

STARTERS

- Filet Tips 14
Shoestring Fries, Steakhouse Sauce
- Fried Calamari 12
Marinara, Lemon Zest
- Jumbo Lump Crabcake 15
Homemade Remoulade, Charred Lemon
- Neuske's Slab Bacon 5
Homemade Steak Sauce
- Charred Octopus 18
Sweet Onion, Roasted Peppers, Fresh Dill, Lemon, Capers
- FireCracker Shrimp Calamari 14
Spicy Sweet Glaze, Scallions

SOUPS

- Lobster Bisque 10
Whipped Brandy Cream
- French Onion Crock 8
Gruyere, Provolone
- Soup of the Day 6
Chefs Daily Selection

FROM OUR GARDEN

Add Chicken 5 | Filet Tips 10 | Salmon 12
Jumbo Shrimp 3.5 each

- Village Greek 12
Tomato, Cucumber, Red Onion, Olives, Peppers, Feta, Fresh Oregano, Extra Virgin Olive Oil
- Classic Caesar 10
Romaine, Herb Croutons, Pecorino Romano, Creamy Dressing
- Steakhouse Wedge 12
Iceberg, Bacon, Cherry Tomato, Crispy Onion, Blue Cheese Crumbles, Blue Cheese Dressing
- Homemade Fresh Mozzarella & Tomato 12
Beefstake Tomato, Fire Roasted Peppers, Arugula, Extra Virgin Olive Oil, Fig Balsamic Glaze
- Fried Goat Cheese Salad 12
Baby Greens, Dried Cranberries & Apricots, Toasted Almonds, Raspberry Vinaigrette
- Chris Michaels House 10
Mixed Greens, Tomato, Cucumber, Olives, Onions, Balsamic, Carrots

FLAT BREADS

- Classic Margherita 10
Mozzarella, Pecorino Romano, Extra Virgin Olive Oil, Fresh Basil, Plum Tomato Sauce
- Pulled Short Rib 12
Crispy Onion, Scallion, Pepperjack Cheese, Sour Cream
- Buffalo Chicken 12
Breaded Cutlet, Blue Cheese Dressing, Scallions
- Filet Mignon 14
Roasted Garlic Oil, Onion Marmalade, Baby Spinach, Fontina Cheese
- Pepperoni 12
Fresh Mozzarella, Fresh Diced Garlic

CHILL OUT

- U-10 Shrimp Cocktail 3.5
- East Coast Oysters 2.5
- Kumamoto Oysters 4
- Littleneck Clams 2
- Colossal Crabmeat Cocktail 19

NO SUBSTITUTIONS PERMITTED
PARTIES OF 8 OR MORE, 20%
SERVICE CHARGE WILL BE
ADDED TO BILL

- Apple Cobbler 8
- Chocolate Mousse 8
- Crème Brulee 8
- Nutella Chocolate Chip Brownie 10

BETWEEN THE BREAD

All Burgers & Sandwiches Are Served With Hand-Cut Fries or Small House Salad

- 10oz Kobe Beef Burger 18
Bacon, Frizzled Onions, Mixed Green, Gruyere Cheese, Soy Mayo
- California Cheese Burger 10
House Blend Burger, Lettuce, Tomato, Onions, Avocado-Mayo, American Cheese
- Impossible Burger 15
100% Vegan Pattie, Roasted Pepper Hummus, Avocado, Arugula
- Double Trouble 15
House Blend Burger, Pulled Short Rib, Crispy Onion, Arugula, Gruyere Cheese
- Chicken Avocado BLT Wrap 12
Bacon, Tomato, Romaine, Pepper Jack Cheese
- Beef Tenderloin Club 16
Bacon, Spinach, Tomato, Chris Michael's Mayo

PLATES

- Bell & Evans Chicken 22
Red Bliss Smashed Garlic Potatoes, Julienne Vegetables, Pan Jus
- Grilled Atlantic Salmon 24
Black Forbidden Rice, Tzatzaki, Cucumber Slaw
- Skirt Steak Chimichurri 28
Lyonnais Potatoes, Julienne Vegetables, Chimichurri
- Filet Tip Risotto 28
Roasted Pepper, Shiitake Mushroom, Pecorino Romano, Truffle Oil, Fine Herbs
- Pan Seared Scallops 32
Asparagus & Roasted Pepper Risotto, Brown Butter
- 1/2 Rack of Lamb 36
Red Bliss Smashed Garlic Potatoes, Brandy Demi Glaze
- Braised Beef Short Ribs 24
Garlic Mash, Roasted Carrot, Port Wine Demi
- Penne a la Vodka 17
English Peas, Shaved Pecorino Romano, Pink Vodka Sauce
- Zucchini Noodles 16
Julienne Zucchini & Squash, Tomato, Garlic, Shitake Mushrooms, Spinach, Fresh Basil

