



## **\*CHEF'S SPECIAL DINNERS \$20.00**

*Enjoy a 3 course dinner served from 5:00-6:00 Orders must be in kitchen by 6:00p.m.  
Includes choice of Caesar, field greens salad or soup, entrée and dessert.*

### **GRILLED SALMON**

Fresh salmon topped with artichoke tartar in a lemon vermouth butter and raspberry vinaigrette with green beans over whipped potatoes.

### **COQ AU VIN**

Sautéed chicken breast in red wine sauce, and garlic cream sauce with grilled spinach and whipped potatoes.

### **PORK MEDALLIONS**

Tender pork loins in a sun dried cranberry brandy sauce with green beans over whipped potatoes.

### **ASPARAGUS RISOTTO**

Slow cooked Arborio rice with onions, sun dried tomatoes, asparagus, mushrooms, roasted garlic, and feta cheese.

### **BISTRO TENDERLOIN**

Beef tenderloin grilled and sliced over bacon-mozzarella mashed potatoes and sautéed green beans, served with brandy demi-glace.

(\*Not offered on holidays or with any other promotions ♦ No splitting allowed)

## **APPETIZERS**

### **FRENCH ONION TART**

Slow cooked sweet onions in pastry, topped with bleu cheese and walnuts. **6.95**

### **GRILLED SASHIMI AHI**

Grill-seared rare and served over seaweed salad with coconut miso glaze and gari (ginger). **9.95**

### **BRUSCHETTA**

Roma tomatoes, roasted garlic cloves, kalamata olives, artichoke hearts, basil, sun-dried tomato pesto and balsamic essence served with mozzarella toast points. **7.95**

### **SALT & PEPPERED CALAMARI**

Flash fried calamari, with jalapeno ranch & lemon garlic aioli. **9.95**

### **CRAB CAKES**

Served with a lemon garlic aioli. **9.95**

## **FLAT BREAD PIZZAS**

### **PIZZA MARGHERITA**

Basil and Roma tomatoes with fontina and mozzarella cheese. **10.95**

### **WHITE PIZZA**

Italian sausage, roasted wild mushrooms, leeks, and mozzarella cheese with garlic cream sauce. **10.95**

### **PIZZA QUATRO FORMAGGIO**

Mozzarella, fontina, gorgonzola, and parmesan cheeses with tomato sauce **10.95**

### **BBQ CHICKEN PIZZA**

Chicken breast, red onions, Roma tomatoes, mozzarella and fontina cheese drizzled with a zesty BBQ sauce. **10.95**

## **SALADS**

*Add to any of the salads:*

*Bay shrimp, grilled chicken or smoked chicken \$3*

*Salmon, prawns, steak, or seared ahi \$5*

### **CM'S HOUSE SALAD**

Field greens tossed in white balsamic vinaigrette with candied walnuts, blue cheese and dried cranberries.

**Starter 5.50 Entrée 10.99**

### **SALAD OF FIELD GREENS**

With a choice of Roquefort, ranch or white balsamic vinaigrette.

**Starter 5.00 Entrée 10.50**

### **CHRISTIAN MICHAEL'S**

#### **CAESAR SALAD**

Tender hearts of romaine tossed with house made Caesar dressing topped with aged Parmesan cheese and anchovies.

**Starter 5.00 Entrée 10.50**

### **SPINACH SALAD**

Tender spinach tossed with red onion, pine nuts, bacon, poached red potatoes, and warm bacon vinaigrette.

**Starter 5.50 Entrée 11.95**

### **CHARRED ROMAINE SALAD**

Flash grilled romaine lettuce tossed in jalapeno ranch dressing topped with avocado, grape tomatoes, kalamata olives and crumbled blue cheese.

**Starter 5.95 Entrée 11.95**

### **CHOPPED ITALIAN SALAD**

Finely shaved romaine lettuce tossed in vinaigrette dressing, pepperoni, salami, olives, topped with pepperoncini, tomatoes and mozzarella cheese.

**Starter 5.95 Entrée 11.95**



## PASTA & RISOTTO

### POMODORO ( ANGEL HAIR)

Fresh tomatoes, basil, garlic in a white wine olive oil sauce. Served with fresh angel hair pasta. **13.95**

**Add chicken 3.00 Add prawns 5.00**

### SMOKED CHICKEN

#### ARTICHOKE HEART FETTUCCINI

Smoked chicken, mushrooms, artichoke hearts and Roma tomatoes in a garlic cream sauce tossed with fresh house made fettuccini. **15.95**

### SEAFOOD RAVIOLI

Seafood ravioli filled with crab, lobster, prawns and cheese tossed in lemony garlic cream sauce topped with micro greens.

**14.95**

### SPINACH & FETA RAVIOLI

Mediterranean Pomodoro sauce with Roma tomatoes, basil and white wine topped with Feta cheese. **14.95**

### MUSHROOM RISOTTO

Slow cooked Arborio rice with roasted mushrooms, caramelized onions topped with roasted garlic, feta cheese and a port wine sauce. **14.95**

**Add chicken 3.00 Add prawns 5.00**

### ASPARAGUS RISOTTO

Slow cooked Arborio rice with onions, sun dried tomatoes, asparagus, mushrooms, roasted garlic, port wine sauce and feta cheese. **14.95**

**Add chicken 3.00 Add prawns 5.00**

**FULL SERVICE BANQUET FACILITIES**  
**Holiday Parties, Weddings, Rehearsal**  
**Dinners, Business Luncheons & Dinners**  
**Off Site Catering**

## FRESH FISH

### SEARED AHI

Seared rare sashimi grade ahi served over Pad Thai rice noodles and tempura green beans, with wasabi crème fraiche and pickled ginger. **23.95**

### SCALLOPS WELLINGTON STYLE

Seared sea scallops in scallop fumet inside a pastry parcel with braised spinach, asparagus, and champagne beurre blanc. **22.95**

### GRILLED SALMON

Fresh salmon with red potato cake, lemon vermouth butter, and raspberry vinaigrette. with green beans. **19.95**

### BASA FISH PICATTA

Fresh filet of basa with a lemon and caper beurre blanc with braised spinach and whipped potatoes. **16.95**

## MEATS & POULTRY

### FILET MIGNON

Grilled 8oz filet mignon served with mashed potatoes, asparagus, cognac glaze, and crispy shallots. **27.95**

**Add skewered prawns 5.00**

### BISTRO TENDERLOIN

Beef tenderloin grilled and sliced over bacon-mozzarella mashed potatoes and sautéed green beans, served with brandy demi-glace. **19.95**

### KC BABY BACK RIBS

Kansas City Style ½ Rack of Ribs slathered in spicy house BBQ sauce, cole slaw and pommes frites. **19.95**

### COQ AU VIN

Sautéed chicken breast in a red wine sauce and garlic cream sauce with grilled spinach and whipped potatoes. **17.95**

### PORK MEDALLIONS

Pan seared pork medallions with cranberry-mandarin demi glace, green beans, and fingerling potatoes. **18.95**

### BACON WRAPPED MEATLOAF

House ground filet mignon wrapped in bacon served with a mushroom sherry gravy, parmesan herb risotto and grilled asparagus. **17.95**

Please refrain from using cellular phones in the dining room.  
Corkage Fee \$15.00 • Cakeage Fee \$2.00 per person • Split Charge \$4.00  
18% gratuity for parties of five or more will be added on final check