

## Specialties

Available 11am-closing

**Seared Ahi\*** 15 Macadamia nut crusted over Asian slaw w/ ponzu sauce *GF\*\**

**Crispy Calamari** 14 -served with cocktail and tartar sauce

**Quinoa Cakes** 13 Served w/ vegetables in a red-pepper coconut curry sauce *V-VG-GF\*\**

**Margherita** 16 Beyond Meat<sup>®</sup> Chicken, with fresh tomato and basil, penne pasta *V\*\**

**Ahi Poke Stack\*** 15 With avocado, soba noodles, and cabbage and wonton chips

**Crab Cakes** 14 Corn and black bean crab cakes, arugula & fennel salad, lemon vinaigrette, mojo aioli

**Char-grilled Prawns** 13 Sweet and spicy Thai-chile glazed over orange scented polenta *GF\*\**

**Coconut Shrimp** 14 Coconut and panko encrusted prawns, deep-fried and served with Asian slaw, Thai-chile dipping sauce

**Taco Trio** 16 Chicken, Fish, and Kalbi short rib tacos, chipotle aioli, cabbage, cheese pico de gallo choice of corn or flour tortillas

**Pulled Pork Sliders** 12 3 sliders filled with tender Cuban BBQ roast pork, cabbage and mojo aioli

**Americana Burger\*** 12 California-grown Harris Ranch<sup>®</sup> Certified Black Angus beef served on a Kaiser roll, with lettuce, tomato, crispy onion rings, and pickle, along with fries (*may substitute Chicken breast, Boca Burger<sup>®</sup> VG\*\*, or Gardenburger<sup>®</sup> V\*\**) *GF\*\** bun available

**Grilled Salmon\*** 17 Arugula, citrus and fennel salad with a poppyseed vinaigrette *GF\*\**

**Brick Oven Pizza** 15 Ask your server for today's special

**Garlic Pepper Chicken Wings** 14 crisp drumettes tossed in Gilroy garlic and served with blue cheese dipping sauce, celery & carrots

*\*\*V-Vegetarian; VG-Vegan; GF-Gluten Free*

*\*Served raw or undercooked or contains raw or undercooked ingredients*

*\*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.*

All dishes at Michael's are prepared with 100% Expeller-Pressed Non-GMO Rice Bran Oil which is completely free of trans-fats. We use fresh, organic produce from local farms such as Toso, Wise, Everett, Glaum Egg Ranch, and Rooster Ridge. We are a Green Restaurant and participate in the Fishwise program, reducing waste and depletion in the environment.

*Please note: if you have a party of 6 or more we will add 18% gratuity*