**Michel's Specialties**

- **TOURNEDOS ROSSINI de la MAISON**
  The finest of tenderness. Topped with Foie Gras, Maitre D' Sauce and crowned with a Mushroom Cap. The ultimate in good dining

- **FILET OF MAHI MAHI SAUTÉ**
  Pacific Mahi Mahi sautéed in butter with parsley and lemon juice—a dash of white wine and garlic. A favorite of the island gourmands

- **FILET GOUSSARDI STROGANOFF**
  Tender tidbits of choice beef, sautéed in butter and tossed with our own special sauce and sour cream—Prepared at your table. Served with Rice Pilaf

- **VEAL SCALLOPINI SAUTÉ, OSAK**
  Milk-fed Wisconsin veal cooked in a rich creamy butter and tossed in a light wine sauce, green gina asparagus, crab meat, and covered with Sauce Béarnaise

- **CREAMED CALFS' SWEETBREAD**
  Prepared for the discriminating Gourmet. Served from a skillet with Saffron Rice

- **CREVETTES "MICHEL"**
  Scampi with a touch of garlic and fines-herbes. Served with Saffron Rice

- **TOURNEDOS ROSSINI**
  Selected Long Island Decking, sautéed with tender care to the peak of perfection. Served with Béarnaise Sauce, Orange sections and Wild Rice. Flamed and Carved at your table

- **FROG LEGS SAUTÉ AMANDINE**
  Delightful morsels, cooked in a turn, with zesty almond butter sauce

- **ROAST RACK OF LAMB—For Two**
  Selected Baby Lamb Rack, cooked the way you like it—Served with Old English Mint Sauce, Potato Croquettes, Bouquetière of Fresh Vegetables

- **BREAST OF CAPON, EN COCOOTTE COLONY SURF**
  Selected breast of capon, stuffed and cooked to perfection in white wine and vegetables. Finished with a rich cream sauce. Served with Wild Rice

- **CANARD ROTI à l'ORANGE—For Two**
  Long Island Duckling, served at your table. Rice Pilaff

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**Charbroiler**

- **ENTRECÔTE DOUBLE MARCHAND DE VIN—For Two**
  Served at tableside—Sauce Bordelaise

- **VEAL STEAK PERIGUEUX**
  With Truffle Butter

- **NEW YORK CUT SIRLOIN**
  A steak lover's delight, selected from corn-fed Prime steer, broiled to perfection, served in its own juices or Sauce Bordelaise

- **LOBSTER TAIL**
  Served with tongs drawn Butter Sauce

- **LOBSTER NEWBURG**
  Succulent pieces of lobster with our special Sauce are prepared at your table. Rice Pilaff

**Salads**

- **MICHEL'S SPECIAL SALAD**
  Our Fresh Island lettuce are added Bay Shrimp, ripe tomatos, cheese, celery, tomato, green olives, onions, and Fines-Herbes. This salad is served in our own dressing. Two portions per person.

- **CAESAR SALAD—For 2 or more**
  Our famous classic dressing "Caesar" dressing, a replica of the dressing that was given by a master chef to use in making this salad of Wilted, fresh, crisp lettuce, choice of our own dressing.

- **TOSSED MIXED GREEN SALAD**
  Choice of dressing

**From the Salad Cart**

- **ARTICHOKE VINAIGRETTE**
  2.00

- **HEARTS OF PALM**
  2.00

- **BELGIAN ENDSIVES, French Dressing**
  3.00

- **STEAK TARTARE**
  Our own version of this Gourmet favorite, the Finest of Prime beef obtainable to create this plate for your pleasure. Served with Cocktail Rye Bread

**Rice or Potatoes and Vegetables**

- **ASPARAGUS, HOLANDAISE SAUCE**
  2.00

- **BROCCOLI, HOLANDAISE SAUCE**
  2.00

- **BAKED POTATO WITH SOUR CREAM AND CHIVES**
  1.00

- **FRESH MUSHROOMS SAUTE**
  2.00

**Beverages**

- **CAFE NOIR (Kona)**
  1.25

- **TEA (Orange Peel)**
  1.25

- **IRISH COFFEE**
  1.25

**The center of culinary art is here: please may we have your kind indulgence**