIC" JALAPENO SHRIMP**

*Gulf "Texas Gold" SHRIMP Slowly Poached & Aged In Pickled Jalapeno Spiced Marinade. \$16*

**MICHAELS CUISINE™ BAKED GOAT CHEESE**

*With Raspberry-Chipotle Vinaigrette & Basil Pesto Toast. \$16*

**CONTEMPORARY RANCH "CLASSICS"**



**MC™ "SIGNATURE" GULF CRAB CAKES**

*Baked, Not Fried, With Rice, Thai Green Beans, A Lite Ancho Chile Cream Sauce. \$24*

**THE MC™ "CLASSIC" CHICKEN FRIED STEAK**

*Hand Breaded Sirloin Flap Cutlet Fried To A Golden Brown With Our Chipotle-Black Pepper Cream Gravy, Buttermilk Mashed Potatoes & Cowboy Flat Green Beans. \$22*

**PECAN CRUSTED GOAT CHEESE CHICKEN**

*With Buttermilk Mashed Potatoes, Thai Green Beans, A Lite Basil Cream Sauce. \$25*

**FRESH MARKET "FISH"**

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

**MICHAELS "SIGNATURE" PEPPER-CRUSTED BEEF TENDERLOIN**

*With Starch And Veggie Of The Day & Our "Classic" Ancho Chile-Bourbon Sauce. \$42*

**16 OZ. COWBOY BONE-IN RIBEYE STEAK**

*"THE" TEXAS Steak! Cooked On The Bone For The Best Flavor.*

*With Buttermilk Mashed Potatoes & Thai Green Beans. \$60*

**"THE CATTLE RANCHER"**

*Center-Cut Choice Beef Tenderloin, The Most Tender Of All Steaks. \$36*



*The Fort Worth Health Department Would Like To Inform You  
That Consuming Raw Or Undercooked Foods May Contribute To Your Risk Of Foodborne Illness.*



**WEEK OF NOVEMBER 23RD-27TH**

**MICHAELS CUISINE MENU**

*WE PROUDLY PRESENT A SPECIAL OFFERING OF OUR "CONTEMPORARY RANCH CUISINE."*

**MC™ DESSERTS**



**MICHAELS RED VELVET CAKE ROLL**

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

**MOMS BANANA PUDDING**

*Sues Recipe With Bananas, Vanilla Pudding & Vanilla Wafers. An American Favorite!  
With Caramel Drizzle & Chipotle Chile-Cinnamon-Sugar Fried Flour Tortilla Chips. \$8*

**MICHAELS CLASSIC CRÈME BRÛLÉE**

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

**FORT WORTH BLACK FOREST CAKE**

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



*The Fort Worth Health Department Would Like To Inform You  
That Consuming Raw Or Undercooked Foods May Contribute To Your Risk Of Foodborne Illness.*



**WEEK OF NOVEMBER 23RD-27TH**  
**MICHAELSCUISINE "FEATURES"**

**(EVERYDAY)**

**"FRESH MARKET FISH" FROM EXECUTIVE CHEF JORGE ROMERO**

*Everyday Jorge Features An Ever Changing "Fresh Market Fish"*

*Created From The Best Catch Available From The World's Waters, In True "Contemporary Ranch Style."*

★★★★★

**(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. ; \$20    12 Oz. ; \$30    16 Oz. ; \$40*

★★★★★

**(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*

★★★★★

**(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*

★★★★★

**(FRIDAY)**

**THE MC™ SEAFOOD DINNER**

*A Fun & Creative Or Old School Favorite "A Seafood Classic Or Fresh Market Fish" Dinner  
Changes Weekly Depending On The Market & - MT's & Our Executive Chef Jorge's Imaginations!*

★★★★★

**(SATURDAY)**

**MC™ STEAK NIGHT**

*A Fun & Creative Or Old School Favorite "Steak" Dinner*

*Changes Weekly Depending On The Market & Our Chef's Imagination!*

★★★★★

★ ASK ABOUT OUR OTHER PREMIUM "FEATURES" AVAILABLE THIS WEEK ★



# MC™ ANCHO BAR MENU

## APPS & RANCH SNACKS

### MC™ CHIPOTLE MEATBALLS \$16

#### 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

#### APRIL'S LETTUCE WRAPS

With Wok Sautéed Chicken Breast, Veggies,  
Fresh Jalapeno & Tomato. \$16

#### SMOKED BEEF BRISKET "MINI" WONTON TACOS

Pecan Smoked Roc-Doc™ Beef Brisket  
In A Mini Wonton Taco Shell (4)  
With MC™ Chipotle BBQ Sauce,  
Shredded Cheese & Baby Pico Relish. \$16

