

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!

TEXAS QUAIL ZING STIX 20

Roc-Doc™ Pecan Smoked Bacon Wrapped And Jalapeno Stuffed Whole Boneless Texas Quail Breast's. With Roasted Jalapeno Ranch Dip.

OUR "CLASSIC" JALAPENO SHRIMP 18

Gulf "Texas Gold" Shrimp Slowly Poached & Aged In Our Pickled Jalapeno Spiced Marinade.

MICHAELSCUISINE™ "CLASSIC" CHIPOTLE MEATBALLS 18

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 14

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.

MICHAELSCUISINE™ "CLASSIC" BAKED GOAT CHEESE 18

With Raspberry Chipotle Vinaigrette, & Basil Pesto Toasts.



MC™ SOUPS, SALADS

SOUP OF THE DAY Cup 9 Bowl 12

Changes Daily Created With The Freshest Of Americas Bounty.

THE CLASSIC RANCH TORTILLA SOUP Cup 10 Bowl 13

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

MICHAELSCUISINE™ GOAT CHEESE SALAD 15

Mixed Spring Lettuces, Grape Tomatoes, Dried Berries, Toasted Pepitas, & Warm Pecan Crusted Ranch Goat Cheese. With Raspberry-Chipotle Vinaigrette.

THE ORIGINAL "MAC'S SALAD" 14

(This Was The House Salad Of The "Mac" McIntosh "Mac's House Restaurant" On Forest Park Boulevard.) Chopped Iceberg Lettuce, Romano Cheese, & Toasted Sesame Seeds With Fort Worth's Legendary "Mac's House Restaurant" House Blue Cheese Vinaigrette Dressing.

MAGGI-LIME CHOPPED SALAD 12

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.

CHEFS FEATURED ENTREE MKT

Most Day's We Feature A Chef Inspired "Feature" Of New Creations & Old Favorites. "Ask Your Server." Created By Our Kitchen Brigade In "Contemporary Ranch" Style From The Freshest Of Americas Bounty.

"FRESH MARKET FISH" MKT

Everyday We Feature A "Fresh Market Fish" Created From The Best Catch Available From The World's Waters, In True "Contemporary Ranch Style."

MC™ OVEN ROASTED CHICKEN 25

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 30

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 28

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

MC™ CHICKEN FRIED STEAK 28

2 Hand Breaded Heartland "Akaushi" Beef Top Round Cutlet's With Our Chipotle~Black Pepper Cream Gravy.

MICHAELS "SIGNATURE" PEPPER-CRUSTED BEEF TENDERLOIN 48

With Our "Classic" Ancho Chile-Bourbon Sauce.

"THE CATTLE RANCHER" 45

6 Oz. Center-Cut Choice Beef Tenderloin, Roc-Doc™ Charbroiled To Your Desired Temperature.



MC™ DESSERTS

CHEFS FEATURED DESSERT MKT

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

FORT WORTH BLACK FOREST CAKE 10

Layers Of Crisp Meringue, Whipped Cream, & Fine Chocolate. With Raspberry Sauce.

MICHAELS CLASSIC CRÈME BRÛLÉE 10

Caramel Crusted Vanilla Bean Custard With Hidden Raspberries.

Located On #upperwest7th

3413 WEST 7TH STREET ▪ FORT WORTH, TEXAS 76107 ▪ 817.877.3413 ▪ WWW.MICHAELSCUISINE.COM

MICHAEL S. THOMSON, CHEF * PROPRIETOR | TAI NGUYEN, 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.



WHITE WINES

MICHAELS Select White, (Changes Monthly, Ask Your Server)	8	30
Matchbook "Tinto Rey" Rose, Dunnigan Hills, California	9	30
Sea Sun Chardonnay, California	10	33
Kendall Jackson "Vintner's Reserve" Riesling, California	12	36
Kendall Jackson "Vintner's Reserve" Chardonnay, California	12	36
Honig Sauvignon Blanc, Napa County	14	40
Santa Margherita Pinot Grigio, Alto Adige, Italy	15	55
Sonoma Cutrer "Russian River Ranches" Chardonnay, Sonoma County	16	58

