

LUNCH MENU

APPETIZERS

Tamales, home made and topped with shrimp and cilantro & roasted corn cream sauce	8.50
Grilled Sea Scallops, with avocado-corn relish on crisp tortillas	9.50
Traditional Shrimp Cocktail, with classic cocktail sauce	8.50
Mexican Shrimp Cocktail, with spicy salsa cruda	7.50
Crispy Calamari, served with marinara sauce	7.50
Cajun Chicken Wings, with our homemade blue cheese sauce	7.50
Blue Crabfingers, sauteed in butter with garlic & basil	1/4 LB 9.50 1/2 LB 15.25

Smoked Crab Cakes

Shrimp, scallops, & crab w/roasted salsa roja 9.75

SALADS & SOUPS

Mac's House Salad, fresh greens, topped with blue cheese crumbles and our very own dressing	6.50
add a bowl of soup 3.50 add a bowl of gumbo	4.50
Caesar Salad, spicy caesar dressing, homemade croutons and parmesan cheese	7.00
Mixed Field Greens Salad, spiced pecans, Texas goat cheese and raspberry vinaigrette	7.00
Mozzarella Caprese, fresh Dallas mozzarella, Roma tomatoes, shallots, fresh basil, oregano & olive oil	7.50
Soup, homemade daily	Bowl 4.50 Cup 3.50
Filé Gumbo, homemade daily	Bowl 5.50 Cup 4.50

Enough for two to share

SIDE DISHES

Substitute any side dish 2.00

Asparagus	3.95	Onion Rings	3.95
Wilted Spinach	3.95	Sweet Potato Fries w/Cream Gravy	3.25
Smoked Corn O'Brien	3.25	Linguini w/Cilantro Pesto	2.75
Steamed Broccoli	3.25	Garlic Mashed Potatoes	3.25
Sautéed Mushrooms	3.25	Seven Cheese Macaroni & Cheese	3.25

PASTAS & CHICKEN

All of our Chicken Menu Items are 100% Natural

Shrimp & Pesto Sauce, penne pasta, sauteed shrimp, pesto	13.60
Chicken & Spicy Tomato Sauce, penne pasta, grilled chicken	11.85
Cilantro Chicken, topped with cilantro & roasted corn cream sauce, with linguini	12.50
Southern Fried Chicken, homemade gravy, choice of fries or baked potato	10.45
Charbroiled Chicken, skin on, marinated in olive oil & spices, with white rice, jicama/pineapple salsa	11.85

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BURGERS & SANDWICHES

Hamburger, 8 oz, charbroiled, served with fries	6.55
Add American, Swiss, or Cheddar cheese .50 Add grilled onions .50	
Mushroom Burger, 8 oz, charbroiled, topped with Swiss cheese and mushrooms, fries	7.35
Guacamole Burger, 8 oz, charbroiled, topped with guacamole and jack cheese, fries	7.35
Green Chile Burger, charbroiled, topped with roasted poblano sauce and jack cheese, fries	7.35
BBQ Burger, 8 oz, charbroiled, cheddar cheese, Shiner Bock BBQ sauce, fries	7.35
French Dip, thinly sliced roast beef, Swiss cheese on a Cuban roll, with au jus, fries	7.65
Reuben Sandwich, corned beef, sauerkraut on rye with thousand island, potato salad	7.85
Blackened Chicken Sandwich, blackened chicken, Monterey Jack, lettuce, tomato, with fries	7.65
California Chicken Sandwich, chicken, pico de gallo, avocado, with fries	7.65
Fresh Fish Sandwich, grilled fillet, leaf lettuce, onion, tomato, wasabi mayonnaise, potato salad	10.45
Po'boy, fried shrimp, or oysters, on a Cuban roll, remoulade sauce, fries	7.85
Chicken Salad Sandwich, made with fresh herbs, grapes, & pecans, side of fresh fruit	7.65

We Proudly Serve
Sterling Silver® Premium Meats



Our Beef is
Aged a Minimum of 21 Days

BEEF & CHOPS

Kebob, top sirloin marinated in teriyaki, served with wild rice or baked potato	15.55
Top Sirloin 8 oz, served with wild rice or baked potato	15.25
Filet Mignon 8 oz, apple-smoked bacon wrapped, with wild rice or baked potato	24.25
Chicken Fried Steak, hand breaded, homemade gravy, fries or baked potato	10.45
Charbroiled Pork Chops, center cut, highly marbled chops, with garlic mashed potatoes	15.25
Fried Pork Chop, center cut, boneless cutlet topped with gravy, with fries or baked potato	9.95

(All of our dinner steaks are available on request)

SEAFOOD

Today's Fresh Fish, filleted in house daily	MKT
Blackened Orange Roughy, sprinkled with Cajun spices & seared, baked potato or wild rice	16.75
Mahi-Mahi 6 oz, grilled with chipotle-cilantro lime sauce over julienne vegetables, wild rice	13.95
Grilled King Salmon, honey & chile glazed, with roasted corn vinaigrette & garlic mashed potatoes	16.75
Pecan Crusted Trout, wine & lemon, mushrooms, capers, basil, with wild rice	14.45
Blackened Orange Roughy W/ Etoufée, blackened roughy, crawfish etoufée, white rice	20.25
Grilled Gulf Shrimp, basted with smoked chile butter, with white rice & jicama/pineapple salsa	13.35
Fried Gulf Shrimp, with fries or baked potato	13.15
Fried Oysters, with fries or baked potato	13.15
Seafood Relleno, anaheim pepper stuffed with seafood, chipotle/tomatillo sauce, white rice	9.35

Etoufée

Your choice of crawfish or shrimp smothered in a spicy Cajun sauce, with white rice

Small 12.55 Large 16.25