#### MC™ "HAPPY HOUR BASKET"

MC Corn Tortilla Chips, Ancho Bar Salsa, Chile  
Con Queso & Classic Guacamole. \$16

#### OUR "CLASSIC" JALAPENO SHRIMP

Gulf "Texas Gold" SHRIMP Slowly Poached & Aged In  
Pickled Jalapeno Spiced Marinade. \$16

### MICHAELSCUISINE™ BAKED GOAT CHEESE

With Raspberry Chipotle Vinaigrette & Basil Pesto Toast. \$16



### MICHAELS "CLASSICS"

#### MAC'S "CHICKEN" SALAD

Chopped Iceberg Lettuce, Romano Cheese & Toasted Sesame Seeds, "Mac's House" Blue Cheese Vinaigrette,  
With A Roc-Doc™ Charbroiled Chicken Breast. \$18

#### MC™ "CLASSIC" CHICKEN SCALLOPPINI

Our "Classic" Italian Style Pan-Fried Chicken Breast, Spaghetti & Lemon Basil Caper Butter Sauce. \$20

#### CHEFS DIET PLATE

Roc-Doc Charbroiled Texas Scharbauer Ranch Wagyu Burger Steak  
Or Brined Chicken Breast. With Ripe Tomato, Avocado, & Cottage Cheese. \$22

#### "MC" BURGER SLIDERS

3 Charbroiled Texas Scharbauer Ranch Wagyu Burgers, With American Cheese  
& MC™ Burger Sauce On Soft Sweet Bun's. With Fatt -Or- Skinny Fries \$16



### ★MICHAELS PIZZAS★

All Of Our 12" Pizzas Are Baked On House-Made Hand Rolled Dough With Fresh Sauces  
& Our Classic MICHAELSCUISINE™ Pizza Cheese Blend. "SQUARE CUT" Available.

#### CLASSIC SIRLOIN PIZZA

Fresh Tomato Ranchero  
& Charbroiled Roc-Doc Beef Sirloin. \$18

#### "PEPPERONI & MUSHROOM" PIZZA

MC™ Marinara, "Classic" Pepperoni  
& Fresh 3-Mushroom Medley. \$16

#### MARGHERITA PIZZA

Sun Dried Tomato Pesto  
& Ribbons Of Fresh Basil. \$16

#### PESTO CHICKEN PIZZA

Fresh Basil Pesto With Shredded Smoked  
Chicken Breast And Fresh Basil. \$16

#### "THREE GUYS" PIZZA

Sirloin, Red Peppers, Fresh Jalapeno,  
Olive Medley & Fresh 3-Mushroom Medley. \$18

#### "THE LOUIS VUITTON" PIZZA

Lewie's Favorite! Sirloin, Pepperoni,  
Olive Medley & Fried Tobacco Jalapenos! \$22



The Fort Worth Health Department Would Like To Inform You  
That Consuming Raw Or Undercooked Foods May Contribute To Your Risk Of Foodborne Illness.

3413 W. 7TH STREET ★ FORT WORTH TX ★ MICHAELSCUISINE.COM  
Located On "Upper West 7th" In Fort Worth's Nationally Acclaimed Cultural District



## MC DINE-IN WINE & COCKTAIL MENU

### ★ WHITE WINES

<b>MICHAELS Select White</b> , <i>(Ask When You Call In Your Order)</i>	<b>\$6/\$25</b>
<b>Matchbook "Tinto Rey" Rose, Dunnigan Hills, California</b>	<b>\$8/\$27</b>
<b>Honig Sauvignon Blanc, Napa County</b>	<b>\$13/\$38</b>
<b>Sea Sun Chardonnay, California</b>	<b>\$12/\$36</b>
<b>Kendall Jackson "Vintner's Reserve" Chardonnay, California</b>	<b>\$12/\$36</b>
<b>Santa Margherita Pinot Grigio, Alto Adige, Italy</b>	<b>\$15/\$55</b>
<b>Sonoma Cutrer "Russian River Ranches" Chardonnay, Sonoma County</b>	<b>\$55</b>
<b>Fess Parker "Ashley's Vineyard" Chardonnay, Santa Barbara</b>	<b>\$60</b>

