



Wines by the Glass

<i>White</i>	6 oz 9 oz	<i>Red</i>	6 oz 9 oz
Prosecco , Zardetto, NV, Italy.....	9.75 -	Pinot Noir , Matua, 2020	8.75 13
Riesling , Dr. Loosen, 2024 Dr. L.....	9.75 14	Pinot Noir , MacMurray Ranch, 2023.....	11.50 17
Pinot Grigio , Stella, 2024	7.35 11	Pinot Noir , Meiomi, 2023.....	12.25 18
Sauvignon Blanc , Dashwood, 2024	8.75 13	Malbec , Tilia, 2024	8.25 12
Sauvignon Blanc , Kim Crawford, 2024	10.75 16	Merlot , Columbia Crest, 2022	8.75 13
Rosé , Ferrari Carano, 2024.....	9.75 14	Cab. Sauv. , Pendulum, 2022	10.25 15
Chardonnay , Ch. Ste. Michelle, 2023.....	8.75 13	Cab. Sauv. , Duckhorn, 2022 Decoy.....	13.35 20
Chardonnay , Kendall Jackson, 2024	10.25 15	Cab. Sauv. , Daou Reserve, 2022.....	16.00 24

Cocktails

Mike's Mule ...Tito's Vodka, Fever Tree Ginger Beer & fresh muddled lime.....	10.50	Classic Mojito ...Cruzan Rum, fresh muddled mint & lime.....	10.00
Mango Martini ...Malibu Mango Rum, Licor 43 & a splash of pineapple	10.25	Mango Mojito ...Malibu Mango Rum, fresh muddled mint & lime.....	10.50
Great American Classic Martini ... Gordon's Gin or Gordon's Vodka.....	8.50	Pineapple Mojito ...Malibu Coconut Rum, pineapples, fresh muddled mint & lime	10.25
Absolut Vodka or Tito's Vodka	10.75	Limoncello Spritz ...Limoncello & Prosecco	11.50
Bourbon Smash ...Maker's Mark, fresh muddled lemon & mint	13.25	Classic Margarita ... Sauza Blanco & Gran Gala	9.75
Raspberry Lemon Drop Martini ...Absolut Citron, fresh squeezed lemon & raspberries	11.00	Mike's Margarita ...Citronge, Blue Curacao & Grand Marnier on the rocks	11.25
Espresso Martini ...Tito's Handmade Vodka, Kahlua, Bailey's Irish Cream & espresso	11.50	Old Fashioned ...Maker's Mark, muddled orange & macerated plums.....	12.75

House Spirits - Bacardi, Sauza Blanco, Gordon's London Dry Gin, Gordon's Vodka & Jim Beam

Beer

Great American Restaurants Pale Ale , tap.....	7.25	Blue Moon Belgian White Ale , tap.....	8.00
Mike's American Lager , tap	7.25	Stella Artois , tap	8.00
Miller Lite , tap	7.25	Michelob Ultra , tap	7.50
Heavy Seas IPA , tap	8.00	Solace Partly Cloudy IPA , tap.....	7.75
Devils Backbone Eight Point IPA , tap.....	8.25	Bud Light , bottle.....	6.75
Modelo Especial , tap	8.00	Corona , bottle	7.75
Athletic Run Wild IPA NA , can.....	7.50		

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Mike's American Lager...made using an ale recipe combined with lager brewing techniques to create a unique beer that is more aromatic and herbal with a softer finish than a traditional lager.

Great American Restaurants Pale Ale...fruity with a dry hop finish - a complex and entirely drinkable beer.

Blue Moon Belgian White Ale...a refreshing, unfiltered wheat ale, spiced with fresh coriander and orange peel...Gold Medal Winner at the 1995 World Beer Olympics.

Devils Backbone Eight Point IPA...a strong malt bill that delivers heavy biscuit notes & a bit of caramel sweetness. The hops come through as a layer of sticky pine & peppery spice. Proud, brash, youthful, yet approachable.

