

Brunch/Lunch Menu

(10:30 am – 2:30 pm)

Starters

Oysters on the ½ Shell
\$19 for six

Grilled Prawn Cocktail
\$13.50

Fried Calamari
\$12.50

Crab Cakes
\$15.50 for two

Escargot
\$11.50

Pecan Crusted Brie
\$12.50

Fried Artichokes
Jalapeno Aoili \$11.50

Salads

Your Server will inform You of Today's Seasonal Salad \$12 and Soup of the Day \$10

Hotel Mac Salad
Orange balsamic vinaigrette
\$8.50

Mac Iceberg
House bleu cheese dressing
\$9.50

Baby Spinach Salad
Warm Bacon dressing
\$9.50

Grilled Salmon Salad
Shallot vinaigrette
\$25.50

Caesar Salad
Baby hearts of romaine
\$10

Black & Blue Steak Salad
Red wine vinaigrette
\$23.50

Southwest Chicken Salad
Jalapeno-Cilantro Vinaigrette
\$17.50

Brunch and Sandwiches

Eggs Benedict
O'Brien Potatoes
\$17.50

Omelette Florentine
Swiss Cheese, Hollandaise
\$15.50

Crab Cake Benedict
O'Brien Potatoes
\$20.50

Petite Filet Mignon
Southwest Scramble
\$29.50

Club Sandwich
Bacon, Swiss cheese,
Roast Turkey and Avocado
\$17.50

Shaved Prime Rib Sandwich
Onions, smoked mozzarella
Au Jus, Soft Roll
\$19.50

Mac Cheeseburger
\$17.50

add bacon or avocado \$1ea.

Dinner Menu

(3:30pm-8:00pm)

Starters

Fried Calamari
\$12.50

Oysters on the ½ Shell
\$19 for six

Steamed Mussels \$14.50
\$16.50 with Fries/Aoili

Crab Cakes
\$15.50 for two

Fried Artichokes \$11.50
Jalapeno Remoulade

Escargot
\$9.50

Pecan Crusted Brie
\$12.50

Oysters Rockefeller
\$21 for six

Grilled Prawn Cocktail
\$10.50

Salads

You Server will inform You of Today's Seasonal Salad \$12 and Soup of the Day \$10

Hotel Mac Salad
Orange balsamic vinaigrette
\$8.00

Mac Iceberg
House bleu cheese dressing
\$8.50

Baby Spinach Salad
Warm Bacon dressing
\$8.50

Grilled Salmon Salad
Shallot vinaigrette
\$25.50

Caesar Salad
Baby hearts of romaine
\$9.00

Black & Blue Steak Salad
Red wine vinaigrette
\$21.50

Sides

Hotel Mac & Cheese
Petite \$10.50/ Full \$17.50

Sauteed Mushrooms
\$8.50

Creamed Spinach
\$9.50

Main Entrees

(10:30 am – 2:30 pm)

Smoked Pork Chop \$30.50

Warm Apple and Cabbage Slaw, Mashed Potatoes

Chicken Piccata \$24.50

Chicken Breast Sautéed with Capers, Lemon, Garlic
In a Sherry Butter Sauce. Angel Hair Pasta

Seafood Linguini \$30.50

Clams, Mussels, Prawns, Cod. Pesto Genovese Cream Sauce

Roast Rack of Lamb \$43.50

Tarragon Red Wine Reduction, Sautéed Spinach

Three Grain Cakes \$26.50

Quinoa, Barley and Risotto, Butter and Parmesan Cheese.
Curry-Lentil Sauce. Tomato-Cucumber Salad

Filet Mignon \$38.50

Hickory Smoked Bacon Wrapped, Bordelaise Sauce

Wild Caught Salmon \$29.50

Roasted Red Pepper & Tomato Sauce
Wild Rice Pilaf and Sautéed Vegetables

Main Entrees

(3:30pm-8:00pm)

Smoked Pork Chop \$30.50

Warm Apple and Cabbage Slaw, Mashed Potatoes

Chicken Piccata \$24.50

Chicken Breast Sautéed with Capers, Lemon, Garlic
In a Sherry Butter Sauce. Angel Hair Pasta

Seafood Linguini \$30.50

Clams, Mussels, Prawns, Cod. Pesto Genovese Cream Sauce

Roast Rack of Lamb \$43.50

Tarragon Red Wine Reduction, Sauteed Spinach

Three Grain Cakes \$26.50

Quinoa, Barley and Risotto, Butter and Parmesan Cheese.
Curry-Lentil Sauce. Tomato-Cucumber Salad

Lobster Tail \$40.50

Wild Rice Pilaf, Asparagus and Drawn Butter

Filet Mignon \$38.50

Hickory Smoked Bacon Wrapped, Bordelaise Sauce

Wild Caught Salmon \$29.50

Roasted Red Pepper & Tomato Sauce
Wild Rice Pilaf and Sautéed Vegetables

Prime Rib \$37.50

Mashed Potatoes, Seasonal Vegetables