

# Lunch at Hotel Mac

## APPETIZERS

Fried Artichoke Hearts with Jalapeño Tartar Sauce 11.50

*Oysters on the ½ Shell (3)	11.50	Grilled Prawn Cocktail	13.50
Crab Cakes (2)	15.50	Fried Calamari	12.50

## STARTER SALADS

### **The “Mac” Salad**

Mixed Baby Greens, Tomatoes

House Orange Balsamic Dressing

8.50

### **Baby Spinach**

Bermuda Onion, Crumbled Bacon

Parmesan Cheese Warm bacon dressing

9.50

**Crispy Iceberg Wedge**

Shaved Bermuda Onions,

Crispy Leeks House Bleu Cheese Dressing

9.50

**Caesar Salad**

Hearts of Romain, Croutons,

Anchovies House Caesar Dressing

10.00

ENTRÉE SALADS AND SANDWICHES

**\*Grilled Salmon Salad**

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

With a Roasted Shallot Vinaigrette

25.50

**Southwest Chicken Salad**

Grilled Breast of Chicken over Baby Greens, Avocado, Jack Cheese and Tortilla Crisps

House Jalapeño Cilantro Vinaigrette

17.50

**“Chopped” Salad**

Iceberg Lettuce, Tomato, Olives, Blue Cheese, Bacon, Onions, hardboiled egg, diced chicken and ham, Orange-balsamic vinaigrette

19.50

**\*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

23.50

**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 19.50 With prawns 22.50

**Shaved Prime Rib Sandwich**

Caramelized Onions, Smoked Mozzarella

On a Sweet French Roll with Au Jus

19.50

**“The Mac Club”**

Roasted Turkey, Avocado, Bacon, Lettuce, Tomatoes, Swiss Cheese

Red Pepper Aioli, Sourdough Toast

17.50

**Grilled Chicken & Pesto Sandwich**

On a Ciabatta Roll, Brie Cheese, Lettuce,

Caramelized Onions and Tomato

19.50

**\*Sirloin Burger**

Ground Angus Sirloin, Lettuce, Tomato, Onion, Pickles, Mayonnaise

Sesame Bun. Your Choice of Cheese

17.50

**Crab Cake Sliders**

Dungeness & Lump Crab, tomato, cole slaw

Jalapeño Remoulade. Sweet slider roll

22.50

LUNCH SPECIALS

**\* Fresh Catch of The Day**

Your Server Will Inform You of Today's Selection

And Preparation

**\*Fish and Chips**

Alaskan Cod dipped in Beer Batter and dip Fried Golden Brown

Served with French Fries and Cole Slaw

22.50

**Chicken Piccata**

Sautéed Chicken Breast with Lemon, Garlic and Capers Sherry Butter Sauce,

Capellini & Seasonal Vegetables

24.50

**Vegetarian 3 Grain Cakes**

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

26.50

**Seafood Linguini**

PEI Mussels, Manila Calms, Cod, Prawns and Calamari. Pesto Genovese Cream

Fresh Tomatoes and Onion

29.50

**\*Hotel Mac Famous Fish Tacos**

Cajun Marinated Catfish served in a Flour Tortilla with Creamy Cole Slaw

Pico de Gallo and Roasted Jalapeno Cream Sauce

19.50

Split Plate Charge 3.00 per Entrée

18% gratuity is Added Automatically On Reservations of 6 or more

Maximum Split Checks are 2 Per Table, Regardless of Size

\*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 food-borne illness, especially if you have certain medical conditions