

# LUNCH at HOTEL MAC

## APPETIZERS

*Fried Artichoke Hearts with Jalapeño Tartar Sauce 11.50*

<b>*Oysters on the ½ Shell (3)</b>	11.50	<b>Grilled Prawn Cocktail</b>	13.50
<b>Crab Cakes (2)</b>	15.50	<b>Fried Calamari</b>	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  
27.50

**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  
18.50

**“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

**\*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

**The “Chopped” Salad**  
Chicken, Ham, Bacon, Egg, Onion, Avocado,  
Crumbled blue cheese, Black olives, Iceberg lettuce  
Orange-Balsamic Vinaigrette  
18.50

## **LUNCH SPECIALS**

### **\* Wild Caught Salmon**

Peppercorn crusted or Grilled. Citrus Beurre Blanc and Avocado Relish  
29.50

### **\*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,  
Garlic Roasted Potatoes & Seasonal Vegetables  
24.50

### **Crispy Egg Plant & Couscous Salad**

Cucumber, Green Onion, Carrots, Baby greens  
Ginger-Tomato Dressing  
26.50

### **\*Seafood Capellini**

PEI Mussels, Manila Clams, Cod, Prawns and Calamari. Puttanesca sauce  
29.50

### **\*Hotel Mac Famous Fish Tacos**

Cajun Marinated Catfish served in a Corn Tortillas 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 foodborne illness, especially if you have certain medical conditions*

