

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	15.00	Pecan Crusted Brie	12.50
	With Fries 17.00		
Fried Artichoke Hearts with Jalapeño Tartar Sauce 11.50			
“The Mac & Cheese”		Creamed Spinach Dip	
<i>Petite 10.50 / full 17.50</i>		9.50	

STARTER SALADS

The “Mac” Salad

Mixed Baby Greens and Tomatoes
With Orange Balsamic Orange
Vinaigrette
9.50

Crispy Iceberg Wedge

Shaved Bermuda Onions and Crispy
Leeks
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
20.50

*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**

Peppercorn Crusted or Grilled. Topped with Citrus Beurre Blanc,
And Avocado Relish

29.50

*** Bacon Wrapped Filet Mignon**

Broiled to your Specifications, Topped with Spicy Tomato Marmalade,
Gorgonzola Crumbles and Balsamic Reduction
House Mashed Potatoes and Seasonal Vegetables

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, Herb Crusted. Apple/Mint Chutney Sauce
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 Sauce

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

***The Hotel Mac “Cowboy” Steak**

Bone-in Rib Eye Broiled to your Specification, Topped with Smoked Tomato Butter
Served with Smashed Garlic Potatoes and Seasonal Vegetables

40.50

***Veal Oscar**

Milk Fed Veal, Sautéed and Topped with Crab Bearnaise Sauce and Asparagus
Served with Mashed Potatoes and Seasonal Vegetables

30.50

***Seafood Capellini**

Mussels, Clams, Cod, Prawns and Calamari. Puttanesca Sauce

30.50

Vegetarian Crispy Egg Plant & Couscous Salad

Baby Greens, Cucumber, Carrots, Red onion
Tomato-Ginger Dressing

26.50

Grilled Smoked Pork Chop

House “Jerk” Sauce, Served with Sofrito Black Beans
And Seasonal Vegetables

30.50

Rosemary Chicken Mostaccioli

Chicken Breast Marinated in Olive oil, garlic, Fresh Rosemary
Sautéed with Onions and Tomatoes. Four Cheeses

28.50