

MICHAELS CUISINE

FOOD * FLAVORS * FUN

MC™ DINNER MENU



PRE-DINNER SHARE APPS

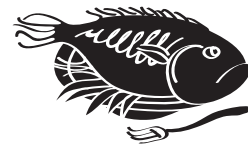
Start With A Quick Snack While We Prepare Your Dinner, & You Have A Cocktail!

- MC™ TEXAS QUAIL ZING STIX** 18
Roc-Doc™ Pecan Smoked Bacon Wrapped And Jalapeno Stuffed Whole Boneless Texas Quail Breast's. With Roasted Jalapeno Ranch Dip.
- OUR "CLASSIC" JALAPENO SHRIMP** 16
Gulf "Texas Gold" Shrimp Slowly Poached & Aged In Our Pickled Jalapeno Spiced Marinade.
- MICHAELSCUISINE™ "CLASSIC" CHIPOTLE MEATBALLS** 16
Cocktail Sized Beef Meatballs Simmered In A Smokey Chipotle Fresh Tomato Ranchero Sauce.
- RANCH OYSTERS ROCKEFELLER** MKT
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.
- JALAPEÑO~CANDIED BACON DEVILED EGGS** 12
A Half Dozen Of Our Classic Roc-Doc™ Deviled Eggs Topped With Jalapeño~Candied Bacon On A Bed Of Shredded Lettuce. With Our Siracha~Honey Drizzle.
- SMOKED CHIPOTLE BBQ PORK "MINI" WONTON TACOS** 12
Pecan Smoked Roc-Doc™ Pork Shoulder, Pulled & Seasoned With Our Chipotle BBQ, In 3 Mini Wonton Taco Shells, Topped With Tangy Texas Slaw, & Cotija Cheese.
- MICHAELSCUISINE™ "CLASSIC" BAKED GOAT CHEESE** 16
With Raspberry Chipotle Vinaigrette, & Basil Pesto Toasts.



MC™ SOUPS, SALADS

- SOUP OF THE DAY** Cup 8
Changes Daily Created With The Freshest Of Americas Bounty. Bowl 11
- THE CLASSIC RANCH TORTILLA SOUP** Cup 9
Tomato & Pasilla Chile Enriched Chicken Broth With Shredded Smoked Chicken, Avocado, Fresh Cilantro, Queso Blanco, Toasted Pasilla Chile, & Crisp Corn Tortilla Strips. Served Tableside. Bowl 12
- MICHAELSCUISINE™ GOAT CHEESE SALAD** 14
Mixed Spring Lettuces, Grape Tomatoes, Dried Berries, Toasted Pepitas, & Warm Pecan Crusted Ranch Goat Cheese. With Raspberry-Chipotle Vinaigrette.
- THE ORIGINAL "MAC'S SALAD"** 9
Fort Worth's Legendary "Mac's House Restaurant" House Salad.
- STOCK SHOW SALAD** 9
Crisp "Chopped" Iceberg With Ripe Tomato, Sweet Onion, Bacon, & MC™ Steakhouse Blue Cheese Dressing.
- MAGGI-LIME CHOPPED SALAD** 9
Chopped Iceberg Lettuce With Ripe Beefsteak Tomato, Ripe Avocado & Sweet Red Onion. With Our Classic Maggi-Fresh Lime Dressing.



"CONTEMPORARY RANCH" ENTREES

Served With Our Chef's Selected Starch & Vegetable If Not Listed.

- MC™ OVEN ROASTED CHICKEN** 22
1/2 Of An Italian Herbed Oven Roasted, Semi-Boneless Whole Chicken, Buttermilk Mashed Potatoes, Thai Green Beans, & A Natural Pan-Juice Sauce.
- THE MC™ "CLASSIC" PECAN CRUSTED GOAT CHEESE CHICKEN** 25
A Boneless~Skinless Breast Stuffed With Ranch Goat Cheese, Coated In Our Texas Ancho~Pecans, Then Deep Fried. With A Lite Fresh Basil Cream Sauce.
- MC™ "SIGNATURE" GULF CRAB CAKES** 24
Baked, Not Fried, With Rice, Thai Green Beans, A Lite Ancho Chile Cream Sauce.
- FRESH MARKET "FISH"** MKT
The Best Catch Available From The Worlds Waters, Prepared In True "Contemporary Ranch" Style.
- MICHAELS CHICKEN FRIED STEAK** 22
Hand Breaded Sirloin With Our "Classic" Chipotle~Black Pepper Cream Gravy.
- MICHAELS "SIGNATURE" PEPPER-CRUSTED BEEF TENDERLOIN** 42
With Our "Classic" Ancho Chile-Bourbon Sauce.
- "THE CATTLE RANCHER"** 38
6 Oz. Center-Cut Choice Beef Tenderloin, The Most Tender Of All Steaks.
- 16 OZ. COWBOY BONE IN RIBEYE STEAK** 60
"THE" TEXAS Steak! Roc-Doc™ Charbroiled On The Bone For The Best Flavor.
- "THE STOCK SHOW STEAK"** 32
10 Oz. "U.S.D.A. Prime" Top Sirloin Steak From The Flavorful Top Of The Sirloin.
- LONG BONE PORK CHOP** 32
House Brined & Roc-Doc™ Charbroiled Long Bone Pork Chop With A Guajillo~BBQ Demi Sauce.



