



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 ★