Solace Partly Cloudy... a double dry-hopped, juicy New England style IPA. Hopped exclusively with El Dorado hops & Citra hops.

Famous Since 1947



Starters & Small Plates

Firecracker Shrimp crumb fried & tossed with thin beans and spicy pepper jelly11

Tex Mex Eggrolls with avocado dipping sauce.....12

Hot Spinach & Artichoke Dip with Reggiano parmesan, jack cheese & tortilla chips12

Fried Chesapeake Bay Oysters with mixed greens, fresh corn, blue cheese & horseradish cream.....16

Crispy Fried Point Judith Calamari with onion straws & lobster ginger sauce.....17

Community Bread Basket...choice of Ozzie rolls, Best Buns bread or an assortment of each served w. honey butter...\$1 of each bread order will be contributed to fight food insecurity in our community 1

Today's Homemade Soup 9

Mon...Chicken Tortilla Tues...Lobster Bisque Wed...Crab & Corn Chowder

Thurs...Lobster Bisque Fri...Crab & Corn Chowder Sat...Lobster Bisque Sun...Crab & Corn Chowder

Fresh Salads

Field Greens Salad with tomato, sun dried cranberries, dates, pine nuts, croutons & champagne vinaigrette...blue cheese or Laura Chenel goat cheese, add \$1..... 9

Caesar hearts of romaine & baby greens with Reggiano parmesan & garlic croutons10

Traditional Iceberg Wedge blue cheese, bacon, onion & tomatoes10

Chop House Salad mixed greens, fresh corn, tomato, scallions & croutons with buttermilk herb11

Chop House w. Bacon, Cheddar & Jack fresh corn, tomato, scallions, croutons & buttermilk herb.....12

Warm Goat Cheese & Spiced Pecan Salad field greens with grape tomatoes, sun dried cranberries, croutons & champagne vinaigrette12

Monterey Salad w. Spiced Pecans lightly fried chicken on mixed greens, with avocado, fresh corn, tomato, sun dried cranberries & buttermilk herb.....18

Southwest Chicken Salad avocado, fresh corn off the cob, black beans, mixed greens, jack & cheddar, tomato salsa, buttermilk herb & a smidge of BBQ sauce20

Mike's Roast Chicken Salad field greens, fresh corn off the cob, grape tomatoes, pine nuts, sun dried cranberries, dates, Laura Chenel goat cheese, croutons & champagne vinaigrette20

Hanger Steak Salad* Certified Angus Beef® with crumbled blue cheese, corn, tomato, scallions & croutons on mixed greens with buttermilk herb.....26

Short Smoked Grilled Salmon* over field greens w. champagne vinaigrette, grape tomatoes, sun dried cranberries, dates, croutons & pine nuts...Laura Chenel goat cheese, add \$127

Sandwiches

Our Certified Angus Beef® is ground here daily & grilled over hickory...Gluten free bun, add \$1.50

Hickory BBQ Burger* Certified Angus Beef®, cheddar, Havarti & BBQ sauce with Great American fries.....19

Cheddar Burger* CAB®, Tillamook cheddar, mustard mayo, ketchup, pickle, lettuce & GAR fries.....19

Bacon Cheeseburger* CAB®, pecanwood smoked bacon, American cheese, wicked sauce & fries.....20

Sides

Cucumber, Tomato & Corn Salad6	Mashed Potatoes6
Grilled Broccolini7	Roasted Cremini Mushrooms6
Loaded Baker8	Sweet Potato Fries7
Crispy Brussels Sprouts w. Bacon & Spiced Pecans7	

Kids Under 12

Served with fountain soda, milk, juice or lemonade

Grilled Cheese choice of fries, unsweetened applesauce or carrots 5

Mac 'n Cheese choice of fries, unsweetened applesauce or carrots 5

Cheeseburger choice of fries, unsweetened applesauce or carrots..... 6

Chicken Fingers choice of fries, unsweetened applesauce or carrots..... 6

Grilled Short Smoked Salmon choice of fries, unsweetened applesauce or carrots 8

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Our hearth baked bread comes from Best Buns Bread Company, our retail bakery in Shirlington, VA



