

### Hearty Breakfast

- 2 FARM FRESH EGGS** as you like them with home fries and toast \$4.50
- 2 FARM FRESH EGGS** as you like them with sausage, bacon, or ham with home fries and toast \$5.50
- CHOPPED STEAK** with two eggs, home fries and toast \$8
- CORNED BEEF HASH** with two eggs, home fries and toast \$9
- SIRLOIN STEAK** with two eggs, home fries and toast \$10
- HOT BUTTERED OATMEAL** \$4
- REAL GREEK YOGURT** Fage Greek yogurt, berries, granola and honey \$5

\*substitute egg white at 30¢ an egg\*

### Benedicts

includes fruit

- EGGS BENEDICT** Canadian bacon, poached eggs and Hollandaise sauce on an English muffin with home fries \$8
- CRAB CAKE BENEDICT** Canadian bacon, poached eggs and Hollandaise sauce on a Blue crab claw crab cake with home fries \$10
- POTATO PANCAKE BENEDICT** Canadian bacon, poached eggs and Hollandaise sauce on a potato pancake \$9
- SMOKED SALMON BENEDICT** Salmon Lox, poached eggs and Hollandaise sauce on a English muffin with home fries \$11
- EGGS BENEDICT FLORENTINE** Canadian Spinach, poached eggs and Hollandaise sauce on a English muffin with home fries \$9

### Sides

- BACON, SAUSAGE, OR HAM** \$3      **BLUEBERRY MUFFIN** \$2
- BAGEL WITH CREAM CHEESE** \$3      **ENGLISH MUFFIN** \$1.50

### 3 Egg Omelets with home fries and toast

- RINKY DINKY** ham, bacon, sausage, onion, green pepper, tomato, mushroom, Swiss and American cheese \$8
- SEAFOOD** shrimp, crab meat, Swiss cheese, tomato, spinach and onion \$8
- PHILLY CHEESESTEAK** beef brisket, mushroom, onion and Kasser cheese \$8
- WESTERN** ham, onions, and green peppers \$8
- GREEK** gyro, feta, tomato and onion \$8
- MEXICAN** ground beef, tomato, onion, green pepper and cheddar cheese topped with salsa \$8
- ITALIAN** ground pork, tomato, onion, green pepper and mozzarella \$8
- BUILD YOUR OWN** \$6.50  
 Meat: ham, bacon, sausage, gyro \$1.25 each  
 Vegetables: onion, green pepper, tomato, mushroom, broccoli, spinach .75¢ each  
 Cheese: American, mozzarella, Swiss, feta, cheddar .75¢ each

### Pancakes & French Toast

100% natural made from scratch pancakes

- 3 PANCAKES OR FRENCH TOAST** \$5.50  
**WITH 2 EGGS** \$6.50  
**WITH 2 EGGS AND BACON, SAUSAGE OR HAM** \$7.50
- 2 BLUEBERRY, CHOCOLATE CHIP, WHOLE WHEAT** \$5.50  
**WITH 2 EGGS** \$6.50  
**WITH 2 EGGS AND BACON, SAUSAGE OR HAM** \$7.50

### Michael's Comfort Specials

Includes soup du jour or house Greek salad

\*Coupons not valid on Michael's comfort or senior specials\*

- FREE RANGE TURKEY** turkey breast, stuffing, mashed potatoes and vegetables topped with turkey gravy \$13
- MEATLOAF** ground beef blend with seasoned bread, herbs, savory beef gravy served with mashed potatoes and vegetables \$12
- BABY CALF LIVER** flour dredged liver, caramelized onion, bacon, seasoned and sautéed served with mashed potatoes and vegetables (GF) \$12
- STUFFED CABBAGES** ground beef, pork and rice blend wrapped with tender cabbage, zesty V-8 tomato sauce served with mashed potatoes and vegetables (GF) \$13
- BEEF STROGANOFF** tender ground sirloin, mushroom, onion, sour cream demi glaze served over egg noodles \$13
- PASTA & MEATBALLS** pasta du jour tossed with marinara sauce topped with meatballs and parmesan \$13
- BREADED PORK CHOPS** lightly breaded and fried topped with pork gravy served with mashed potatoes and vegetables \$13
- POTATO CRUSTED GROUPER** potato and chive crusted grouper fillet with rice pilaf, fresh vegetables and tarter sauce (GF) \$14
- FISH & PIEROGIES** beer battered cod served with pierogis, sautéed onions, and coleslaw \$13
- LAKE ERIE PERCH** served with fresh cut fries and coleslaw \$15

**MICHAEL'S FISH FRY** beer battered cod served with fresh cut fries and coleslaw \$13 (all you can eat Wednesday & Friday)

\*Coupons not valid on Michael's comfort or senior specials\*

\*Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness. Young children, pregnant women, older adults & those who have certain medical conditions are at greater risk\*

### Michael's Senior Specials 65 AND UP

includes house Greek salad or soup du jour and complementary pudding when available \$10

- HOMEMADE MEATLOAF** mashed potatoes and vegetables
- LIVER & ONIONS** mashed potatoes and vegetables
- BATTERED SCROD** fresh cut fries and coleslaw
- TURKEY & STUFFING** mashed potatoes, vegetables and cranberry sauce
- PASTA & MEATBALLS** marinara sauce & parmesan
- BROILED SCROD** rice pilaf and vegetables
- STUFFED CABBAGE** mashed potatoes and vegetables
- BREADED PORK CHOP** mashed potatoes and vegetables