### ★ RED WINES

<b>MICHAELS Select Red</b> <i>(Ask When You Call In Your Order)</i>	<b>\$6/\$25</b>
<b>Alexander Valley Merlot, Alexander Valley</b>	<b>\$12/\$36</b>
<b>Caricature "Red Blend", Lodi &amp; Clarksburg</b>	<b>\$28</b>
<b>Bonanza By Caymus Cabernet Sauvignon, California</b>	<b>\$10/\$30</b>
<b>Sea Sun Pinot Noir, California</b>	<b>\$12/\$36</b>
<b>Silver Palm Cabernet Sauvignon, North Coast, California</b>	<b>\$38</b>
<b>Daou "Pessimist" Red Blend, Paso Robles California</b>	<b>\$15/\$45</b>
<b>Alexander Valley Cabernet Sauvignon, Alexander Valley</b>	<b>\$45</b>
<b>Greenwing Cabernet Sauvignon, Columbia Valley</b>	<b>\$60</b>
<b>Fess Parker Pinot Noir, Santa Barbara</b>	<b>\$50</b>
<b>Daou "Bodyguard" Red Blend, Paso Robles California</b>	<b>\$60</b>
<b>Ponzi Pinot Noir, Willamette Valley, Oregon</b>	<b>\$65</b>
<b>La Crema Pinot Noir, Willamette Valley, Oregon</b>	<b>\$65</b>
<b>Canvasback Red Mountain Cabernet Sauvignon, Washington</b>	<b>\$75</b>
<b>Pine Ridge Cabernet Sauvignon, Napa Valley</b>	<b>\$75</b>

### ★ MC WORLD BUBBLE WINES ★

*"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**

<b>MICHAELS Select Bubbles</b> <i>(Changes Monthly, Ask Your Server)</i>	<b>\$15/\$45</b>
<b>Nicolas Feuillatte Brut, Champagne, France (187ml)</b>	<b>\$20</b>
<b>Moet &amp; Chandon Imperial "Mini Moet" NV, Champagne, France (187ml)</b>	<b>\$25</b>
<b>Coppola "Sofia", Napa Valley</b>	<b>\$35</b>
<b>Mumm Napa Brut Prestige, Napa Valley</b>	<b>\$47</b>
<b>Schramsberg Mirabelle "Rose", California</b>	<b>\$60</b>
<b>Schramsberg "Blanc De Blanc", California</b>	<b>\$70</b>
<b>Domaine Carneros Brut, Napa Valley</b>	<b>\$60</b>
<b>G.H. Mumm Brut "Grand Cordon", Champagne, France</b>	<b>\$75</b>
<b>Piper-Heidsieck Brut, Champagne, France</b>	<b>\$75</b>
<b>Moet &amp; Chandon "Imperial" NV, Champagne, France</b>	<b>\$76</b>
<b>Veuve Cliquot "Yellow Label" Brut NV, Champagne, France</b>	<b>\$91</b>



## MC DINE-IN WINE & COCKTAIL MENU

### ★ MC CLASSIC COCKTAILS ★

#### **THE ANCHO BAR BLOODY MARY**

*Smirnoff Vodka, Kitchen Made Ancho Bloody Mary Mix  
Garnished With A Jalapeno Shrimp & Veggie Skewer. \$12*

#### **MICHAELS SOUTH TEXAS MARGARITA**

*Sauza Tequila Blanco, Orange Liqueur, Fresh Orange And Lime Juices,  
Shaken With A Splash Of Cane Sugar Syrup. \$12*

#### **MICHAELS RANCH MARGARITA**

*Our Classic South Texas Margarita With A Unique Fruit Twist  
From Fresh Cactus Pear Puree. \$12*

#### **"J.DUB." RANCH WATER**

*Don Julio Blanco Tequila & Topo Chico, With A Squeeze Of Fresh Lime.  
A West Texas Classic, Now A Michaelscuisine™ Favorite! \$12*

#### **THE TEXAS CALAMITY BLISS**

*Texas Dry Calamity Gin, St. Germaine "Elderflower" Liqueur  
& Grapefruit Juice. Garnished With Lime. \$12*

#### **THE MICHAELS "MULE"**

*Deep Eddy Grapefruit Vodka, Fresh Lime Juice, & Ginger Beer  
In A Frosty Copper Cup, With A Fresh Lime Wedge. The Best Ol' Mule In Town! \$12*

#### **THE MICHAELS "OLD FASHIONED"**

*TX Whiskey With Muddled Orange Peel, Bordeaux Cherries, Angostura Bitters,  
& Texas Honey. A New Twist On An Old Classic! \$15*



