

LUNCH MENU

APPERTIZERS

Oysters on the ½ Shell (3)	9.50	Grilled Prawn Cocktail	11.50
Crab Cakes	13.50	Fried Calamari	10.50

STARTER SALADS

The “Mac” Salad
Mixed Baby Greens, Tomatoes
House Orange Balsamic Dressing
7.00

Crispy Iceberg Wedge
Shaved Bermuda Onions,
Crispy Leeks House Bleu Cheese Dressing
7.50

Baby Spinach
Bermuda Onion, Crumbled Bacon
Parmesan Cheese Warm bacon dressing
7.50

Caesar Salad
Hearts of Romain, Croutons,
Anchovies House Caesar Dressing
8.00

ENTRÉE SALADS AND SANDWICHES

***Grilled Salmon Salad**
Grilled Salmon over Baby Greens, Onions, Bell Peppers
and Black Olives
With a Roasted Shallot Vinaigrette
23.50

Shaved Prime Rib Sandwich
Caramelized Onions, Smoked Mozzarella
On a Sweet French Roll with Au Jus
17.50

Southwest Chicken Salad
Grilled Breast of Chicken over Baby Greens, Avocado,
Jack Cheese and Tortilla Crisps
House Jalapeno Cilantro Vinaigrette
15.50

“The Mac Club”
Roasted Turkey, Avocado, Bacon, Lettuce, Tomatoes,
Swiss Cheese
Red Pepper Aioli, Sourdough Toast
15.50

***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
21.50

Cuban Torta
Pulled Pork with Citrus Mojo, Ham, Pickles, Mustard
Swiss Cheese, Sweet French Roll
17.50

Mango Salad w/ Crispy Chicken or Prawns
Served atop Iceberg and Mixed Greens with Cucumbers,
Bell Pepper, Green Onions, Crispy Wonton Strips
Honey-Ginger Vinaigrette
With Chicken 17.50 With prawns 20.50

***Sirloin Burger**
Ground Angus Sirloin, Lettuce, Tomato, Onion, Pickles,
Mayonnaise
Sesame Bun Your Choice of Cheese
15.50

“Chopped” Salad
Iceberg Lettuce, Tomatoes, Olives, Blue Cheese, Bacon,
Onions, Hardboiled Egg, Diced Chicken and Ham
Orange - Balsamic Vinaigrette
17.50

Crab Cake Sliders
Dungeness & Lump Crab, Tomato, Cole Slaw
Jalapeno Remoulade On Sweet French Rolls
20.50