### Just for Kids 10 AND UNDER

\*Dine in only\*

- CHICKEN NUGGETS** with fresh cut fries \$5
- HAMBURGER** 1/3 lbs. with fresh cut fries (add cheese 50¢) \$5
- GRILLED CHEESE** with fresh cut fries \$4
- PASTA & MEATBALLS** marinara sauce \$5
- 1 EGG WITH SAUSAGE OR BACON** with home fries and toast \$3
- 2 CHOCOLATE CHIP PANCAKES** \$4
- 2 PANCAKES OR 2 FRENCH TOAST** with bacon or sausage \$3

### Beverages

- \*FREE Refill when ordered with any other Menu Items
- \*Coffee, \*Soft drinks, \*iced tea, hot chocolate, hot tea \$2  
 herbal tea \$2.50  
 White milk \$2.75      Chocolate Milk \$3  
 Juice: Orange, Cranberry, Apple, Tomato, or V-8 \$3

## Appetizers & Small Plates

- SAGANAKI** Greek Kasseri cheese flambéed table side with pita and lemon \$8
- FETA CHEESE & KALAMATA OLIVES** served with pita bread, oregano and olive oil \$7
- CALAMARI OREGANATO** tempura battered calamari tossed with lemon parmesan aioli \$10
- STEAMED MUSSELS** one pound of mussels tossed with sausage, garlic, and creamy saffron sauce (GF) \$10
- OCTOPUS ANTIPASTA** pan seared with Greek olives, Kasseri cheese, sage, wilted spinach, and warm pita \$14
- CRAB CAKE** pan seared crab cake salad with Cleveland mustard served on coleslaw and lemon \$10
- KEFTETHES “Greek Meatballs”** Old World Recipe—oven baked meatballs blended with pork and beef served with lemon, tzatziki and pita \$6
- DOLMATHES** stuffed grape leaves with rice, lamb, lemon and Greek yogurt (GF) \$7
- CAJUN CHICKEN QUESADILLA** rice, cheddar and white cheese, onion, peppers and tomato wrapped in an organic sprouted grained tortilla served with salsa and sour cream \$10
- BLACK N BLUE QUESADILLA** beef brisket, rice, caramelized onion, provolone and blue cheese wrapped in an organic sprouted grained tortilla served with salsa and sour cream \$11
- TEMPURA BATTERED VEGGIE BASKET** crisp fresh assorted vegetables served with buffalo ranch dressing \$11
- POTATO PANCAKES** Greek crafted potato pancakes, feta, dill and onion served with a side of tzatziki (GF) \$7
- POTATO PIEROGIES** locally made Polish potato pierogies served with caramelized onions and sour cream \$7

## Gourmet Fire Baked Pizza 9” or 12”

- MARGARITA POMODORO** Italian cheeses, sliced tomatoes, garlic herb oil and fresh basil \$10/\$15
- ROMAN SAUSAGE** tomato basil marinara, peppers, tomato, onions, mozzarella and provolone cheese \$10/\$15
- PEPPERONI** tomato basil marinara, mozzarella and provolone cheese \$10/\$15
- ROASTED MUSHROOM** wild mushrooms, béchamel sauce, Italian cheeses and fresh basil \$10/\$15
- MEDITERRANEAN CHICKEN** herb oil, spinach, tomato, Kalamata olives, feta and Italian cheeses \$10/\$15
- BUFFALO CHICKEN** buffalo ranch, mozzarella, caramelized onion, tomato, banana peppers and blue cheese \$10/\$15

## Soups & Salads

Dressings: house Greek vinaigrette, ranch, blue cheese, thousand island

- BOWL OF SOUP** \$6
- HOMEMADE SOUP & HOUSE SIDE GREEK SALAD** \$10
- HOUSE SIDE GREEK SALAD** \$7
- GREEK SALAD** crispy green leaf, tomato, feta cheese, Kalamata olives, onion, pepperoncini, cucumber and potato tossed in our house Greek vinaigrette dressing \$10 **add Chicken \$4 add Gyro Meat or Salmon \$6**
- BERRY SALAD** baby greens, cucumber, red onion, fresh berries, berry chutney, wild trail mix, glazed pecans, and crumbled blue cheese tossed in our house Greek vinaigrette dressing \$10 **add Shrimp or Salmon \$6**
- BBQ CHICKEN COBB SALAD** thinly sliced chicken breast with fresh mixed greens topped with tomato, cheddar cheese, crispy bacon, sliced eggs, and croutons \$12
- WALDORF CHICKEN SALAD** crispy greens, chicken, savory and sweet poached apples and cloves, walnuts, raisins, celery and zesty mayo-honey lemon dressing \$12
- CHEF’S SALAD** crispy greens with strips of ham, turkey, American and Swiss cheese, boiled egg, and croutons with your choice of dressing \$12

## Gourmet Burgers

USDA choice black angus ground chuck, lettuce, tomato and pickle served with fresh cut French fries or soup du jour or house Greek salad

- THE BIG MIKE** two 1/3 lb. patty with lettuce, tomato and our special sauce on a bun \$10 (add cheese 60¢)
- THE ALL AMERICAN BURGER** 1/3 lb. patty with lettuce and tomato on a bun \$8 (add cheese 60¢)
- THE GREAT BRITAIN** 1/3 lb. patty topped with bacon and American cheese on a bun \$9
- MUSHROOM BURGER** 1/3 lb. patty topped with Swiss cheese and mushrooms on a bun \$9
- PATTY MELT** 1/3 lb. patty Swiss and American cheese smothered with onions on deli rye \$9

