## APPETIZERS

Cheese Plate Smoked Gouda, Brie, Blue Cheese, Dubliner, Gruyere, raw honeycomb, spiced nuts, Jam, lavash and baguettes 13.25

Goat Cheese Quesadillas fresh tomato basil salsa 11.25

Mac's Chicken Wings homemade blue cheese sauce 14.95

Crispy Calamari crispy shrimp, spicy remoulade 11.75

Grilled Sea Scallops avocado-com relish, blue com tortillas 16.25

Ahi Tuna Poke avocado crema, Korean mandu crisps 12.95

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 10.95

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 8.25 with an Entrée 5.25

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 6.75 Cup 5.75

Soup & Salad Bowl w/unlimited salad 11.50

Seafood Filé Gumbo Bowl 7.75 cup 6.75

Gumbo & Salad Bowl w/unlimited salad 12.50

SIDES Substitute any side dish for 5.25

Sweet Potato Fries w/ Gravy 6.25 Grilled Asparagus 6.25 Wilted Spinach 6.25 Sautéed Mushrooms 6.25 Basil Mash Potatoes 6.25 Seven Cheese Mac and Cheese 6.75 Onion Rings 6.25 Steak Fries 6.25 Seasonal Vegetable 6.25

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

## SPECIALTIES

Fresh Fish Feature, preparation varies MKT

Scottish Salmon, medium rare sushi grade, chile glazed, roasted corn vinaigrette, asparagus 28.95

Fresh Rainbow Trout pan grilled with pecans, lemon-wine, mushrooms & capers sauce, quinoa brown rice 24.95

Sesame Seared Ahi Tuna, sushi grade, medium rare seasonal vegetable or quinoa brown rice 26.95

Blackened Roughy W/ Étouffée topped with crawfish Étouffée, white rice 30.95

Étouffée choice of crawfish or shrimp, served over white rice Small 19.95 Large 23.95

Grilled Gulf Shrimp smoked chile butter, white rice & jicama salsa 22.95

Shrimp with Citrus Beurre Blanc Sauce linguine 24.95

Southern Fried Chicken boneless breast, baked potato or steak fries 19.75

Cilantro Chicken roasted com cream sauce, linguine 24.95

Charbroiled Chicken olive oil & spices, quinoa-brown rice, jicama salsa 22.95

Chicken Fried Steak baked potato, basil mash potatoes or steak fries 19.75

Wagyu Steak Burger, 10 oz. housemade bun, sweet potato fries 19.75

Prime Rib Sandwich sliced and served on a Cuban roll, steak fries 20.75

## STEAKS & CHOPS

CUT IN HOUSE DAILY AND AGED A MINIMUM OF 21 DAYS

Prime Rib, carved to order, baked potato or quinoa brown rice 8 oz. 26.45 12 oz. 34.45 22 oz. bone-in 39.45

Greater Omaha Ribeye 12 oz. baked potato or steak fries 34.95

Greater Omaha Filet Mignon, 9 oz. center cut, bacon wrapped, baked potato or steak fries 38.95

USDA PRIME New York Strip 12 oz. baked potato or steak fries 37.95

Greater Omaha Hanger Steak - medium rare or medium chimichurri sauce, baked potato or steak fries 23.45

Charbroiled Duroc Pork Chops frenched, center cut, basil mash potatoes 24.95

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