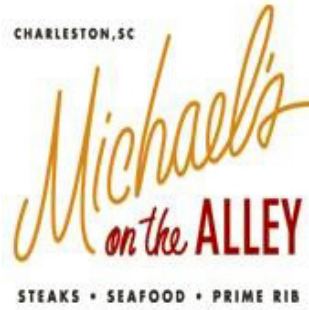


Charleston
RESTAURANT
WEEK

SEPTEMBER 6th - 17



Michael's on the Alley

39-E John Street
Charleston, SC 29403

(843) 203-3000

www.michaelsonthealley.com

3 COURSES FOR \$45

Wine Pairings for \$35

FIRST COURSE:

Choose 1

ROASTED CIPOLLINI ONION SOUP

Rich Marsala Brodo, Fontina D'aosta, Sourdough Crouton

LACINATO KALE WALDORF SALAD

Shaved Celery, Red Grapes, Candied Local Pecans, Honey Crisp Apples
Sweet Basil Greek Yogurt Dressing

BABY WEDGE SALAD

Duck Confit, Bacon, Red Onions, and Mountain Blue Cheese

SECOND COURSE:

Choose 1

PAN ROASTED BLACK GROUPER

Bacon Braised Field Peas, Honey Roasted Rainbow Carrots, Tomato Butter

VEGETABLE PLATE

Chef's Selection of Local Vegetables

BRASSTOWN BEEF CC SIRLOIN

Balsamic Glazed 6oz Steak wrapped in House made veal bacon,
Roasted Snap Beans, Aligot Potatoes

Additional Steak Options

10oz Prime Filet +27\$
16oz Prime Ribeye +26\$

Accompaniments

Foie Gras \$20 Crab Oscar \$22 Lobster Tail \$27
Truffle Garlic Butter \$7 Bacon Gorgonzola Butter \$4

THIRD COURSE:

Choose 1

Milk Chocolate Mousse

Almond Tuille and Fresh Raspberries

Deconstructed Carrot Cake

Cream Cheese Icing, Pralines, Craisins, Creme Anglaise

**Does not include tax or gratuity. Cannot be combined with other promotions or offers.
Menu items subject to change.*