CHEF ADD-ONS & SUBSTITUTIONS

- Sautéed Mushrooms With Julienne Onion & Sliced Fresh Jalapeno. 7
- MC™ Thai Green Beans & Carrots In Our Thai Garlic Butter Sauce. 7
- Cowboy Flat Green Beans Slow Simmered With Bacon, Onion, & Garlic. 5
- MC™ Roc-Doc™ "FATT~FRIES"~Or~ Fry Spice "SKINNY FRIES." 5
- Our "Classic" Tobacco Onions & Pickled Jalapenos. 5

MC™ DESSERTS

- MC™ WHITE CHOCOLATE BREAD PUDDING** 8
Warm White Chocolate Custard Bread Pudding Full Of Chocolate Flavor With Old Fashioned Vanilla Ice Cream & Raspberry Sauce.
- FORT WORTH BLACK FOREST CAKE** 8
Layers Of Crisp Meringue, Whipped Cream, & Fine Chocolate. With Raspberry Sauce.
- MICHAELS RED VELVET CAKE ROLL** 8
With Ancho Bourbon Pecan Cream Cheese Frosting, & Raspberry Sauce.
- MICHAELS CLASSIC CRÈME BRÛLÉE** 8
Caramel Crusted Vanilla Bean Custard With Hidden Raspberries.

3413 WEST 7TH STREET ■ FORT WORTH, TEXAS 76107 ■ 817.877.3413 ■ 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 food borne illness.

MICHAELS CUISINE

FOOD * FLAVORS * FUN

MC™ ANCHO BAR MENU



RANCH SNACKS, SOUP, & SALAD

MCTM CHIPOTLE MEATBALLS 16
Cocktail Sized Beef Meatballs Simmered In A Smokey Chipotle Fresh Tomato Ranchero Sauce.

RANCH OYSTERS ROCKEFELLER MKT
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.

MICHAELSCUISINE™ "CLASSIC" BAKED GOAT CHEESE 16
With Raspberry Chipotle Vinaigrette, & Basil Pesto Toasts.

JALAPEÑO~CANDIED BACON DEVILED EGGS 12
A Half Dozen Of Our Classic Roc-Doc™ Deviled Eggs Topped With Jalapeño~Candied Bacon And Our Sriracha~Honey Drizzle.

SMOKED CHIPOTLE BBQ PORK "MINI" WONTON TACOS 12
Pecan Smoked Roc-Doc™ Pork Shoulder, Pulled & Seasoned With Our Chipotle BBQ, In 3 Mini Wonton Taco Shells, Topped With Tangy Texas Slaw, & Cotija Cheese.

MICHAELSCUISINE™ BAKED GOAT CHEESE 16
With Raspberry Chipotle Vinaigrette, & Basil Pesto Toast.

MCTM SOUP OF THE DAY Cup 8 Bowl 11
Changes Daily & Created With The Freshest Of Americas Bounty.

OUR CLASSIC RANCH TORTILLA SOUP Cup 9 Bowl 12
Tomato & Pasilla Chile Enriched Chicken Broth With Shredded Smoked Chicken, Avocado, Fresh Cilantro, Queso Blanco, Toasted Pasilla Chile, & Crisp Corn Tortilla Strips. Served Tableside.

TORTILLA SOUP & SALAD Cup 14 Bowl 16

THE ORIGINAL "MAC'S SALAD" 9
Fort Worth's Legendary "Mac's House Restaurant" House Salad.

MICHAELSCUISINE™ GOAT CHEESE SALAD 14
Mixed Spring Lettuces, Grape Tomatoes, Dried Berries, Toasted Pepitas, & Warm Pecan Crusted Ranch Goat Cheese. With Raspberry-Chipotle Vinaigrette.

MAGGI-LIME CHOPPED SALAD 9
Chopped Iceberg Lettuce With Ripe Beefsteak Tomato, Ripe Avocado & Sweet Red Onion. With Our Classic Maggi-Fresh Lime Dressing.

MICHAELS "CLASSICS"

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

THE "CLASSIC" GONZALO CHICKEN SALAD 22
Our Maggi~Lime Salad With 1/2 Of An Italian Herbed Oven Roasted, Semi-Boneless Whole Chicken & A Natural Pan-Juice Sauce.

