

MICHAEL'S

Seafood & Steakhouse

CHEF'S SUNDAY SPECIAL

DINNER-FOR-TWO

THREE-COURSE MEAL \$30

GUEST'S CHOICE OF ONE OF THE FOLLOWING COURSE OPTIONS:

FIRST COURSE

SOUP

MICHAEL'S NORTHWEST CLAM CHOWDER OR CHEF'S SOUP DU JOUR

~OR~

SALAD

WEDGE-STYLE CAESAR, MIXED FIELD GREENS OR GREEK SALAD

Main Course

ENTREE TO SHARE:

WHOLE ROASTED CHICKEN

A WHOLE CHICKEN, BRINED FOR A FULL DAY,
SLOW- ROASTED & BASTED WITH BUTTER FOR A CRISPY, DARK
GOLDEN EXTERIOR, ACCOMPANIED BY RUSTIC MASHED RED POTATOES,
COUNTRY GRAVY AND SEASONAL VEGETABLES

~OR~

PASTA

FETTUCCHINE ALFREDO
OR FRESH MANILA CLAM LINGUINI

ADD CHICKEN BREAST, PRAWNS OR SMOKED SALMON \$9.99

Dessert

A SCOOP EACH OF GOURMET ICE CREAM OR SORBET:

*ESPRESSO ALMOND FUDGE,
SPUMONI,
CHOCOLATE TRUFFLE,
OLD FASHIONED VANILLA,
OR RASPBERRY SORBET*