



August 10th thru August 23rd
Preview Weekend August 6th – August 9th

Optional Appetizers

House Smoked Fresh Colorado Rainbow Trout Dip
caper chimichurri, baguettes 12.25

Korean Mandu
*beef and vegetable dumpling, soy dipping
& sriracha sauces 11.45*

Wagyu Meatballs
caramelized tomato sauce, toasted baguette 15.45

First Course – Choice of

Mac's House Salad
Mixed Greens, Blue Cheese Crumbles, House Vinaigrette

Summer Salad
*Field Greens, Farmers Market Watermelon, Spiced Pecans
Goat Cheese, Balsamic Reduction and Citrus Vinaigrette*

Soup of the Day

Second Course – Choice of

Grilled Striped Bass
Pan Seared Potato Gnocchi, Grilled Seasonal Vegetable, Citrus Beurre Blanc

Australian Lamb Chops, Pasture Raised, Grass Fed
Charbroiled, Double Chops, served with Potatoes au Gratin

Greater Omaha Prime Rib, 12 oz.
*Slow Roasted, choice of Baked Potato, Hand Cut Steak Fries, Basil Mash
or Quinoa Brown Rice*

Filet Oscar
*Charbroiled, Topped with Lump Crabmeat and Mac's Béarnaise,
Served on a Bed of Asparagus, Baked Potato or Hand Cut Steak Fries*

Third Course – Choice of

Chocolate Flourless Cake
or
Apple Galette with Henry's Cinnamon Ice Cream
or
Key Lime Pie

Please no substitutions, thank you.
\$49 per person - beverages, tax and gratuity not included, \$10 donated to Lena Pope
DINE IN ONLY. RESERVATIONS REQUIRED, PLEASE CALL 817.251.6227
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