MCTM "CLASSIC" CHICKEN SCALLOPPINI 20
Our "Classic" Italian Style Pan-Fried Chicken Breast, Spaghetti, & Lemon Basil Caper Butter Sauce.

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

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

"MC" BURGER SLIDERS 16
3 Charbroiled Texas Scharbauer Ranch Wagyu Burgers, With American Cheese, & MCTM Burger Sauce On Soft Sweet Bun's. With Fatt,~Or~Skinny Fries.

MICHAELS PIZZAS

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

CLASSIC" SIRLOIN PIZZA 18
Fresh Tomato Ranchero, & Charbroiled Roc-Doc Beef Sirloin.

MARGHERITA PIZZA 16
Sun Dried Tomato Pesto, & Ribbons Of Fresh Basil.

"THREE GUYS" PIZZA 18
Sirloin, Red Peppers, Fresh Jalapeno, Olive Medley & Fresh 3~Mushroom Medley.

"PEPPERONI & MUSHROOM" PIZZA 16
MCTM "Classic" Marinara, Pepperoni, & Fresh 3~Mushroom Medley.

PESTO CHICKEN PIZZA 16
Fresh Basil Pesto, With Shredded Smoked Chicken Breast And Fresh Basil.

"THE LOUIS VUITTON" PIZZA 22
Lewie's Favorite!! Sirloin, Pepperoni, Olive Medley, & Fried Tobacco Jalapenos!

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MICHAELSCUISINE WEEKLY "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 (4 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 CURBSIDE BEVERAGE MENU

"Simply Add Some Cocktails Or Wine To Your
"Contemporary Ranch Cuisine" MC Curbside Takeout Meals."

MICHAEL S. THOMSON, CHEF ★ RESTAURATEUR

**Call 817-877-3413 When You Arrive For Pickup,
PULL UP TO OUR TAKEOUT PARKING SPOT, STAY IN YOUR CAR,
& We Will Bring It To Your Door!**

★ MC CLASSIC COCKTAIL "KITS" ★

FOR EVERY HAPPY HOUR

(Cocktail Kits Mix 6 Nice Cocktails!)

(Other Cocktail Kits May Be Available, Ask When You Call!)

MC™ ANCHO BAR BLOODY "KIT"

\$45

1 Tito's Texas Vodka 375 ml, 1 Quart Ancho Bloody Mary Mix, 2 Limes, Wedged, & Salt.

MC™ SOUTH TEXAS MARGARITA "KIT"

\$45

*1 Avion Silver Tequila 375 ml, 1 Grand Marnier 50 ml,
1 Qt. MC™ Fresh South Texas Margarita Mix, 2 Limes, Wedged, & Salt.*

MC™ "PATRON" MARGARITA "KIT"

\$60

*1 Patron Silver Tequila 375 ml, 1 Grand Marnier 50 ml,
1 Qt. MC™ Fresh South Texas Margarita Mix, 2 Limes, Wedged, & Salt.*

★ RED WINES

MICHAELS Select Red (Ask When You Call In Your Order)

\$25

Alexander Valley Merlot, Alexander Valley

\$36

Caricature "Red Blend", Lodi & Clarksburg

\$28

Bonanza By Caymus Cabernet Sauvignon, California

\$30

Sea Sun Pinot Noir, California

\$36

Silver Palm Cabernet Sauvignon, North Coast, California

\$38

Daou "Pessimist" Red Blend, Paso Robles California

\$45

Alexander Valley Cabernet Sauvignon, Alexander Valley

\$45

Greenwing Cabernet Sauvignon, Columbia Valley

\$60

Fess Parker Pinot Noir, Santa Barbara

\$50

Daou "Bodyguard" Red Blend, Paso Robles California

\$60

Ponzi Pinot Noir, Willamette Valley, Oregon

\$65

La Crema Pinot Noir, Willamette Valley, Oregon

\$65

Canvasback Red Mountain Cabernet Sauvignon, Washington

\$75

Pine Ridge Cabernet Sauvignon, Napa Valley

\$75

★ WHITE WINES

MICHAELS Select White, (Ask When You Call In Your Order)

\$25

Matchbook "Tinto Rey" Rose, Dunnigan Hills, California

\$27

Honig Sauvignon Blanc, Napa County

\$38

Sea Sun Chardonnay, California

\$36

Kendall Jackson "Vintner's Reserve" Chardonnay, California

\$36

Santa Margherita Pinot Grigio, Alto Adige, Italy

\$55

Sonoma Cutrer "Russian River Ranches" Chardonnay, Sonoma County

\$55

Fess Parker "Ashley's Vineyard" Chardonnay, Santa Barbara

\$60



MC CURBSIDE BEVERAGE MENU

★ 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

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

