



August 8th thru August 21st
Preview Weekend August 5th thru August 7th

Starters

\$10 without Fourth Course Certificate

Cheese Plate

*Smoked Gouda, Brie, Blue Cheese, Dubliner, Gruyere,
Raw honeycomb, spiced nuts, Jam, lavash and baguettes*

or

House Smoked Trout Dip with Caper Chimichurri

Served with Grilled Baguettes

or

Ahi Tuna Poke

Sushi Grade, Avocado & Pea Shoots

First Course – Choice of

Mac's House Salad

Mixed Greens, Blue Cheese Crumbles, House Vinaigrette

Summer Salad

*Locally Sourced Peaches, Field Greens, Spiced Pecans
Goat Cheese, Balsamic Reduction and Red Wine Vinaigrette*

Soup of the Day

Seafood Filé Gumbo

Second Course – Choice of

Prime Rib, 12 oz.

Slow Roasted, choice of Baked Potato, Basil Mash or Quinoa Brown Rice

Filet Oscar

*Charbroiled, Topped with Lump Crabmeat and Béarnaise,
Served on a Bed of Asparagus, Baked Potato or Steak Fries*

Seabass

Grilled, topped with Citrus Beurre Blanc, Grilled Seasonal Vegetables

Australian Lamb Chops, free range, grass fed

Charbroiled, Double Chops, served with thyme and Gruyère scalloped potatoes

Third Course – Choice of

Chocolate Flourless Cake

or

Apple Galette with Henry's Cinnamon Ice Cream

or

Key Lime Pie

**LENA
POPE**

\$39 per person - beverages, tax, and gratuity not included, \$8 donated to Lena Pope

DINE IN ONLY. RESERVATIONS REQUIRED, PLEASE CALL 817.251.6227
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@DFWRestaurantWeek (I), @DFWRestaurantWk (FB)