



### PRE-LUNCH SHARE APPS

Start With A Quick Snack While We Prepare Your Lunch!

#### MC™ 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.

#### 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.



### 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.

#### SMALL LUNCH SALAD 8

With An Entree A Small House, Maggi~Lime, Or Mac's Salad.

#### 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.

#### MAC'S "CHICKEN" SALAD 22

The Original Mac's Salad With A Roc-Doc™ Charbroiled, Or Blackened Chicken Breast.

#### MICHAELSCUISINE™ GOAT CHEESE SALAD 15

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

#### MAGGI-LIME CHOPPED SALAD 12

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

#### THE "CLASSIC" GONZALO CHICKEN SALAD 25

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



### "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."

#### PASTA OF THE DAY MKT

Created Daily In "Contemporary Ranch" Style From The Freshest Of Americas Bounty.

#### MC™ "SIGNATURE" GULF CRAB CAKES 28

Baked, NOT Fried, With A Lite Ancho Chile Cream Sauce.

#### MICHAELS CLASSIC MIXTECO 22

Our Classic Mexican Style Casserole Of Corn Tortillas, Ancho Chicken, Roasted Poblano Chiles Fresh Ranchero Sauce, Monterey Jack Cheese, & Mexican Cream.

#### MC™ "CLASSIC" CHICKEN SCALLOPPINI 22

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

#### CHEFS DIET PLATE 25

Roc-Doc™ Charbroiled Texas Scharbauer Ranch Wagyu Burger Steak, Or Brined Chicken Breast, Ripe Tomato, Avocado, & Cottage Cheese. With Our Original House Salad Dressing Drizzle.

#### 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.

#### MC™ CHICKEN FRIED STEAK 25

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



### 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.

## 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 MC™ 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

## BOTTLED BEER

COORS ORIGINAL "YELLA BELLY", GOLDEN COLORADO	5
COORS LIGHT, FORT WORTH	5
BLUE MOON, GOLDEN COLORADO	6
MILLER LITE, FORT WORTH	5
MICHELOB ULTRA, ST. LOUIS	6
LONE STAR, "THE NATIONAL BEER OF TEXAS"	5
SAM ADAMS, BOSTON	6
SHINER BOCH, SHINER TEXAS	6
DOS XX, "SPECIAL LAGER", MEXICO	6
HEINEKEN, AMSTERDAM HOLLAND	6
HEINEKEN LIGHT, AMSTERDAM HOLLAND	6
CORONA LIGHT, MEXICO	6
MODELO ESPECIAL, MEXICO	6
NEGRA MODELO, MEXICO	6
TECATE, MEXICO	6
GUINNESS, DUBLIN IRELAND	7

## DRAFT BEER

	PINT	SCHOONER
YUENGLING "FLIGHT", POTTSVILLE, PA.	5.50	6
COORS LIGHT, FORT WORTH	4.50	5
MILLER LITE, FORT WORTH	4.50	5
STELLA ARTOIS, BELGIUM	6.50	7
PERONI, ITALY	8.50	10
FROM OUR SEASONAL "RAHR TAP", Changes Seasonally ~ASK YOUR SERVER		

## NON~ALCOHOL

BEER COORS "EDGE", GOLDEN LAGER, GOLDEN COLORADO	5
ST. PAULI GIRL "N.A.", MALT BEVERAGE, GERMANY	5

## BEVERAGES

FOUNTAIN SOFT DRINKS, ICED TEA ~OR~ COFFEE	3.25
ESPRESSO	3.25
CAPPUCCINO ~OR~ LATTE	4.75
HOT TEA FROM OUR SELECTION OF "MIGHTY LEAF" WHOLE LEAF TEAS	3.25
MILK ~OR~ CHOCOLATE MILK	4.00
MC™ ARNOLD PALMER	4.75
MT LEMONADE	5.50
FRESH SQUEEZED ORANGE JUICE	4.75
TROPICANA PINK GRAPEFRUIT JUICE	4.25
TOPO CHICO	4.00
PANNA WATER "LITER"	6.50
AN PELLEGRINO WATER "LITER"	6.50
RED BULL & DIET RED BULL	6.00

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