

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	Pecan Crusted Brie	12.50
		Fried Artichoke Hearts with Jalapeño Tartar Sauce	11.50
“The Mac & Cheese”		Cream Spinach Dip	
<i>Petite 10.50 / Full 17.50</i>		<i>9.50</i>	

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 “Red Eye” Butter
Garlic Roasted Potatoes 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 Paella**

Mussels, Clams, Cod, Prawns, Rice and Andouille Sausage
In a Saffron Broth

30.50

Chicken Parmesan

Breaded and Baked Breast of Chicken topped with Mozzarella Fresca,
House made Marinara Sauce, Angel Hair Pasta and Seasonal Vegetables

28.50

Wild Mushroom Tamales

Tomatillo-Chipotle Sauce, Queso Fresco, Chipotle Crema, Grilled Zucchini

26.50

“Drunk & Mad” Prawn Linguini

Sauteed prawns with Pico de Gallo and Tequila(drunk), Crispy Buffalo prawns(mad)
Light Lime Cream Sauce

29.50

Grilled Smoked Pork Chop

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

30.50

***Twice Cooked Duck Breast**

Brandy-Peppercorn Sauce, Mashed Potatoes and Seasonal Vegetables

29.50