## Handcrafted Sandwiches

Served with fresh cut French fries or soup du jour or house Greek salad

- BLACK BEAN BURGER** lettuce, tomato, and buffalo ranch sauce on a bun \$10
- CRAB CAKE BURGER** pan fried lump crab salad, coleslaw and pickles on a bun \$12
- PORK SOUVLAKI** skewered marinated pork on pita with lettuce, tomato, onion and tzatziki \$11
- CHICKEN SOUVLAKI** skewered marinated chicken on pita with lettuce, tomato, onion and tzatziki \$11
- GREEK GYRO** lettuce, tomato, onion and tzatziki on pita \$10
- CHICKEN GYRO** lettuce, tomato, onion and tzatziki on pita \$10
- CHICKEN MILENAISE SANDWICH** cornflake and parmesan chicken, Kasseri cheese, tomato, arugula & honey Dijon mayo on bun \$10
- GRILLED RUEBEN** corned beef, sauerkraut, pickles, thousand island dressing and Swiss cheese on grilled rye bread \$10
- TURKEY RUEBEN** thinly sliced smoked turkey, sauerkraut, pickles, thousand island dressing and Swiss cheese on rye bread \$10
- CUBANO PORK** pressed Hoagie bun with roasted pork, ham, Swiss cheese, mustard and pickles \$10
- MARINER FISH** beer battered cod and American cheese on a Hoagie bun served with coleslaw \$10
- PHILLY CHEESESTEAK** thinly sliced beef brisket, sautéed onion, mushroom and Kasseri cheese on a Hoagie bun \$10
- MEATBALL SUB** meatballs, marinara and melted provolone cheese on a toasted Hoagie bun \$10
- ITALIAN SLOPPY JOE** Italian sausage, peppers, tomato, onion, mozzarella cheese and marinara on a bun \$8
- PULLED PORK** marinated and slow cooked pork over night with caramelized onions, apple chutney and coleslaw on a bun \$10
- BLT EGG & CHEESE** bacon, fried egg, lettuce, tomato, and American cheese with Dijon mayo on whole grain toast \$8

### Lunch Combo Pick Two \$7

CHOOSE FROM ANY 1/2 DELI SANDWICH AND ONE SIDE  
fries, cup of soup du jour, or salad

## Deli Sandwiches

Served with fries, soup du jour or house Greek salad

- FREE RANGE TURKEY BREAST** cheddar cheese, bacon and honey Dijon on whole grain bread \$10
- TUNA SUB** tuna salad, Swiss cheese, lettuce, tomato, onion and vinaigrette on a hoagie bun \$10
- ROAST BEEF** thinly sliced brisket, pepper jack cheese, lettuce, tomato, onion, horseradish sauce on whole grain bread \$10
- CORNED BEEF** thinly sliced corned beef, Swiss cheese and mustard on rye bread \$10
- MICHAEL’S CLUB** ham, turkey, bacon, Swiss & American cheese, lettuce, tomato and honey Dijon mayo on whole grain bread \$10
- SICILIAN SUB WRAP** pepperoni, ham, roast beef, provolone cheese, banana peppers, lettuce, tomato, onion and Italian vinaigrette wrapped in an organic sprouted grained tortilla \$10
- BUFFALO RANCH CHICKEN WRAP** sliced chicken, tomato, onion, blue cheese, banana peppers, spinach and buffalo ranch wrapped in an organic sprouted grained tortilla \$10

Dinner

*Michael's*

**RESTAURANT  
& BAR**

Dinner

## Breads & Spreads

(Gluten Free)

**HUMMUS** roasted chickpea, sesame and garlic spread served with pita \$6

**KOPANISTI** creamy white five cheese spread served with pita \$7

**TZATZIKI** refreshing sour cream & yogurt blend with olive oil, roasted garlic, cucumber & lemon served with pita \$6

**OLIVE TAPENADE** blended Kalamata olives, basil & roasted garlic served with pita \$6

**TARAMOSALATA "Fish Roe Salad"** creamy fish roe spread served with pita \$8

**APPETIZER SPREADS PLATTER** a rich and creamy assortment of spreads accompanied with savory antipasto and baked pita \$16

## Appetizers & Small Plates

**SAGANAKI** Greek Kasseri cheese flambéed table side with pita and lemon \$8

**FETA CHEESE & KALAMATA OLIVES** served with pita bread, oregano and olive oil \$7

**CALAMARI OREGANATO** tempura battered calamari tossed with lemon parmesan aioli \$10

**STEAMED MUSSELS** one pound of mussels tossed with sausage, garlic, and creamy saffron sauce (GF) \$10

**OCTOPUS ANTIPASTA** pan seared with Greek olives, Kasseri cheese, sage, wilted spinach, and warm pita \$14

**CRAB CAKE** pan seared crab cake salad with Cleveland mustard served on coleslaw and lemon \$10

**KEFTETHES "Greek Meatballs"** Old World Recipe—oven baked meatballs blended with pork and beef served with lemon, tzatziki and pita \$6

**DOLMATHES** stuffed grape leaves with rice, lamb, lemon and Greek yogurt (GF) \$7

**CAJUN CHICKEN QUESADILLA** rice, cheddar and white cheese, onion, peppers and tomato wrapped in an organic sprouted grained tortilla served with salsa and sour cream \$10

**BLACK N BLUE QUESADILLA** beef brisket, rice, caramelized onion, provolone and blue cheese wrapped in an organic sprouted grained tortilla served with salsa and sour cream \$11