RED WINES

MICHAELS Select Red, (Changes Monthly, Ask Your Server)	8	30
Caricature "Red Blend", Lodi & Clarksburg		30
Bonanza By Caymus Cabernet Sauvignon, California	10	33
Sea Sun Pinot Noir, California	10	33
Alexander Valley Merlot, Alexander Valley	12	36
Silver Palm Cabernet Sauvignon, North Coast, California		38
Daou "Pessimist" Red Blend, Paso Robles California	15	45
Alexander Valley Cabernet Sauvignon, Alexander Valley		50
Iron & Sand Cabernet Sauvignon, Paso Robles, California		55
Greenwing Cabernet Sauvignon, Columbia Valley		60
Daou "Bodyguard" Red Blend, Paso Robles California		60
Canvasback Red Mountain Cabernet Sauvignon, Washington		65
Ponzi Pinot Noir, Willamette Valley, Oregon		70
La Crema Pinot Noir, Willamette Valley, Oregon		70
Pine Ridge Cabernet Sauvignon, Napa Valley		95

MICHAELS WORLD BUBBLES

"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)	15	45
Moet & Chandon Imperial "Mini Moet" NV, Champagne, France (187ml)		25
Coppola "Sofia", Napa Valley		40
Mumm Napa Brut Prestige, Napa Valley		55
Schramsberg Mirabelle "Rose", California		65
Schramsberg "Blanc De Blanc", California		75
Piper-Heidsieck Brut, Champagne, France		75
G.H. Mumm Brut "Grand Cordon", Champagne, France		75
Moet & Chandon Imperial" NV, Champagne, France		85
Veuve Cliquot "Yellow Label" Brut NV, Champagne, France		125

MC CLASSIC COCKTAILS

THE ANCHO BAR BLOODY MARY Smirnoff Vodka, Kitchen Made Ancho Bloody Mary Mix Garnished With A Jalapeno Shrimp & Veggie Skewer.		14
MICHAELS SOUTH TEXAS MARGARITA Sauza Tequila Blanco, & ~MT Lemonade, Fresh Squeezed Lime, Lemon, & Orange Juices, Served On The Rocks With A Salted Rim & Lime.		14
MICHAELS RANCH MARGARITA Our Classic South Texas Margarita With A Unique Fruit Twist From Fresh Cactus Pear Puree.		14
"J.DUB." RANCH WATER Don Julio Blanco Tequila & Topo Chico, With A Fresh Lime Wedge. A West Texas Classic, Now A Michaelscuisine™ Favorite!		14
THE FORT WORTH BLACKLAND BLISS Fort Worth Texas Blackland Gin, St. Germaine "Elderflower" Liqueur & Grapefruit Juice. With A Fresh Lemon Wedge.		14
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!		14
THE MICHAELS "OLD FASHIONED" TX Whiskey With Muddled Orange Peel, Bordeaux Cherries, Angostura Bitters, & Texas Honey. A New Twist On An Old Classic!		16

MC MARTINI COLLECTION

MICHAELS MAKERS MANHATTAN M3 Makers Mark Bourbon, Orange Bitters, Shaken & Served Straight Up With A Bordeaux Cherry.		17
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.		17
THE CLASSIC RANCH MARTINI Smirnoff Vodka And MICHAELS Ancho Chile Bloody Mary Mix Garnished With A Jalapeno Shrimp & Veggie Skewer.		17
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."		17
THE "SHADYTINI" The Martini Michael Created For Shady Oaks Country Club's 50th Anniversary. A Blend Of Fort Worth Texas Blackland Gin, St. Germaine "Elderflower" Liqueur, Grapefruit & Fresh Basil.		17
THE MCTM ESPRESSO MARTINI Stoli Vanil, Mozart Dark Chocolate Liqueur, Kahlua, & Double Espresso Shaken & Served Up With A Lemon Twist, & Crushed Espresso Beans.		17
MICHAELS CHOCOLATE MARTINI Stoli Vanil, Mozart Dark & White Chocolate Liqueurs, Frangelico And Baileys Irish Cream Shaken & Served Up In A Chocolate Syrup Laced Martini Glass.		17
CITRUS CRUSH MARTINI A Refreshing Blend Of Deep Eddy Grapefruit Vodka, Sweet~N~Sour, Cane Sugar Syrup, Sprite & Fresh Lemon. Shaken & Served Up.		17
THE "AUSTIN PINK" MARTINI A Man's Martini Of Titos Texas Vodka, Fresh Lemon, & A Splash Of "Pink" Shaken & Served Up.		17

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