## MC DINE-IN WINE & COCKTAIL MENU

# ★ THE MC™ MARTINI COLLECTION ★ (\$15)

### **MICHAELS MAKERS MANHATTAN M3**

*Makers Mark Bourbon, Orange Bitters, Shaken & Served Straight Up With A Bordeaux Cherry.*

### **THE "UPPER WEST 7th" MARTINI**

*Cosamigos Tequila, Cointreau, Sweet~N~ Sour And A Splash Of Orange Juice  
Create This #upperwest7th Version Of The "Up" Margarita.*

### **THE CLASSIC RANCH MARTINI**

*Smirnoff Vodka And MICHAELS Ancho Chile Bloody Mary Mix  
Garnished With A Jalapeno Shrimp & Veggie Skewer.*

### **THE VESPER**

*James Bond's Favorite Cocktail. Three Parts Gin, One Part Smirnoff Vodka And  
A Splash Of Blonde Kina Lillet Served With A Lemon Twist. "Shaken, Not Stirred."*

### **THE "SHADYTINI"**

*The Martini Michael Created For Shady Oaks Country Club's 50th Anniversary.  
A Blend Of Texas Dry Calamity Gin, St. Germaine "Elderflower" Liqueur, Grapefruit & Fresh Basil.*

### **ESPRESSO MARTINI**

*Stoli Vanil, Godiva Dark Chocolate Liqueur, Kahlua, & Shot Of Espresso  
Shaken & Served Up With A Lemon Twist, & Crushed Espresso Beans.*

### **MICHAELS CHOCOLATE MARTINI**

*Stoli Vanil, Godiva Dark & White Chocolate Liqueurs, Frangelico And Baileys Irish  
Cream Shaken & Served Up In A Chocolate Syrup Laced Martini Glass.*

### **CITRUS CRUSH MARTINI**

*A Refreshing Blend Of Deep Eddy Grapefruit Vodka, Sweet~N~ Sour, Cane  
Sugar Syrup, Sprite & Fresh Lemon. Shaken & Served Up.*

### **THE "AUSTIN PINK" MARTINI**

*A Man's Martini Of Titos Texas Vodka, Fresh Lemon, & A Splash Of "Pink"  
Shaken & Served Up.*



## MC DINE-IN WINE & COCKTAIL MENU

### ★ DRAFT BEER

	PINT	SCHOONER
SCHOONER YUENGLING LAGER, POTTSVILLE PA.	\$3.75	\$4.00
COORS LIGHT, FORT WORTH	\$3.75	\$4.00
MILLER LITE, FORT WORTH	\$3.75	\$4.00
STELLA ARTOIS, BELGIUM	\$5.50	\$6.50
PERONI, ITALY	\$6.50	\$7.25
FROM OUR SEASONAL "RAHR TAP", Changes Monthly	- ASK YOUR SERVER -	

### ★ BOTTLED BEER

COORS ORIGINAL "YELLA BELLY", GOLDEN COLORADO	\$4.00
COORS LIGHT, FORT WORTH	\$4.00
BLUE MOON, GOLDEN COLORADO	\$4.00
MILLER LITE, FORT WORTH	\$4.00
BUDWEISER, ST. LOUIS	\$4.00
BUD LIGHT, ST. LOUIS	\$4.00
MICHELOB ULTRA, ST. LOUIS	\$4.00
LONE STAR, "THE NATIONAL BEER OF TEXAS"	\$3.25
SAM ADAMS, BOSTON	\$4.25
SHINER BOCH, SHINER TEXAS	\$4.75
DOS XX, MEXICO	\$4.75
DOS XX, "AMBER" MEXICO	\$4.75
HEINEKEN, AMSTERDAM HOLLAND	\$4.75
HEINEKEN LIGHT, AMSTERDAM HOLLAND	\$4.75
CORONA, MEXICO	\$4.75
CORONA LIGHT, MEXICO	\$4.75
CORONA PREMIER, MEXICO	\$4.75
MODELO ESPECIAL, MEXICO	\$4.75
TECATE, MEXICO	\$4.75
GUINNESS, DUBLIN IRELAND	\$4.75

### ★ NON-ALCOHOL BEER

COORS "EDGE", GOLDEN LAGER, GOLDEN COLORADO	\$4.00
HEINEKEN "0", LAGER	\$4.75
BUCKLER "NA", PROPER BLOND LAGER, HOLLAND	\$5.00
ST. PAULI GIRL "N.A.", MALT BEVERAGE, GERMANY	\$5.00