**TEMPURA BATTERED VEGGIE BASKET** crisp fresh assorted vegetables served with buffalo ranch dressing \$11

**POTATO PANCAKES** Greek crafted potato pancakes, feta, dill and onion served with a side of tzatziki (GF) \$7

**POTATO PIEROGIES** locally made Polish potato pierogies served with caramelized onions and sour cream \$7

## Soups & Salads

Dressings: house Greek vinaigrette, ranch, blue cheese, thousand island

**BOWL OF SOUP** \$6

**HOMEMADE SOUP & HOUSE SIDE GREEK SALAD** \$10

**HOUSE SIDE GREEK SALAD** \$7

**GREEK SALAD** crispy green leaf, tomato, feta cheese, Kalamata olives, onion, pepperoncini, cucumber and potato tossed in our house Greek vinaigrette dressing \$10 **and Chicken** \$4 **add Gyro Meat or Salmon** \$6

**BERRY SALAD** baby greens, cucumber, red onion, fresh berries, berry chutney, wild trail mix, glazed pecans, and crumbled blue cheese tossed in our house Greek vinaigrette dressing \$10 **add Shrimp or Salmon** \$6

**BBQ CHICKEN COBB SALAD** thinly sliced chicken breast with fresh mixed greens topped with tomato, cheddar cheese, crispy bacon, sliced eggs, and croutons \$12

**WALDORF CHICKEN SALAD** crispy greens, chicken, savory and sweet poached apples and cloves, walnuts, raisins, celery and zesty mayo-honey lemon dressing \$12

**CHEF'S SALAD** crispy greens with strips of ham, turkey, American and Swiss cheese, boiled egg, and croutons with your choice of dressing \$12

## Dinner Entrees

Includes soup du jour or house Greek salad

## Beef, Pork & Chops

**IRON SKILLET SIRLOIN STEAK** pan seared to perfection with mashed potatoes, vegetables and beef demi glaze (GF) \$17

**SURF & TURF** center cut bistro steak and a crab topped lobster tail with mashed potatoes, beef demi glaze, vegetables and drawn butter \$28

**SPRING LAMB CHOPS** marinated with lemon and oregano, served with rice pilaf, lentils and vegetables (GF) \$20

**PRIME RIB A-JUS** Queen cut, classic slow roasted served with mashed Potatoes, beef demi glaze and vegetables (GF) \$18

**BRAISED BEEF SHORT RIB** bone-in, red wine splashed, and slow braised served with mashed potatoes, beef demi glaze and vegetables (GF) \$18

**PORK CHOPS** twin chops marinated and char-grilled, served with potato pancakes, apple caramel chutney, and vegetables (GF) \$15

**PORK & SAUERKRAUT** smoked Ohio raised pork with pork jus and sauerkraut served with Greek potatoes and vegetables (GF) \$15

**ROMAN PASTA** pasta du jour tossed with homemade Italian sausage, garlic, peppers, tomato, onion, and marinara \$14

## Poultry & Seafood

**FRESH CATCH OF THE DAY** Whole *Lythrini* "Red Snapper" or whole *Tsipoura* "Porgy" basted with a lemon and oregano infused olive oil grilled over hot coals served with rice pilaf and fresh vegetables (GF) MP

**CHICKEN MILANESE** cornflake and parmesan crusted chicken breast sautéed with olive oil, sage and garlic served with Tuscan roasted potatoes, arugula Pomodoro salad and balsamic reduction (GF) \$15

**SPANISH PAELLA** shrimp, mussels, bone in chicken, sausage, tomato saffron pomodoro pepper sauce, and rice pilaf (GF) \$18

**SCROD (PLAKI)** iron skillet seared with tomato, onion, peppers, splashed with Chablis served with rice pilaf and vegetables (GF) \$15

**SALMON FILLET** poached salmon infused with lemon in a robust stock pot served with rice and vegetables (GF) \$15

**STUFFED TIGER SHRIMP** oven roasted with seasoned crab served with wild mushroom risotto and vegetables \$16

**SEAFOOD STEW BOUILLABAISE "KAKAVIA"** white fish, clams, mussels, shrimp, scallops, and potato in a tomato saffron broth (GF) \$20

**ATLANTIS PASTA** shrimp, mussels, clams, Pacific white fish, and spinach with pasta du jour, tossed in Italian walnut garlic sauce \$18

**CHICKEN ALFREDO PASTA** pasta du jour tossed with cremini mushrooms, spinach, and alfredo sauce topped with grilled chicken breast \$15

## Greek Platters

**SOUVLAKI PLATTER "PORK KABOB"** two grilled marinated pork skewers, tomato, lettuce, onion, pita, tzatziki, sauce served with rice pilaf, vegetables (GF) \$15

**SOUVLAKI PLATTER "CHICKEN KABOB"** two grilled marinated chicken skewers with tomato, lettuce, onion, pita, tzatziki, served with rice pilaf, vegetables (GF) \$15

**GREEK GYRO PLATTER** rotisserie cooked and thinly sliced lamb gyro meat with tomato, lettuce, onion, pita, tzatziki sauce served with rice pilaf and vegetables (GF) \$15

**CHICKEN GYRO PLATTER** grilled and thinly sliced chicken breast with tomato, lettuce, onion, pita, and tzatziki served with rice pilaf and vegetables (GF) \$15



**Voted Best Food at the 2016 Taste of River**

An eclectic casual dining experience  
Menu created by owner Mike Petrakis & Chef Dino Tsarnas