Beef

Our steaks and prime rib come with a field greens salad

Wednesday & Thursday...Wood Grilled CAB® Hanger Steak* mashed potatoes & roasted mushrooms.....	34
Aged 5 Star® Reserve Prime Rib* traditional or blackened...while it lasts... with mashed potatoes.....	16 oz...51, 12 oz...44
5 Star® Reserve Rib Eye Steak* with mashed potatoes & roasted cremini mushrooms	52
Drunken Rib Eye* 5 Star® Reserve marinated in our Great American Pale Ale... with mashed potatoes & roasted cremini mushrooms	52
Filet Mignon* on mashed potatoes with roasted cremini mushrooms	8 oz...53, 6 oz...46

RARE	MED. RARE	MEDIUM	MED. WELL	WELL DONE
COOL RED CENTER	WARM RED CENTER	HOT RED CENTER	HOT PINK CENTER	ORDER CHICKEN

Fresh Seafood & Pasta

Sauteed Jumbo Lump Crab Cakes with remoulade sauce, fries & cole slaw	market
Hickory Grilled Fresh Fish* hand filleted in house daily	market
Penne Primavera broccolini, mushrooms, asparagus, tomato, basil, baby greens, garlic, olive oil & Reggiano parmesan...add chicken...\$4, add shrimp...\$4, add both...\$7.....	19
Jambalaya Pasta with shrimp, chicken & andouille sausage in spicy Creole sauce	26
Pecan Crusted Trout with the original chardonnay citrus sauce & grilled broccolini.....	28
Grilled Short Smoked Salmon Filet* with mashed potatoes & dijon cream sauce.....	30
Crab Cake & Filet Mignon* on mashed potatoes	8 oz filet...64, 6 oz filet...57

Chicken, Ribs & Chops

Fried Chicken Tenderloins served with honey mustard sauce, fries & cole slaw	16
Grilled Chicken with thin green beans, roasted mushrooms & brown butter sauce on angel hair	21
Roasted Half Young Chicken with garlic mashed potatoes, Jason's roast corn salsa & brown butter sauce...while it lasts.....	25
Hickory Smoked Baby Back Ribs french fries & cole slaw	34
Berkshire Pork Chop* hickory grilled...mashed potatoes, grilled broccolini & Jason's roast corn salsa...while it lasts	12 oz...38

Desserts

A portion of all dessert sales will be donated to Food for Others.

Key Lime Pie with candied vanilla cookie crust	9
Warm White Chocolate Bread Pudding with vanilla ice cream& caramel.....	10
Deep Dish Apple Pecan Pie with vanilla ice cream.....	10
Warm Flourless Chocolate Waffle with vanilla ice cream	10

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All Food is Available To-Go.

Reservations available at MikesAmerican.com or the Resy App.

** May contain raw or undercooked ingredients. Written information is available upon request.*



Our wines by the glass are available in 6 oz and 9 oz pours.

