

APPETIZERS

- Goat Cheese Quesadillas
fresh tomato basil salsa 8.95
- Mac's Chicken Wings
homemade blue cheese sauce 9.75
- Crispy Calamari
shrimp, spicy remoulade 8.65
- Grilled Sea Scallops
avocado-corn relish, blue corn tortillas 11.45

Ahi Tuna Poke
Avocado and Pea Shoots 11.25

Housemade Fresh Corn Tamale with Shrimp
cilantro and roasted corn cream sauce 10.55

Crab Cakes
lightly breaded, spicy remoulade sauce 10.95

Korean Mandu
beef and vegetable dumpling, soy dipping & sriracha sauces 8.75

SALADS & SOUPS

House Side Salad 2.50
mixed greens, house dressing, blue cheese crumbles

- Salad with Charbroiled Chicken 15.55
- Salad with Grilled Shrimp 16.55
- Salad with Salmon 19.95
- Salad with Ahi Tuna 19.25

Soup of the day bowl 5.00 cup 4.00
Bowl w/ side salad 7.50

Seafood Filé Gumbo bowl 6.00 cup 5.00
Bowl w/ side salad 8.50

SIDES

- Sweet Potato Fries w/ Gravy 4.25
- Grilled Asparagus 4.55
- Wilted Spinach 4.55
- Sautéed Mushrooms 4.55
- Basil Mash Potatoes 4.25
- Seven Cheese Mac and Cheese 4.55
- Onion Rings 4.25
- Steak Fries 4.55
- Seasonal Vegetable of the Day MKT

Substitute any side dish for 3.75

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

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

BURGERS & SANDWICHES served with french fries

Cheeseburger
American, Swiss, or Cheddar cheese, housemade bun with mushroom topping 9.95 10.45

Blackened Chicken and Mushroom Sandwich
Monterey Jack, blue cheese sauce, Cuban roll 9.95

California Chicken Sandwich
pico de gallo, avocado, Cuban roll 10.25

French Dip
sliced roast beef, Swiss cheese, au jus, Cuban roll 10.25

STEAKS & CHOPS



Dinner steaks available upon request.
Prime Rib available at Thurs – Sat dinner only.

Chicken Fried Steak
baked potato, basil mash potatoes or steak fries 14.75

Filet Mignon 8 oz.
bacon wrapped, baked potato or steak fries 31.95

Hanger Steak - *medium rare to medium*
Chimichurri sauce, baked potato or steak fries 17.75

Charbroiled Pork Chop
center cut, basil mash potatoes 13.25

SEAFOOD & CHICKEN

Today's Fresh Fish Feature, *preparation varies* MKT

Scottish Salmon, *medium rare*
Sushi grade, chile glazed, roasted corn vinaigrette, asparagus 23.95

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

Sesame Seared Ahi Tuna, *sushi grade, medium rare*
seasonal vegetable or quinoa brown rice 21.95

Blackened Roughy W/Etouffée
topped with crawfish Etouffée, white rice 24.25

Etouffée
Choice of crawfish or shrimp, served over white rice
Small 15.25 Large 19.25

Grilled Gulf Shrimp
smoked chile butter, white rice & jicama salsa 17.25

Cilantro Chicken
roasted corn cream sauce, linguini 17.95

Charbroiled Chicken
olive oil & spices, quinoa-brown rice, jicama salsa 14.95

Southern Fried Chicken
boneless breast, baked potato or steak fries 14.75