Dinner

**Michael's**

**RESTAURANT  
& BAR**

Dinner

### Michael's Comfort Specials

*Includes soup du jour or house Greek salad*

**\*Coupons not valid on Michael's comfort or senior specials\***

**FREE RANGE TURKEY** turkey breast, stuffing, mashed potatoes & vegetables topped with turkey gravy \$13

**MEATLOAF** ground beef blend with seasoned bread, herbs, savory beef gravy, mashed potatoes and vegetables \$12

**BABY CALF LIVER** flour dredged liver, caramelized onion, bacon, seasoned and sautéed served with mashed potatoes and vegetables (GF) \$12

**STUFFED CABBAGES** ground beef, pork and rice blend wrapped with tender cabbage, zesty V-8 tomato sauce, mashed potatoes and vegetables (GF) \$13

**PASTA & MEATBALLS** pasta du jour tossed with marinara sauce topped with meatballs and parmesan \$13

**BEEF STROGANOFF** tender ground sirloin, mushroom, onion, sour cream demi glaze served over egg noodles \$13

**BREADED PORK CHOPS** lightly breaded and fried topped with pork gravy served with mashed potatoes and vegetables \$13

**POTATO CRUSTED GROUPER** potato and chive crusted grouper fillet with rice pilaf, fresh vegetables and tarter sauce (GF) \$14

**FISH & PIEROGIES** beer battered cod served with pierogis, sautéed onions, and coleslaw \$13

**LAKE ERIE PERCH** served with fresh cut fries and coleslaw \$15

**MICHAEL'S FISH FRY** beer battered cod served with fresh cut fries and coleslaw \$13 **(all you can eat Wednesday & Friday)**

**BUILD YOUR OWN OMELET** \$6.50

Meat: ham, bacon, sausage, gyro \$1.25 each

Vegetables: onion, green pepper, tomato, mushroom, broccoli, spinach .75¢ each

Cheese: American, mozzarella, Swiss, feta, cheddar .75¢ each

**3 PANCAKES OR FRENCH TOAST** \$7

**WITH 2 EGGS** \$8

**WITH 2 EGGS AND BACON, SAUSAGE OR HAM** \$9

### Gourmet Fire Baked Pizza 9" or 12"

**MARGARITA POMODORO** Italian cheeses, sliced tomatoes, garlic herb oil and fresh basil \$10/\$15

**ROMAN SAUSAGE** tomato basil marinara, peppers, tomato, onions, mozzarella and provolone cheese \$10/\$15

**PEPPERONI** tomato basil marinara, mozzarella and provolone cheese \$10/\$15

**ROASTED MUSHROOM** wild mushrooms, béchamel sauce, Italian cheeses and fresh basil \$10/\$15

**MEDITERRANEAN CHICKEN** herb oil, spinach, tomato, Kalamata olives, feta and Italian cheeses \$10/\$15

**BUFFALO CHICKEN** buffalo ranch, mozzarella, caramelized onion, tomato, banana peppers and blue cheese \$10/\$15

### Sides

**FRESH CUT FRENCH FRIES, HOME FRIES, MASHED POTATOES, OVEN ROASTED POTATOES, APPLE SAUCE, RICE PILAF** \$3

**VEGETABLE, COLESLAW** \$4

### Dessert

**CHEF MADE CHEESECAKES** \$5

**ASSORTED FRUIT & CREAM PIES** \$4

**PIE A LA MODE** \$6

**CARROT CAKE OR CHOCOLATE CAKE** \$5

**GREEK BAKLAVA** \$4

**RICE PUDING** \$2

**GELATO** \$3.50

### Gourmet Burgers & Sandwiches

*Served with fresh cut French fries or soup du jour or house Greek salad  
\*Burgers are USDA choice black angus ground chuck served with lettuce, tomato and pickle*

**THE BIG MIKE** two 1/3 lb. patty with lettuce, tomato and our special sauce on a bun \$10 (add cheese 60¢)

**THE ALL AMERICAN BURGER** 1/3 lb. patty with lettuce and tomato on a bun \$8 (add cheese 60¢)

**BLACK BEAN BURGER** lettuce, tomato and buffalo ranch sauce on a bun \$10

**GREEK GYRO** lettuce, tomato, onion and tzatziki on pita \$10

**CHICKEN GYRO** lettuce, tomato, onion and tzatziki on pita \$10

**GRILLED RUEBEN** corned beef, sauerkraut, pickles, thousand island dressing and Swiss cheese on grilled rye bread \$10

**CUBANO PORK** pressed Hoagie bun with roasted pork, ham, Swiss cheese, mustard and pickles \$10

**CHICKEN MILENAISE SANDWICH** cornflake and parmesan crusted chicken, Kasseri cheese, tomato, arugula and honey Dijon mayo on bun \$10

