



APPETIZERS

Goat Cheese Quesadillas
fresh tomato basil salsa 8.95

Mac's Chicken Wings
homemade blue cheese sauce 9.45

Crispy Calamari
shrimp, spicy remoulade 8.45

Grilled Sea Scallops
avocado-corn relish, blue corn tortillas 10.95

Ahi Tuna Poke
avocado and pea shoots 10.95

Shrimp Tamale
cilantro and roasted corn cream sauce 10.25

Maryland Style Crab Cakes
spicy remoulade sauce 10.95

Blue Crabfingers
sautéed in butter with garlic & basil
1/4 LB 15.25 1/2 LB 21.25

Korean Mandu
*beef and vegetable dumpling, soy dipping
& sriracha sauces* 8.45

SALADS & SOUPS

House Salad Unlimited
*mixed greens, house dressing,
blue cheese crumbles*
salad only 6.85 w/entrée 3.85
with Chicken 15.25
with Salmon 17.95
with Shrimp 16.25
with Ahi Tuna 18.95

Soup
homemade daily bowl 4.95 cup 3.95
w/ unlimited salad 8.55

Seafood Filé Gumbo
bowl 5.95 cup 4.95
w/ unlimited salad 9.55

Burrata and Heirloom Tomato Salad
greens, balsamic reduction, grilled bread 9.45

SIDES

Substitute any side dish for 3.45

Sweet Potato Fries w/ Gravy 4.75
Grilled Asparagus 4.95
Wilted Spinach 4.35
Sautéed Mushrooms 4.75
Linguine with Basil Pesto 4.75
Basil Mash Potatoes 4.35
Seven Cheese Mac and Cheese 4.95
Onion Rings 4.25
Steak Fries 4.35
Seasonal Vegetable of the Day MKT

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

*consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs can increase your risk of food borne illness

extra plate charge 8.00, beef items will not be split

SPECIALTIES

Today's Fresh Fish, *preparation varies* MKT

Charbroiled Scottish Salmon, *medium rare*
chile glazed, roasted corn vinaigrette, asparagus 19.25

Rainbow Trout
*pan grilled with pecans, lemon-wine, mushrooms & caper
sauce, quinoa brown rice* 17.95

Sesame Seared Ahi Tuna, *medium rare*
seasonal vegetable or quinoa brown rice 22.95

Blackened Roughy W/Etouffée
topped with crawfish Etouffée, white rice 23.45

Etouffée
choice of crawfish or shrimp, served over white rice
Small 14.95 Large 18.95

Grilled Shrimp
smoked chile butter, white rice & jicama salsa 16.95

Shrimp with Citrus Beurre Blanc Sauce
linguine 17.95

Shrimp with Chimichurri Sauce
grilled with olive oil, served with pico and white rice 17.75

Southern Fried Chicken
boneless breast, baked potato or steak fries 13.95

Cilantro Chicken
roasted corn cream sauce, linguine 17.35

Charbroiled Chicken
olive oil & spices, quinoa-brown rice, jicama salsa 14.55

Chicken Fried Steak
baked potato, basil mash potatoes or steak fries 13.95

Wagyu Steak Burger, 10 oz.
house made bun, sweet potato fries 15.55

Prime Rib Sandwich,
sliced and served on a Cuban roll, steak fries 16.55

STEAKS & CHOPS

Mac's Signature Prime Rib, *Slow roasted, carved to order*
8 oz. 20.25 12 oz. 28.25 22 oz. bone-in 32.25
baked potato or quinoa brown rice

Prime Rib & Grilled Shrimp
baked potato or steak fries 28.25

Ribeye 12 oz.
baked potato or steak fries 25.95

Filet Mignon 8 oz.
bacon wrapped, baked potato or steak fries 30.25

Filet & Grilled Shrimp
baked potato or steak fries 38.25

Filet Pepperonata, *brandy, onions, bell peppers,
mushrooms, & pepperoncini, with linguine* 31.25

Strauss Grass Fed & Finished New York Strip 12 oz.
baked potato or steak fries 30.95

Hanger Steak - *medium rare to medium only*
Chimichurri sauce, baked potato or steak fries 17.25

Charbroiled Pork Chops
center cut, basil mash potatoes 17.65