MAC'S ON MAIN

APPETIZERS

Cheese Plate Smoked *Gouda, Brie, Blue Cheese, Dubliner, Gruyere, raw honeycomb, spiced nuts, jam, lavash and baguettes 14.25*

Goat Cheese Quesadillas
fresh tomato basil salsa 11.95

Mac's Chicken Wings
homemade blue cheese sauce 15.45

Crispy Calamari
crispy shrimp, spicy remoulade 11.95

Grilled Sea Scallops
avocado-corn relish, blue corn tortillas 17.45

Ahi Tuna Poke
avocada crema, Korean mandu crisps 13.45

Crab Cakes
lightly breaded, spicy remoulade sauce 21.95

Korean Mandu
beef and vegetable dumpling, soy dipping & sriracha sauces 11.95

Wagyu Meatballs
caramelized tomato sauce, toasted baguette 15.95

Blue Crabfingers
sautéed in butter with garlic & basil
1/4 LB *16.95* 1/2 LB *27.95*

SALADS & SOUPS

Salad Unlimited, PER PERSON, *FAMILY STYLE, mixed greens, house dressing, blue cheese crumbles*
Salad Only *8.75* with an Entrée *5.75*
Salad with Chicken *20.95*
Salad with Salmon *26.95*
Salad with Charbroiled Shrimp *20.95*

Burrata and Tomato Salad
greens, balsamic reduction, grilled bread 10.75

Soup *made daily* *Bowl 7.75* *Cup 6.75*

Seafood Filé Gumbo *Bowl 8.75* *cup 7.75*

Gumbo & Salad *Bowl w/unlimited salad 14.25*

Soup & Salad *Bowl w/unlimited salad 13.25*

SIDES

Substitute any side dish for 5.75

Sweet Potato Fries w/ Gravy 6.75
Grilled Asparagus 6.75
Wilted Spinach 6.45
Sautéed Mushrooms 6.45
Basil Mash Potatoes 6.45
Seven Cheese Mac and Cheese 7.25
Onion Rings 6.45
Steak Fries 6.75
Seasonal Vegetable 6.75

*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, grilled asparagus 30.95

Fresh Rainbow Trout
pan grilled with pecans, lemon-wine, mushrooms & capers sauce, quinoa brown rice 27.95

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

Blackened Fresh Gulf Redfish
seasonal vegetable or quinoa brown rice 27.95

Blackened Fresh Gulf Redfish w/Étouffée
topped with crawfish Étouffée, white rice 34.95

Étouffée
choice of crawfish or shrimp, served over white rice
Small *23.45* Large *27.45*

Grilled Gulf Shrimp
smoked chile butter, white rice & jicama salsa 25.45

Shrimp with Citrus Beurre Blanc Sauce
linguine 27.95

Cilantro Chicken
roasted corn, cilantro and cream sauce, linguine 27.95

Southern Fried Chicken
baked potato, basil mash potatoes or steak fries 21.45

Charbroiled Chicken
olive oil & spices, quinoa-brown rice, jicama salsa 25.95

Chicken Fried Steak
baked potato, basil mash potatoes or steak fries 21.45

Wagyu Steak Burger, 10 oz.
housemade bun, sweet potato fries 20.95

Prime Rib Sandwich
sliced and served on a Cuban roll, steak fries 21.45

PRIME RIB, STEAKS & CHOPS

GREATER OMAHA, CUT IN HOUSE DAILY
AGED A MINIMUM OF 21 DAYS

Served with your choice of quinoa wild rice, baked potato, basil mash or steak fries

Prime Rib, *carved to order,*
8 oz. *29.45* 12 oz. *37.45* 22 oz. *bone-in 42.45*

Greater Omaha Ribeye 12 oz. *37.45*

Greater Omaha Filet Mignon, 9 oz., *bacon wrapped, 41.45*

USDA PRIME New York Strip 12 oz. *40.45*

Greater Omaha Hanger Steak - *medium rare or medium*
chimichurri sauce 25.65

Charbroiled *Duroc* Pork Chops, *frenched* *25.95*

Please notify staff of any allergies you may have.
We Strive to be Good Stewards of Our Planet & Resources.
Water & Straws are by Request Only, Please.