

Dinner Menu
APPETIZERS

*Oysters on the ½ shell (3)	11.50
Oysters Rockefeller (3)	12.50
Crab Cakes	15.50
Fried Calamari	12.50
Escargot	11.50
Grilled Prawn Cocktail	13.50
Drunken Mussels	14.50
With Fries	16.50
Pecan Crusted Brie	12.50
Fried Artichoke Hearts with Jalapeño Tartar Sauce	11.50
“The Mac & Cheese”	Petite 10.50 / Full 17.50
Cream Spinach Dip	9.50

STARTER SALADS

The “Mac” Salad

Mixed Baby Greens and Tomatoes

With Orange Balsamic Orange Vinaigrette

9.50

Crispy Iceberg Wedge
Shaved Bermuda Onions,
Crispy Leeks and Tomatoes
Topped with Blue Cheese Dressing

10.50

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 Jalapeño Cilantro Vinaigrette

19.50

*Grilled Salmon Salad

Grilled Salmon over Baby Greens, Onions, Bell Peppers and Black Olives

With a Roasted Shallot Vinaigrette

27.50

“THE MAC CLASSICS”

*Wild Caught Salmon

Your Server Will Inform You of Today's Preparation

29.50

* Filet Mignon

Broiled to Your Specifications. Your Server Will Inform You of Today's Preparation

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

Bone-in Rib Eye Broiled to your Specification, Topped with Cilantro-Chimichurri Sauce

served with Yucca Fries and Seasonal Vegetables

40.50

***Veal Marsala**

Milk Fed Veal Sautéed with Mushrooms, Garlic, Scallions, Marsala Wine and Beef Demi

Served with Mashed Potatoes and Seasonal Vegetables

29.50

***Seafood Linguini**

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

Fresh Tomatoes and Onion

30.50

House Smoked Chicken "Mac & Cheese"

Ancho Chile Smoked Chicken Breast, Broiled and Served Over Our "Mac & Cheese"

28.50

Vegetarian 3 Grain Cakes

Quinoa, Barley, Risotto and Parmesan Cheese. Curry-Lentil Sauce

Tomato-Cucumber Salad

26.50

Shrimp Scampi

Sauteed prawns in Olive Oil, Garlic, Parsley and Lemon White Wine Butter Sauce

29.50

Grilled Smoked Pork Chop

Warm Apple and Cabbage Slaw, Served with Cornbread-Chorizo Dressing

Seasonal Vegetables

30.50

Chicken Cacciatore

Chicken Thighs Braised in White Wine, Mushrooms and Tomato Sauce

Mashed Potatoes and Seasonal Vegetables

28.50