**MARINER FISH** beer battered cod and American cheese on a Hoagie bun served with coleslaw \$10

**PHILLY CHEESESTEAK** thinly sliced beef brisket, sautéed onion, mushroom and Kasseri cheese on a Hoagie bun \$10

**CRAB CAKE BURGER** pan fried lump crab salad, coleslaw and pickles on a bun \$12

**PORK SOUVLAKI** skewered marinated pork on pita with lettuce, tomato, onion and tzatziki \$11

**CHICKEN SOUVLAKI** skewered marinated chicken on pita with lettuce, tomato, onion and tzatziki \$11

### Just for Kids 10 AND UNDER

*\*Dine in only\**

**CHICKEN NUGGETS** with fresh cut fries \$5

**HAMBURGER** 1/3 lbs. with fresh cut fries (add cheese 60¢) \$5

**GRILLED CHEESE** with fresh cut fries \$4

**PASTA & MEATBALLS** marinara sauce \$5

**1 EGG WITH SAUSAGE OR BACON** with home fries and toast \$3

**2 CHOCOLATE CHIP PANCAKES** \$4

**2 PANCAKES OR 2 FRENCH TOAST** with bacon or sausage \$3

### Michael's Senior Specials 65 AND UP

*Daily 11-close*

*includes your choice of a house Greek salad or soup du jour and complementary pudding when available \$10*

**HOMEMADE MEATLOAF** mashed potatoes and vegetables

**LIVER & ONIONS** mashed potatoes and vegetables

**BATTERED SCROD** fresh cut fries and coleslaw

**TURKEY & STUFFING** mashed potatoes, vegetables and cranberry sauce

**PASTA & MEATBALLS** marinara sauce and parmesan

**BROILED SCROD** rice pilaf and vegetables

**STUFFED CABBAGE** mashed potatoes and vegetables

**BREADED PORK CHOP** mashed potatoes and vegetables

### Beverages

*\*FREE Refill when ordered with any other Menu Items*

*\*Coffee, \*Soft drinks, \*iced tea, hot chocolate, hot tea \$2  
herbal tea \$2.50*

*White milk \$2.75 Chocolate Milk \$3*

*Juice: Orange, Cranberry, Apple, Tomato, or V-8 \$3*

*\*Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness. Young children, pregnant women, older adults & those who have certain medical conditions are at greater risk\**

Ask your server about vegetarian & gluten free foods. All of our kitchen made gravies are gluten free

Saturdays, Sundays,  
Holidays  
Breakfast & Lunch

**Michael's** RESTAURANT  
& BAR

Saturdays, Sundays,  
Holidays,  
Breakfast & Lunch

### Hearty Breakfast

- 2 FARM FRESH EGGS** as you like them with home fries and toast \$4.50  
**2 FARM FRESH EGGS** as you like them with sausage, bacon, or ham with home fries and toast \$5.50  
**CHOPPED STEAK** with two eggs, home fries and toast \$8  
**CORNED BEEF HASH** with two eggs, home fries and toast \$9  
**SIRLOIN STEAK** with two eggs, home fries and toast \$10  
**HOT BUTTERED OATMEAL** \$4  
**REAL GREEK YOGURT** Fage Greek yogurt, berries, granola and honey \$5

\*substitute egg white at 30¢ an egg\*

### Benedicts

includes fruit

- EGGS BENEDICT** Canadian bacon, poached eggs and Hollandaise sauce on an English muffin with home fries \$8  
**CRAB CAKE BENEDICT** Canadian bacon, poached eggs and Hollandaise sauce on a Blue crab claw crab cake with home fries \$10  
**POTATO PANCAKE BENEDICT** Canadian bacon, poached eggs and Hollandaise sauce on a potato pancake \$9  
**SMOKED SALMON BENEDICT** Salmon Lox, poached eggs and Hollandaise sauce on a English muffin with home fries \$11  
**EGGS BENEDICT FLORENTINE** Canadian Spinach, poached eggs and Hollandaise sauce on a English muffin with home fries \$9

### 3 Egg Omelets with home fries and toast

- RINKY DINKY** ham, bacon, sausage, onion, green pepper, tomato, mushroom, Swiss, and American cheese \$8  
**SEAFOOD** shrimp, crab meat, Swiss cheese, tomato, spinach, and onion \$8  
**PHILLY CHEESESTEAK** beef brisket, mushroom, onion, and Kasser cheese \$8  
**WESTERN** ham, onions, and green peppers \$8  
**GREEK** gyro, feta, tomato, and onion \$8  
**MEXICAN** ground beef, tomato, onion, green pepper, and cheddar cheese topped with salsa \$8  
**ITALIAN** ground pork, tomato, onion, green pepper, and mozzarella \$8  
**BUILD YOUR OWN** \$5.50  
Meat: ham, bacon, sausage, gyro \$1.25 each  
Vegetables: onion, green pepper, tomato, mushroom, broccoli, spinach .75¢ each  
Cheese: American, mozzarella, Swiss, feta, cheddar .75¢ each

### Pancakes & French Toast

100% natural made from scratch pancakes

- 3 PANCAKES OR FRENCH TOAST** \$5.50  
**WITH 2 EGGS** \$6.50  
**WITH 2 EGGS AND BACON, SAUSAGE OR HAM** \$7.50  
**2 BLUEBERRY, CHOCOLATE CHIP, WHOLE WHEAT** \$5.50  
**WITH 2 EGGS** \$6.50  
**WITH 2 EGGS AND BACON, SAUSAGE OR HAM** \$7.50

