

LUNCH at HOTEL MAC

APPETIZERS

Fried Artichoke Hearts with Jalapeño Tartar Sauce 11.50

***Oysters on the ½ Shell (3)** 10.50

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
7.50

Crispy Iceberg Wedge

Shaved Bermuda Onions,
Crispy Leeks House Bleu Cheese Dressing
8.50

Baby Spinach

Bermuda Onion, Crumbled Bacon
Parmesan Cheese Warm bacon dressing
8.50

Caesar Salad

Hearts of Romain, Croutons,
Anchovies House Caesar Dressing
9.50

ENTRÉE SALADS AND SANDWICHES

***Grilled Salmon Salad**

Grilled Salmon over Baby Greens, Onions, Bell Peppers
and Black Olives
With a Roasted Shallot Vinaigrette
26.50

“The Mac Club”

Roasted Turkey, Avocado, Bacon, Lettuce, Tomatoes,
Swiss Cheese
Red Pepper Aioli, Sourdough Toast
16.50

Southwest Chicken Salad

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

***Sirloin Burger**

Ground Angus Sirloin, Lettuce, Tomato, Onion, Pickles,
Mayonnaise
Sesame Bun. Your Choice of Cheese
17.50

***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
20.50

Crab Cake Sliders

*Dungeness & Lump Crab, tomato, Cole slaw
Jalapeño Remoulade. Sweet slider rolls*
21.50

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 18.50 With prawns 21.50

Shaved Prime Rib Sandwich

Caramelized Onions, Smoked Mozzarella
On a Sweet French Roll with Au Jus
18.50

The "Chopped" Salad

Chicken, Ham, Bacon, Egg, Onion, Avocado,
Crumbled blue cheese, Black olives, Iceberg lettuce
Orange-Balsamic Vinaigrette

18.50

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,
Roasted Potatoes & Seasonal Vegetables

24.50

Spicy Pork Belly Tacos

House Made Corn Tortillas, Sriracha Aioli and Cucumber Slaw

17.50

Roasted Egg Plant Napoleon

Layered Egg Plant with Leeks, Onion, Mushrooms, and Ricotta cheese
Roasted Pepper & Tomato sauce, Basil oil

25.50

****Seafood Pappardelle***

PEI Mussels, Manila Clams, Cod, Prawns and Calamari. Saffron-Pepper Cream

28.50

Beer Braised Beef Brisket Sandwich

House made BBQ Sauce, Creamy Cole Slaw on a Dutch Crunch Roll

18.50

****Hotel Mac Famous Broiled Cajun Marinated Catfish Tacos***

Served on a House Made Corn Tortillas, 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 under cooked or may contain raw or under cooked ingredients.
Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk
of foodborne illness, especially if you have certain medical conditions*

DAILY SPECIALS

*** Fresh Catch of The Day**

Pacific Red Snapper, Pan Fried in a Lemon-Caper Butter Sauce
Basmati rice and Broccoli
26.50

Chicken Cacciatore

Served over Linguini Noodles, with Seasonal Vegetables
21.50

Filet Mignon Au Poivre

Sauteed Filet Mignon Medallions, Brandy-Peppercorn Sauce
Mashed Potatoes and Asparagus
30.50

***Lamb Rack Chops**

Broiled to your specification, topped with Honey-Garlic Glaze
Mashed Potatoes and Asparagus
27.50

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