BUTCHER'S BLOCK

Pick Your Cut	Pick Your Temperature	Pick Your Compliment
8oz Petite Filet Mignon 32	Rare: Red Cold Center	Grilled or Garlic Shrimp 3.5ea
12oz Filet Mignon 38	Med-Rare: Red Cool Center	Au Poivre 4
16oz NY Strip 37	Med: Warm Red Center	Blue Cheese Crust 4
16oz Boneless Rib Eye 38	Med-Well: Slightly Pink Center	Sweet & Hot Peppers 4
22oz Prime Cowboy Rib Eye 68	Well Done: No Pink	6 oz Lobster Tail 19
36oz Porterhouse for 2 88		

SIDE DISHES

- Baked Potato 7
- Baked Sweet Potato 7
- Loaded Baked Potato 9
- Broccoli (sautéed or steamed) 6
- Mushroom Risotto 10
- Sauteed Mushrooms 8
- Lyonnais Potatoes 6
- Hand Cut Steak Fries 6
- Spinach (sautéed, steamed) 6
- Colossal Onion Rings 6
- Mac & Cheese 8
- Red Bliss Garlic Smash Potato 6
- Asparagus (grilled, sautéed, steamed) 8
- Creamed Spinach 8

CHRIS MICHAEL'S 寿司 | SUSHI BAR & ROLLS

Appetizer

- Edamame 7
Steamed Soy Bean
- Spicy Kani Salad 14
Cucumber, Crab, Crunchy, Spicy Mayo
- Crispy Rice 13
Rice, Crunchy, Spicy Tuna or Spicy Crab
- Tuna Tartar 15
Avocado on Crispy Wontons
- Mango Avocado Salad 12
Spicy Tuna, Cucumber
- Salmon Yuzu 13
Sliced Salmon, Mango Caviar, Yuzu Olive Sauce

Sushi & Sashimi

- Tuna 3
- Salmon 3
- Yellowtail 3
- White Tuna 3

Roll with CM— Brown Rice Additional \$1

- Shrimp Tempura 9 - Avocado
- Dragon 15 - Eel, Cucumber, Avocado, Eel Sauce
- Phoenix 15 - Spicy Tuna or Salmon, Crunch, Avocado
- M-16 16 - Seared Salmon, Shrimp Tempura, Avocado, Light Spicy Mayo
- Spicy Dynamite 16 - Spicy Tuna, Salmon, Yellowtail, Eel, Crab, Crunch
- Rainbow 15 - Spicy Crunch Tuna, Tuna, Salmon, Yellowtail, Rice Paper
- Out of Control 15 - Spicy Crunch, Salmon, Jalapeno, Scallion, Salmon on Top
- Lobster 16 - Lobster Meat, Cucumber, Avocado, Tobiko
- Tuna Box 16 - Spicy Tuna, White Tuna, Tuna, Spicy Sauce, Eel Sauce
- Half Eel 17 - Crab Meat, Avocado, Eel
- Coconut Shrimp 16 - Shrimp Tempura, Spicy Tuna, Black Pepper Tuna, Avocado, Coconut, Sweet Sauce
- Rock N Roll 17 - Lobster, Spicy Tuna, Cucumber, Avocado, Light Spicy Mayo, Soy Paper

Roll & Hand Rolls

- Avocado/Cucumber 6
- Philly 8
- Salmon Avocado 8
- California 7
- Spicy Tuna 8
- Spicy Salmon 8
- Tuna Avocado 8

SWEETS

- Cheesecake 8
- Carrot Cake 8
- Graham Cracker Gelato 7
- Tiramisu 8

We proudly use zero trans fat oil for frying & free range chicken.

*Consuming raw or under-cooked meat, poultry, seafood, or shellfish may increase your risk of food borne illness.