### Michael's Comfort Specials

Includes soup du jour or house Greek salad

- FREE RANGE TURKEY** turkey breast, stuffing, mashed potatoes, vegetables, cranberry topped with turkey gravy \$13  
**MEATLOAF** ground beef blend with seasoned bread, herbs, savory beef gravy, mashed potatoes and vegetables \$12  
**BABY CALF LIVER** flour dredged liver, caramelized onion, bacon, seasoned and sautéed served with mashed potatoes and vegetables (GF) \$12  
**STUFFED CABBAGES** ground beef, pork and rice blend wrapped with tender cabbage, zesty V-8 tomato sauce, mashed potatoes and vegetables (GF) \$13  
**PASTA & MEATBALLS** pasta du jour tossed with marinara sauce topped with meatballs and parmesan \$13  
**BEEF STROGANOFF** tender ground sirloin, mushroom, onion, sour cream demi glaze served over egg noodles \$13  
**BREADED PORK CHOPS** lightly breaded and fried topped with pork gravy served with mashed potatoes and vegetables \$13  
**POTATO CRUSTED GROUPER** potato and chive crusted grouper fillet with rice pilaf, fresh vegetables and tarter sauce (GF) \$14  
**FISH & PIEROGIES** beer battered cod served with pierogis, sautéed onions, and coleslaw \$13  
**LAKE ERIE PERCH** served with fresh cut fries and coleslaw \$15

**MICHAEL'S FISH FRY** beer battered cod served with fresh cut fries and coleslaw \$13 (all you can eat Wednesday & Friday)

\*Coupons not valid on Michael's comfort or senior specials\*

\*Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness. Young children, pregnant women, older adults & those who have certain medical conditions are at greater risk\*

### Michael's Senior Specials 65 AND UP

includes house Greek salad or soup du jour and complementary pudding when available \$10

- HOMEMADE MEATLOAF** mashed potatoes and vegetables  
**LIVER & ONIONS** mashed potatoes and vegetables  
**BATTERED SCROD** fresh cut fries and coleslaw  
**TURKEY & STUFFING** mashed potatoes, vegetables and parmesan  
**PASTA & MEATBALLS** marinara sauce and parmesan  
**BROILED SCROD** rice pilaf and vegetables  
**STUFFED CABBAGE** mashed potatoes and vegetables  
**BREADED PORK CHOP** mashed potatoes and vegetables

### Just for Kids 10 AND UNDER

\*Dine in only\*

- CHICKEN NUGGETS** with fresh cut fries \$5  
**HAMBURGER** 1/3 lbs. with fresh cut fries (add cheese 50¢) \$5  
**GRILLED CHEESE** with fresh cut fries \$4  
**PASTA & MEATBALLS** marinara sauce \$5  
**1 EGG WITH SAUSAGE OR BACON** with home fries and toast \$3  
**2 CHOCOLATE CHIP PANCAKES** \$4  
**2 PANCAKES OR 2 FRENCH TOAST** with bacon or sausage \$3

### Beverages

\*FREE Refill when ordered with any other Menu Items

- \*Coffee, Soft drinks, \*iced tea, hot chocolate, hot tea \$2  
herbal tea \$2.50  
White milk \$2.75 Chocolate Milk \$3  
Juice: Orange, Cranberry, Apple, Tomato, or V-8 \$3

Ask your server about vegetarian & gluten free foods. All of our kitchen made gravies are gluten free

Saturdays, Sundays  
& Holidays  
Breakfast, Lunch

*Michael's* RESTAURANT  
& BAR

Saturdays, Sundays  
& Holidays  
Breakfast, Lunch

## Appetizers & Small Plates

- SAGANAKI** Greek Kasserri cheese flambéed table side with pita and lemon \$8
- FETA CHEESE & KALAMATA OLIVES** served with pita bread, oregano and olive oil \$7
- CALAMARI OREGANATO** tempura battered calamari tossed with lemon parmesan aioli \$10
- STEAMED MUSSELS** one pound of mussels tossed with sausage, garlic, and creamy saffron sauce (GF) \$10
- OCTOPUS ANTIPASTA** pan seared with Greek olives, Kasserri cheese, sage, wilted spinach, and warm pita \$14
- CRAB CAKE** pan seared crab cake salad with Cleveland mustard served on coleslaw and lemon \$10
- KEFTETHES “Greek Meatballs”** Old World Recipe—oven baked meatballs blended with pork and beef served with lemon, tzatziki and pita \$6
- DOLMATHES** stuffed grape leaves with rice, lamb, lemon and Greek yogurt (GF) \$7
- CAJUN CHICKEN QUESADILLA** rice, cheddar and white cheese, onion, peppers and tomato wrapped in an organic sprouted grained tortilla served with salsa and sour cream \$10
- BLACK N BLUE QUESADILLA** beef brisket, rice, caramelized onion, provolone and blue cheese wrapped in an organic sprouted grained tortilla served with salsa and sour cream \$11
- TEMPURA BATTERED VEGGIE BASKET** crisp fresh assorted vegetables served with buffalo ranch dressing \$11
- POTATO PANCAKES** Greek crafted potato pancakes, feta, dill and onion served with a side of tzatziki (GF) \$7
- POTATO PIEROGIES** locally made Polish potato pierogies served with caramelized onions and sour cream \$7

## Gourmet Fire Baked Pizza 9” or 12”

- MARGARITA POMODORO** Italian cheeses, sliced tomato, garlic herb oil and fresh basil \$10/\$15
- ROMAN SAUSAGE** tomato basil marinara, peppers, tomato, onions, mozzarella and provolone cheese \$10/\$15
- PEPPERONI** tomato basil marinara, mozzarella and provolone cheese \$10/\$15
- ROASTED MUSHROOM** wild mushrooms, béchamel sauce, Italian cheeses and fresh basil \$10/\$15
- MEDITERRANEAN CHICKEN** herb oil, spinach, tomato, Kalamata olives, feta and Italian cheeses \$10/\$15
- BUFFALO CHICKEN** buffalo ranch, mozzarella, caramelized onion, tomato, banana peppers and blue cheese \$10/\$15

