

# BRUNCH MENU

## BRUNCH SPECIALTIES

*All Entrees Include Hash Browns and a Trip to Our Fresh Fruit Bar*

Eggs Benedict, <i>Canadian bacon, poached eggs, fresh hollandaise on an English muffin</i>	11.05
<b>Half Order</b>	8.95
Eggs Florentine, <i>Canadian bacon, spinach, poached eggs, hollandaise, English muffin</i>	11.65
<b>Half Order</b>	9.45
Eggs Point St. George, <i>white lump crab meat, poached eggs, hollandaise, English muffin</i>	12.85
<b>Half Order</b>	9.50
Eggs Blackstone, <i>grilled tomatoes, bacon, poached eggs on an English muffin, hollandaise</i>	11.05
<b>Half Order</b>	9.05
Southern Eggs Benedict, <i>sausage, scrambled eggs, homemade gravy, English muffin</i>	10.75
<b>Half Order</b>	8.95
Eggs Wall Street, <i>filet mignon, poached eggs, hollandaise on an English muffin</i>	25.95
Huevos Rancheros, <i>fried eggs, ranchero sauce, jack &amp; cheddar cheeses on a corn tortilla</i>	10.75
Migas, <i>tomatoes, onions, jalapeños, scrambled eggs, fried corn tortillas, jack &amp; cheddar cheese</i>	10.75
Mexican Omelet, <i>tomatoes, onions, jalapeños, topped with ranchero sauce &amp; jack cheese</i>	10.75
Ham & Cheese Omelet, <i>ham, Monterey jack and American cheese</i>	10.75
Mushroom & Spinach Omelet, <i>spinach, bacon, sauteed mushrooms, green onions, jack cheese</i>	10.75
Fried Steak, Chicken or Pork Cutlet with Eggs, <i>your choice, with gravy</i>	11.50
Eggs, Any Style, <i>two eggs cooked to order, with ham bacon or sausage</i>	10.25
Steak & Eggs, <i>top sirloin and eggs cooked to order</i>	17.75
Breakfast Burrito, <i>Mexican chorizo, jalapenos, onions, scrambled eggs, jack cheese</i>	10.45
Biscuits & Gravy	2.75
Fruit Bar Only, Unlimited	7.45

## STEAKS & SEAFOOD

*Includes Hash Browns and a Trip to Our Fresh Fruit Bar*

Orange Roughy Ponchatrain, <i>grilled orange roughy, crabmeat, shrimp &amp; hollandaise</i>	20.45
Orange Roughy Ranchero, <i>grilled orange roughy topped with ranchero sauce</i>	18.75
Fried Shrimp, <i>hand breaded and fried</i>	15.75
Southern Fried Chicken, <i>boneless breast, hand breaded and cooked to order, homemade gravy</i>	12.75
Chicken Fried Steak, <i>round steak, hand breaded and cooked to order, homemade gravy</i>	12.75
N.Y. Strip, 10oz	20.75
Filet, 8oz ( <i>Bacon Wrapped</i> )	24.65
Top Sirloin, 8oz	17.55
Ribeye, 12oz	23.65

## SANDWICHES

*Includes French Fries and a Trip to Our Fresh Fruit Bar*

Hamburger, 8oz, <i>charbroiled, with onions, tomato, pickle, and lettuce</i>	8.95
<i>Add American, Swiss, or Cheddar cheese</i>	.50
Mushroom Burger, 8oz, <i>mushroom topping, Swiss cheese</i>	9.95
French Dip, <i>thinly sliced roast beef with Swiss cheese on a fresh baked roll, with aujus</i>	10.45
Chicken Salad Sandwich, <i>made with fresh herbs, grapes, &amp; pecans.</i>	10.45

# 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

## Lunch Menu - Page 2

### BURGERS & SANDWICHES

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

We Proudly Serve  
Sterling Silver® Premium Meats



Our Beef is  
Aged a Minimum of 21 Days

### BEEF & CHOPS

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

(All of our dinner steaks are available on request)

Today's Fresh Fish, *filleted in house daily* MKT

### SEAFOOD

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

#### Etoufée

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

Small 12.55    Large 16.25

# DINNER 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
<i>add a bowl of soup</i> 3.50 <i>add a bowl of gumbo</i>	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	Cilantro 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

## Dinner Menu - Page 2



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### BEEF & CHOPS

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Ribeye 12 oz, <i>choice of wild rice or baked potato</i>	21.95
N.Y. Strip 10 oz, <i>choice of wild rice or baked potato</i>	19.45
Top Sirloin, <i>choice of wild rice or baked potato</i>	8oz 15.25    12oz. 18.65
Filet Mignon 8 oz, <i>apple-smoked bacon wrapped, with wild rice or baked potato</i>	24.25
Filet Mignon and Grilled Gulf Shrimp, <i>with wild rice or baked potato</i>	29.75
Filet Mignon Oscar, <i>with crabmeat &amp; béarnaise, on a bed of asparagus, wild rice or baked potato</i>	31.45
Kebab, <i>top sirloin marinated in teriyaki, with wild rice or baked potato</i>	15.55
Charbroiled Pork Chops, <i>center cut, highly marbled, served with cilantro mashed potatoes</i>	15.25
Chicken Fried Steak, <i>round steak, hand breaded, homemade gravy, choice of baked potato or fries</i>	10.45

#### Prime Rib

*Slow roasted, carved to order, with wild rice or baked potato*

8oz. 18.35    12oz. 24.25    22oz w/bone 28.85

**Prime Rib, 8oz and Grilled Gulf Shrimp, with wild rice or baked potato 25.75**

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### SEAFOOD

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Today's Fresh Fish, <i>filleted in house daily</i>	MKT
Mahi-Mahi 8 oz, <i>grilled with chipotle-cilantro lime sauce over julienne vegetables, wild rice</i>	16.25
Grilled King Salmon, <i>honey &amp; chile glazed, with roasted corn vinaigrette &amp; cilantro mashed potatoes</i>	16.75
Blackened Orange Roughy, <i>sprinkled with Cajun spices &amp; seared, baked potato or wild rice</i>	16.75
Pecan Crusted Trout, <i>wine &amp; lemon, mushrooms, capers, basil, with wild rice</i>	14.45
Blackened Orange Roughy W/ Etoufée, <i>blackened roughy, crawfish etoufée, white rice</i>	20.25
Seafood Relleno, <i>anaheim peppers stuffed with seafood, chipotle/tomatillo sauce, white rice</i>	14.65
Grilled Gulf Shrimp, <i>basted with smoked chile butter, with white rice &amp; jicama/pineapple salsa</i>	13.35
Shrimp Paesano, <i>sautéed, lemon garlic beurre blanc, served with linguini</i>	15.75
Shrimp Chimichurri, <i>grilled, topped with chimichurri, white rice &amp; salsa cruda</i>	15.75
Fried Gulf Shrimp, <i>served with fries or baked potato</i>	13.15
Fried Oysters, <i>served with fries or baked potato</i>	13.15

#### Etoufée

*Choice of crawfish or shrimp, served with white rice*

Small 12.55    Large 16.25