

APPETIZERS

Cheese Plate Smoked Gouda, Brie, Blue Cheese, Dubliner, Gruyere, Raw honeycomb, spiced nuts, Jam, lavash and baguettes 12.95

Goat Cheese Quesadillas
fresh tomato basil salsa 10.75

Mac's Chicken Wings
homemade blue cheese sauce 14.75

Crispy Calamari
shrimp, spicy remoulade 10.95

Grilled Sea Scallops
avocado-corn relish, blue corn tortillas 14.25

Ahi Tuna Poke
Avocado, Korean Mandu Crisps 12.75

Fresh Corn Tamale with Shrimp
cilantro and roasted corn cream sauce 11.75

Crab Cakes
lightly breaded, spicy remoulade sauce 21.95

Korean Mandu
beef and vegetable dumpling, soy dipping & sriracha sauces 10.75

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 8.00 w/Entrée 5.00

Salad with Chicken 19.95

Salad with Salmon 25.95

Salad with Charbroiled Shrimp 19.75

Burrata and Tomato Salad
greens, balsamic reduction, grilled bread 10.45

Soup made daily Bowl 6.25 Cup 5.25

Soup & Salad Bowl w/unlimited salad 10.95

Seafood Filé Gumbo Bowl 7.25 cup 6.25

Gumbo & Salad Bowl w/unlimited salad 11.95

SIDES

Substitute any side dish for 4.75

Sweet Potato Fries w/ Gravy 6.00

Grilled Asparagus 6.00

Wilted Spinach 6.00

Sautéed Mushrooms 6.00

Basil Mash Potatoes 6.00

Seven Cheese Mac and Cheese 6.00

Onion Rings 6.00

Steak Fries 6.00

Seasonal Vegetable 6.00

SPECIALTIES

Fresh Fish Feature, preparation varies MKT

Scottish Salmon, medium rare
Sushi grade, chile glazed, roasted corn vinaigrette,
asparagus 27.95

Fresh Rainbow Trout
pan grilled with pecans, lemon-wine, mushrooms & capers
sauce, quinoa brown rice 22.95

Sesame Seared Ahi Tuna, sushi grade, medium rare
seasonal vegetable or quinoa brown rice 25.95

Blackened Orange Roughy, Cajun spices & seared,
quinoa brown rice 22.95

Blackened Roughy W/ Étouffée
topped with crawfish Étouffée, white rice 29.95

Étouffée
choice of crawfish or shrimp, served over white rice
Small 18.95 Large 22.95

Grilled Gulf Shrimp
smoked chile butter, white rice & jicama salsa 20.95

Shrimp with Citrus Beurre Blanc Sauce
linguine 23.95

Southern Fried Chicken
boneless breast, baked potato or steak fries 18.75

Cilantro Chicken
roasted corn cream sauce, linguine 23.95

Charbroiled Chicken
olive oil & spices, quinoa-brown rice, jicama salsa 20.95

Chicken Fried Steak
baked potato, basil mash potatoes or steak fries 18.75

Wagyu Steak Burger, 10 oz.
housemade bun, sweet potato fries 18.75

Prime Rib Sandwich,
sliced and served on a Cuban roll, steak fries 19.75

STEAKS & CHOPS

CUT DAILY AND AGED A MINIMUM OF 21 DAYS

Prime Rib, carved to order, baked potato or quinoa brown rice
8 oz. 25.95 12 oz. 33.95 22 oz. bone-in 38.95

Chairman's Reserve Ribeye 12 oz.
baked potato or steak fries 32.95

Chairman's Reserve Filet Mignon, 8 oz.
center cut, bacon wrapped, baked potato or steak fries 36.95

USDA PRIME New York Strip 12 oz.
baked potato or steak fries 35.95

Hanger Steak - medium rare to medium only
Chimichurri sauce, baked potato or steak fries 22.95

Charbroiled Duroc Pork Chops
frenched, center cut, basil mash potatoes 22.95