

DINNER MENU

APPETIZERS

*Oysters on the ½ shell	11.50	Oysters Rockefeller	12.50
Crab Cakes	15.50	Fried Calamari	12.50
Escargot	11.50	Grilled Prawn Cocktail	13.50
Drunken Mussels	14.50	Pecan Crusted Brie	12.50

Fried Artichoke Hearts with Jalapeño Aioli 11.50

STARTER SALADS

The “Mac” Salad

Mixed Baby Greens and Tomatoes
With Orange Balsamic Orange
Vinaigrette
9.50

Crispy Iceberg Wedge

Shaved Bermuda Onions and Crispy
Leeks
Topped with Blue Cheese Dressing
9.50

Baby Spinach

Shaved Bermuda Onions,
Crumbled Bacon,
Hard Boiled Egg and Parmesan Cheese
With a Warm Bacon Dressing
10.50

Caesar Salad

Hearts of Romaine and Croutons
With our traditional Dressing and
Anchovies
10.50

ENTRÉE SALADS

***Black & Blue Steak Salad**

Grilled Marinated Flat Iron Steak over
Hearts of Romaine and Baby Greens,
Tomatoes, Crispy Onions, Crumble Blue
Cheese
Red Wine Vinaigrette
23.50

Southwest Chicken Salad

Grilled Breast of Chicken over Baby
Greens, Avocado, Jack Cheese and
Tortilla Crisps
House Jalapeno Cilantro Vinaigrette
17.50

***Grilled Salmon Salad**

Grilled Salmon over Baby Greens, Onions, Bell Peppers and Black Olives
With a Roasted Shallot Vinaigrette
25.50

DINNER MENU
“THE MAC CLASSICS”

***Wild Caught Salmon**

Your Server Will Inform You of Today's Preparation
29.50

*** Filet Mignon**

Broiled to Your Specifications, Topped with Bordelaise Sauce
Fresh Mashed Potatoes and Seasonal Vegetables
38.50

Chicken Cordon Bleu

Chicken Breast wrapped around Smoked Ham and Swiss Cheese
Baked and Served with Mornay Sauce and Mashed Potatoes
28.50

***Rack of Lamb**

Cooked to your Specification, Served with a Red Wine-Tarragon Reduction
Roasted Red Potatoes and Sautéed Spinach
43.50

***Prime Rib (after 5.00p)**

Slow Roasted in Our special Prime Rib Oven
Mashed Potatoes, Sautéed Vegetables and Horseradish
37.50

Split Plate Charge 3.00 per Entrée
18% gratuity is Added Automatically On Reservations of 6 or more

**Items are served raw or undercooked, or may contain raw or undercooked ingredients.
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk
of foodborne illness, especially if you have certain medical conditions*

DINNER MENU

SPECIALS

****The Hotel Mac "Cowboy" Steak Caprese***

Bone-in Rib Eye Steak Broiled to your Specification
Topped with Fresh Tomatoes, Mozzarella Fresca, Basil Oil and Balsamic Reduction
Smashed Garlic Potatoes and Seasonal Vegetables
40.50

Roast Duck

Whole duck Roasted and Pulled, Orange and Ancho Chile Glaze
Served with Potatoes Au Gratin,
30.50

Prawn and Salmon Belly Farfalle

Vodka-Lemon Cream, Fresh dill, Onion, Fresh Tomatoes and Peas. Bowtie Pasta
29.50

Chicken Parmesan

Italian Herb Crusted Breast of Chicken topped with Mozzarella Fresca,
House made Marinara Sauce, Mashed Potatoes and Seasonal Vegetables
27.50

Eggplant Napoleon

Layered Roasted Eggplant with Leeks, Artichokes, Mushrooms and Tomatoes
Ricotta and Provolone Cheese, Cabernet-Tomato Sauce and Basil Oil
26.50

Broiled Smoked Pork Chop

House Made Dried Fruit Chutney, Served with Chorizo Stuffing
29.50

Seafood Risotto

Mussels, Clams, Prawns, Cod and Calamari. Saffron-Pepper Cream Sauce
30.50

Braised Beef Short Ribs

Boneless Beef Short Ribs Braised in Oatmeal Stout, Garlic, Herbs and Vegetables
Served over Mashed Potatoes
30.50