

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

Crispy Iceberg Wedge
Shaved Bermuda Onions,
Crispy Leeks House Bleu Cheese Dressing
9.50

Baby Spinach
Bermuda Onion, Crumbled Bacon
Parmesan Cheese Warm bacon 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

Shaved Prime Rib Sandwich
Caramelized Onions, Smoked Mozzarella
On a Sweet French Roll with Au Jus
19.50

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

“The Mac Club”
Roasted Turkey, Avocado, Bacon, Lettuce, Tomatoes,
Swiss Cheese
Red Pepper Aioli, Sourdough Toast
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
23.50

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

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

Crab Cake Sliders
Dungeness & Lump Crab, tomato, cole slaw
Jalapeño Remoulade. Sweet slider rolls
22.50

“Chopped” Salad
Iceberg lettuce, tomato, olives, blue cheese, bacon
Onions, hardboiled egg, diced chicken and ham
Orange-balsamic vinaigrette
19.50

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
23.50

Wild Mushroom Tamales

Tomatillo-chipotle Sauce, Queso Fresco, Chipotle Crema and 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-Cabbage Slaw, Cornbread-Chorizo Dressing
And Seasonal Vegetables
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
18.50

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 foodborne illness, especially if you have certain medical conditions*