## Soups & Salads

Dressings: house Greek vinaigrette, ranch, blue cheese, thousand island

- BOWL OF SOUP** \$6
- HOMEMADE SOUP & HOUSE SIDE GREEK SALAD** \$10
- HOUSE SIDE GREEK SALAD** \$7
- GREEK SALAD** crispy green leaf, tomato, feta cheese, Kalamata olives, onion, pepperoncini, cucumber & potato tossed in our house Greek vinaigrette dressing \$10 **and Chicken** \$4 **add Gyro Meat or Salmon** \$6
- BERRY SALAD** baby greens, cucumber, red onion, fresh berries, berry chutney, wild trail mix, glazed pecans, and crumbled blue cheese tossed in our house Greek vinaigrette dressing \$10 **add Shrimp or Salmon** \$6
- BBQ CHICKEN COBB SALAD** thinly sliced chicken breast with fresh mixed greens topped with tomato, cheddar cheese, crispy bacon, sliced eggs, and croutons \$12
- WALDORF CHICKEN SALAD** crispy greens, chicken, savory and sweet poached apples and cloves, walnuts, raisins, celery and zesty mayo-honey lemon dressing \$12
- CHEF’S SALAD** crispy greens with strips of ham, turkey, American and Swiss cheese, boiled egg, and croutons with your choice of dressing \$12

## Gourmet Burgers & Sandwiches

Served with fresh cut French fries or soup du jour or house Greek salad  
\*Burgers are USDA choice black angus ground chuck served with lettuce, tomato and pickle

- THE BIG MIKE** two 1/3 lb. patty with lettuce, tomato and our special sauce on a bun \$10 (add cheese 60¢)
- THE ALL AMERICAN BURGER** 1/3 lb. patty with lettuce and tomato on a bun \$8 (add cheese 60¢)
- BLACK BEAN BURGER** lettuce, tomato and buffalo ranch sauce on a bun \$10
- THE GREAT BRITAIN** 1/3 lb. patty topped with bacon and American cheese on a bun \$9
- GREEK GYRO** lettuce, tomato, onion and tzatziki on pita \$10
- CHICKEN GYRO** lettuce, tomato, onion and tzatziki on pita \$10
- GRILLED RUEBEN** corned beef, sauerkraut, pickles, thousand island dressing and Swiss cheese served on grilled rye bread \$10
- CUBANO PORK** pressed Hoagie bun with roasted pork, ham, Swiss cheese, mustard and pickles \$10
- MARINER FISH** beer battered cod and American cheese on a Hoagie bun served with coleslaw \$10
- CHICKEN MILENAISE SANDWICH** cornflake and parmesan chicken, Kasserri cheese tomato, arugula & honey Dijon mayo on bun \$10
- PHILLY CHEESESTEAK** beef brisket, sautéed onion, mushroom and Kasserri cheese on a Hoagie bun \$10
- PULLED PORK** beer marinated and slow cooked over night with apple chutney, caramelized onions and coleslaw on a bun \$10
- CRAB CAKE BURGER** pan fried lump crab salad, coleslaw and pickles on a bun \$12
- TURKEY RUEBEN** thinly sliced smoked turkey, sauerkraut, pickles, thousand island dressing and Swiss cheese on rye bread \$10
- PORK SOUVLAKI** skewered marinated pork on pita with lettuce, tomato, onion and tzatziki \$11
- CHICKEN SOUVLAKI** skewered marinated chicken on pita with lettuce, tomato, onion and tzatziki \$11

## Entrees

Includes soup du jour or house Greek salad

- SCROD (PLAKI)** iron skillet seared with tomato, onion, peppers, splashed with Chablis served with rice pilaf and vegetables (GF) \$15
- SALMON FILET** wild line caught salmon in a robust stock pot served with rice and vegetables (GF) \$15
- STUFFED TIGER SHRIMP** blue crab stuffing, oven roasted served with mushroom risotto and vegetables \$16
- SPRING LAMB CHOPS** marinated with lemon and oregano served with rice pilaf, lentils and vegetables (GF) \$20
- PRIME RIB A-JUS** Queen cut, classic slow roasted served with mashed Potatoes, beef demi glaze and vegetables (GF) \$18
- PORK & SAUERKRAUT** smoked Ohio raised pork, kale, pork jus and sauerkraut served with Greek potatoes and vegetables (GF) \$15
- PORK CHOPS** twin chops marinated and char-grilled served with potato pancakes, apple caramel chutney and vegetables (GF) \$15

## Greek Platters

Includes soup du jour or house Greek salad

- SOUVLAKI PLATTER “PORK KABOB”** two grilled marinated pork skewers, tomato, lettuce, onion, pita, tzatziki served with rice pilaf and vegetables (GF) \$15
- SOUVLAKI PLATTER “CHICKEN KABOB”** two grilled marinated chicken skewers, tomato, lettuce, onion, pita, tzatziki served with rice pilaf and vegetables (GF) \$15
- GREEK GYRO PLATTER** rotisserie cooked and thinly sliced lamb gyro meat with tomato, lettuce, onion, pita, tzatziki sauce served with rice pilaf and vegetables (GF) \$15
- CHICKEN GYRO PLATTER** grilled and thinly sliced chicken breast with tomato, lettuce, onion, pita, and tzatziki served with rice pilaf and vegetables (GF) \$15



Voted Best Food  
at the  
2016 Taste of River

An eclectic casual dining experience  
Menu created by owner Mike Petrakis & chef Dino Tsarnas