Whites

Prosecco , Zardetto, NV, Italy	9.75	37
Sparkling , Roederer Estate, Brut NV, Mendocino, 91WS		57
Sparkling , Schramsberg, Rose Brut NV, North Coast, 93W/S		66
Champagne , Perrier-Jouët, Grand Brut NV, France, 90WS		116
Champagne , Moët & Chandon, Brut, Grand Vintage, '12, France, 93WS		168
Riesling , Dr. Loosen, 2024 Dr. L, Germany	9.75	14 37
Pinot Grigio , Stella, 2024, Umbria	7.35	11 27
Pinot Gris , Acrobat, 2022, Oregon, 90W&S		39
Pinot Gris , Chehalem, 2020, Willamette Valley, 91WE		46
Pinot Grigio , Attems, 2022, Venezia		46
Chenin Blanc , Dry Creek Vineyards, 2022, California		42
Sauvignon Blanc , Dashwood, 2024, New Zealand	8.75	13 33
Sauvignon Blanc , Kim Crawford, 2024, Marlborough	10.75	16 42
Sauvignon Blanc , Craggy Range, 2024 Te Muna Rd., Marlborough, 93WS		54
Rosé , Ferrari Carano, 2024, California	9.75	14 37
Vioignier , Horton, 2019, Virginia		48
Chardonnay , Chateau Ste. Michelle, 2023, Columbia Valley	8.75	13 33
Chardonnay , Kendall Jackson, 2023, California, 91WS	10.25	15 39
Chardonnay , Chalk Hill, 2023, Sonoma, 90WE		46
Chardonnay , Sonoma-Cutrer, 2023, Russian River Ranches, 90WE		46
Chardonnay , Landmark, 2021 Overlook, Sonoma		48
Chardonnay , Flowers, 2023, Sonoma Coast, 93WS		62
Chardonnay , Cakebread, 2023, Napa, 90WS		70

Reds

Pinot Noir , Matua, 2020, Marlborough	8.75	13 33
Pinot Noir , MacMurray Ranch, 2023, Central Coast, 90WE	11.50	17 44
Pinot Noir , Meiomi, 2023, Monterey-Sonoma-Santa Barbara	12.25	18 46
Pinot Noir , La Crema, 2023, Sonoma, 90WE		54
Pinot Noir , Tolosa, 2023 Heritage, Edna Valley, 91WE		57
Malbec , Tilia, 2024, Mendoza	8.25	12 31
Malbec , Familia Zuccardi, 2024 Series A, Mendoza, 91WA		39
Malbec , Don Miguel Gascon, 2023 Reserva, Mendoza		50
Merlot , Columbia Crest, 2022, Columbia Valley	8.75	13 33
Merlot , Markham, 2021, Napa, 90WE		54
Shiraz , Yalumba, 2023, Australia		39
Syrah , Halter Ranch, 2020, Paso Robles		52
Red Blend , Orin Swift, 2022 Abstract, California, 91WS		59
Chianti , Castello D'Albola, 2023, Tuscany, 90WS		39
Zinfandel , Seghesio, 2023, Sonoma, 93WS		46
Zinfandel , St. Francis, 2021 Old Vines, Sonoma, 90WS		52
Zinfandel-Cabernet-Petite Sirah , The Prisoner, 2024, Napa		64
Cabernet Sauvignon , Sterling, 2022, Central Coast		29
Cabernet Sauvignon , Pendulum, 2022, Columbia Valley, 90WE	10.25	15 39
Cabernet Sauvignon , Ch. Ste. Michelle, 2022, Columbia Valley, 91WE		39
Cabernet Sauvignon , Firestone, 2023, Paso Robles		42
Cabernet Sauvignon , Raymond, 2023, North Coast		50
Cabernet Sauvignon , Duckhorn, 2022 Decoy, Sonoma, 93WE	13.35	20 50
Cabernet Sauvignon , Catena, 2022, Mendoza, 91WA		52
Cabernet Sauvignon , Daou Reserve, 2022, Paso Robles, 94WA	16	24 62
Cabernet Sauvignon , Girard, 2021, Napa, 93WE		62
Cabernet Sauvignon , L'Ecole No. 41, 2020, Walla Walla, 93WE		64
Cab. Sauv.-Malbec-Merlot , Chalk Hill, 2022 Estate Red, Sonoma, 94WE		72
Cabernet Sauvignon , Stonestreet, 2019, Alexander Valley		76
Cabernet Sauvignon , Caymus, 2022, Napa		122

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95-100 Extraordinary | 90-94 Outstanding

Wine Advocate (WA), Wine Spectator (WS), Vinous (V), Wine & Spirits (W&S), Wine Enthusiast (WE)

*Wines are grouped by grape from milder & sweeter to drier & more intense.
We card everyone under 26. It's a great idea & it's the law. If we forget, please ask for a manager.*