



APPETIZERS

Cheese Plate featuring *Valerie's Thyme* nuts
Gouda, Brie, Blue Cheese, Dubliner, Gruyere
Raw honeycomb, rosemary & thyme cashews,
Jam, lavash and baguettes 12.95

Goat Cheese Quesadillas
fresh tomato basil salsa 9.75

Mac's Chicken Wings
homemade blue cheese sauce 13.95

Crispy Calamari
shrimp, spicy remoulade 9.75

Grilled Sea Scallops
avocado-corn relish, blue corn tortillas 12.45

Ahi Tuna Poke
avocado and pea shoots 11.45

Fresh Corn Tamale with Shrimp
cilantro and roasted corn cream sauce 10.95

Crab Cakes
lightly breaded, spicy remoulade sauce 21.95

Korean Mandu
beef and vegetable dumpling, soy dipping
& sriracha sauces 9.45

Wagyu Meatballs
caramelized tomato sauce, toasted baguette 14.95

Blue Crabfingers
sautéed in butter with garlic & basil
1/4 LB 16.95 1/2 LB 27.95

SALADS & SOUPS

Salad Unlimited, served family style, per person
mixed greens, house dressing, blue cheese crumbles
Salad Only 7.25 w/Entrée 4.25

Salad with Chicken 17.95

Salad with Salmon 21.95

Salad with Charbroiled Shrimp 18.65

Salad with Ahi Tuna 20.25

Burrata and Tomato Salad
greens, balsamic reduction, grilled bread 9.85

Soup of the day Bowl 5.75 Cup 4.75

Soup & Salad Bowl w/unlimited salad 9.85

Seafood Filé Gumbo Bowl 6.75 cup 5.75

Gumbo & Salad Bowl w/unlimited salad 10.85

SIDES

Substitute any side dish for 3.95

Sweet Potato Fries w/ Gravy 4.95

Grilled Asparagus 4.95

Wilted Spinach 4.75

Sautéed Mushrooms 4.75

Basil Mash Potatoes 4.75

Seven Cheese Mac and Cheese 4.95

Onion Rings 4.25

Steak Fries 4.95

Seasonal Vegetable MKT

SPECIALTIES

Fresh Fish Feature, preparation varies MKT

Scottish Salmon, medium rare
Sushi grade, chile glazed, roasted corn vinaigrette,
asparagus 23.95

Fresh Rainbow Trout
pan grilled with pecans, lemon-wine, mushrooms & capers
sauce, quinoa brown rice 18.75

Sesame Seared Ahi Tuna, sushi grade, medium rare
seasonal vegetable or quinoa brown rice 23.95

Blackened Orange Roughy, Cajun spices & seared,
quinoa brown rice 19.95

Blackened Roughy W/ Étouffée
topped with crawfish Étouffée, white rice 25.95

Étouffée
choice of crawfish or shrimp, served over white rice
Small 15.95 Large 19.95

Grilled Gulf Shrimp
smoked chile butter, white rice & jicama salsa 17.95

Shrimp with Citrus Beurre Blanc Sauce
linguine 20.95

Southern Fried Chicken
boneless breast, baked potato or steak fries 16.45

Cilantro Chicken
roasted corn cream sauce, linguine 19.75

Charbroiled Chicken
olive oil & spices, quinoa-brown rice, jicama salsa 16.95

Chicken Fried Steak
baked potato, basil mash potatoes or steak fries 16.45

Wagyu Steak Burger, 10 oz.
housemade bun, sweet potato fries 16.65

Prime Rib Sandwich,
sliced and served on a Cuban roll, steak fries 17.65

STEAKS & CHOPS

Prime Rib, carved to order, baked potato or quinoa brown rice
8 oz. 22.25 12 oz. 30.25 22 oz. bone-in 34.25

Chairman's Reserve Ribeye 12 oz.
baked potato or steak fries 29.25

Chairman's Reserve Filet Mignon 8 oz.
bacon wrapped, baked potato or steak fries 33.45
with grilled shrimp 41.95

Strauss Grass Fed & Finished New York Strip 12 oz.
baked potato or steak fries 32.75

Hanger Steak - medium rare to medium only
Chimichurri sauce, baked potato or steak fries 19.55

Charbroiled Pork Chops
center cut, basil mash potatoes 20.95

We Strive to be Good Stewards of Our Planet & Resources.
Water & Straws are by Request Only.

*consuming raw or undercooked meats, poultry or seafood, can increase your risk of food borne illnesses, especially if you have certain medical conditions