



STARTERS

Goat Cheese Quesadillas, *goat cheese, sweet corn, zucchini with fresh tomato basil salsa* 11.95
Mac's Chicken Wings, *with our homemade blue cheese sauce* 15.45
Crispy Calamari, *and shrimp served with spicy remoulade and marinara sauce* 12.25
Grilled Sea Scallops, *with avocado-corn relish on crisp blue corn tortillas* 16.75
Ahi Tuna Poke, *avocado crema, Korean mandu crisps* 13.45
Crab Cakes, *lightly breaded lump blue crab meat, served with a spicy remoulade sauce* 21.95
Cajun Popcorn, *crawfish tails, Cajun seasoned & fried, sherry wine sauce* 12.45
Korean Mandu, *beef and vegetable dumpling, served with soy dipping and sriracha sauces* 11.45
Blue Crabfingers *sautéed in butter with garlic & basil* 1/4 LB 16.95 1/2 LB 27.95

SALADS

Salad Unlimited, *PER PERSON, FAMILY STYLE*
mixed greens, house dressing, fresh blue cheese crumbles
Salad only 8.25 with an Entrée 5.25

Salad with Charbroiled Chicken 19.95
Salad with Charbroiled Salmon 25.95
Salad with Charbroiled Shrimp 19.75

Mozzarella Caprese, *sliced mozzarella, Roma tomatoes, shallots, fresh basil, oregano & olive oil* 11.75

SOUPS

Soup of the day *Bowl* 7.25 *Cup* 6.25
Soup & Salad, *bowl of soup with unlimited salad* 12.50
Filé Gumbo, *homemade daily* *Bowl* 8.25 *Cup* 7.25
Gumbo & Salad, *bowl of gumbo with unlimited salad* 13.50

SIDE DISHES

Substitute any side dish for 5.75

Grilled Asparagus 6.75
Wilted Spinach 6.45
Sautéed Mushrooms 6.45
Onion Rings 6.45

Sweet Potato Fries w/Cream Gravy 6.75
Basil Mash Potatoes 6.45
Seven Cheese Macaroni & Cheese 7.25
Seasonal Vegetable 6.75



SPECIALTIES

Fresh Fish Feature, when available, preparation varies, MKT
Grilled Scottish Salmon, *honey & chile glazed, with roasted corn vinaigrette & asparagus* 29.95
Rainbow Trout, *pan grilled with pecans, lemon-wine, mushrooms & capers sauce, wild rice* 26.95
Blackened Orange Roughy, *Cajun spices & seared, baked potato or wild rice* 25.95
Blackened Orange Roughy w/ Étouffée, *topped with crawfish Étouffée, white rice* 32.95
Étouffée, *Choice of crawfish or shrimp, white rice* Small 21.95 Large 25.95
Grilled Gulf Shrimp, *basted with smoked chile butter, white rice & jicama/pineapple salsa* 24.45
Shrimp with Citrus Beurre Blanc Sauce, *linguine* 26.45
Fried Shrimp, *spicy slaw, fries* 26.45
Cilantro Chicken, *topped with cilantro & fresh roasted corn cream sauce, linguini* 26.95
Chicken Picatta, *wine & lemon, mushrooms, capers, fresh basil, linguini* 26.95
Southern Fried Chicken, *gravy, boneless breast hand breaded, baked potato or fries* 20.95
Charbroiled Chicken, *marinated in olive oil & spices, with white rice, jicama salsa* 25.45
Wagyu Steak Burger, 10 oz, *American, Swiss, Cheddar, or Blue Cheese, homemade bun* 20.75
Prime Rib Sandwich, Mac's *Signature Prime Rib, on a ciabatta roll* 21.45

BEEF & CHOPS

We Proudly Serve Greater Omaha Premium Beef
Hand Cut Daily, Aged a Minimum of 21 Days



Prime Rib, *Slow roasted, carved to order, wild rice or baked potato*
8oz. 28.45 12oz. 36.45 22oz. *bone-in* 41.45

Prime Rib and Charbroiled Shrimp, 8 oz. *Slow roasted, carved to order, wild rice or baked potato* 40.95

Charbroiled Duroc Pork Chops, *frenched, center cut, marbled, served with basil mash potatoes* 25.95
Beef Kebob, *top sirloin marinated in teriyaki, wild rice or baked potato* 25.95
Chicken Fried Steak, *hand cut and tenderized in house, cream gravy, baked potato or fries* 20.95
Greater Omaha Filet Mignon 9 oz., *bacon wrapped, wild rice or baked potato* 40.45
Add Charbroiled Shrimp (5) 52.95
Greater Omaha Ribeye 12 oz. *baked potato or fries* 36.95
USDA PRIME New York Strip 12 oz. *baked potato or fries* 39.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs can increase your risk of food borne illness, especially if you have certain medical conditions.

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