

SHARED PLATES

LOADED CHIPS

melted gouda cream, bacon, chive, rosemary oil 9-

CHICKEN EGG ROLLS

bok choy, cabbage, carrots, onions, szechuan & sweet chili sauces 8-

BRUSCHETTA

heirloom cherry tomatoes, onion, basil, buffalo mozzarella, baguette 9-

SHRIMP COCKTAIL

(6) mexican blue shrimp 16- *gf*

CALAMARI

cajun remoulade & marinara 13-

CRAB CAKES

poblano & black bean corn relish, chipotle aioli 15-

SAUSAGE STUFFED MUSHROOMS

button mushrooms, stuffed with spinach, roasted red pepper, mild jalapeno cream cheese, basil walnut pesto 12-

APPETIZER TRIO

choose any 3 full portion appetizers 32-

- SOUP & SALAD -

HOMEMADE SOUP 4-

LOBSTER BISQUE 5-

BAKED FRENCH ONION 5-

FIELD GREENS SALAD 4-

CAESAR 5-

MINI WEDGE 6-

MINI BEET SALAD 6-

*1,000 Island Balsamic
Bleu Cheese +1 Caesar
Italian Poppy Seed
Ranch Vinegar & Oil*

"MACK STREET"

chicken, pancetta, asparagus, peppers, mozzarella, spinach, arugula, tomato, egg, olive oil & red wine vinegar 15- *gf*

ROASTED BEET SALAD

golden, red & striped beets, mesclun mix, goat cheese, pecans, dried cranberries, balsamic vinaigrette 15- *gf*

HEALTHY OPTIONS

FARFALLE TOSCANO**

garlic, shallots, pine nuts, peppers, onion, tomatoes, artichokes, spinach, sauteed with olive oil 15-

dairy free, vegan

add chicken 4 / calamari 6 / shrimp 9 / grilled salmon 9

SHANGHAI STIR FRY**

cabbage, bok choy, peppers, carrots, snow peas, mushrooms, sesame seeds, red pepper rice, miso ginger sauce 15-

dairy free, gluten free, nut free, vegan

add chicken 4 / calamari 6 / shrimp 9 / grilled salmon 9

SPICY THAI BUDDHA BOWL

lemongrass & curry chicken, cashews, jasmine rice, snow peas, carrots, bok choy, napa cabbage, cilantro lime coconut cream 18-

dairy free, gluten free

POULTRY

SOUTHERN FRIED CHICKEN

hand breaded tenderloins, fries 17-

choose 2 dipping sauces:

honey chipotle, dijon or hickory bbq

POLLO PARMIGIANA

breaded boneless breast, muenster cheese, linguini marinara 18-

CHICKEN SCHNITZEL

garlic mashed potatoes, broccoli, mushroom cream 19-

CRISPY 1/2 DUCK

garlic mashed potatoes, green beans, la 'orange sauce 30-

ROASTED TURKEY BREAST

sage stuffing, green beans, garlic mashed potatoes, gravy, cranberry 21-

SPECIALTY COCKTAILS

TITO'S COSMOPOLITAN

MAKERS MARK MANHATTAN

BASIL HAYDEN (DARK RYE)
OLD FASHIONED

JAMESON & GINGER ALE

** - Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

gf - while we offer allergen-free options, we are not an allergen-free environment. A chance of cross-contamination can occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

BEEF - PORK - BONES

PRIME RIB STROGANOFF

spiraled egg noodles, red wine demi,
dollop of sour cream 19-

MEAT LOAF

bacon, ground beef, pork, garlic mashed potatoes,
green beans, peppered country gravy 20-

MAPLE BOURBON

PORK TENDERLOIN**

garlic mashed potatoes, asparagus 23- *gf*

BBQ BABY BACK RIBS

1/2 rack 18- full rack 25-

french fries, hickory bbq sauce

POT ROAST

celery, onion & carrots, garlic mashed potatoes,
brown gravy 21-

8oz. BLACK ANGUS BURGER**

lettuce, tomato, onion, pickle,
romano cheese dusted chips, toasted brioche 14-

CALVES LIVER**

sauteed bacon & onion, garlic mashed
potatoes, green beans 15-

NEW ZEALAND RACK OF LAMB**

1/2 rack 30- full rack 47-

broccoli, garlic mashed potatoes *gf*



\$25 WINTER 3 COURSE SPECIAL

available Tuesday - Thursday after 5pm

Field Greens Salad or Soup Du Jour



French Quarter
seasoned chicken,
andouille, tornado pasta,
peppers, creole sauce

Pork Braciolo
garlic mashed potatoes,
seasoned broccoli,
pan gravy

12 oz. New York
Strip Steak**
grilled asparagus,
garlic mashed potatoes

Mini Dark Chocolate Mousse or Peppermint Ice Cream

no substitutions

SEAFOOD

GRILLED SALMON**

broccoli, garlic mashed potatoes,
citrus beurre blanc & Thai basil oil 23- *gf*

CRAB STUFFED WHITEFISH**

red pepper rice, broccoli, Creole cream 22-

SHRIMP DE JONGHE

white wine, butter, spiced breadcrumbs,
broccoli, red pepper rice 24-

FRIED LAKE PERCH

corn meal dusted, fries, tartar sauce 20-

PRIME RIB - LOBSTER

after 5pm on Friday & Saturday 3pm on Sunday

12oz. PRIME RIB**

garlic mashed potatoes, asparagus, 36- *gf*

1/2 lb. PRIME RIB SANDWICH**

provolone cheese, toasted brioche,
shoe string potatoes 26-

8oz. STEAMED LOBSTER TAIL

asparagus, double baked potato, 43- *gf*

SURF & TURF**

8 oz. lobster tail, 8 oz. filet, asparagus,
double baked potato 69- *gf*

28 DAY - WET AGED BLACK ANGUS STEAKS

STEAK FRITES**

sliced 7 oz. sirloin, topped with crumbled bleu
cheese, balsamic drizzle, shoestring potatoes 23-

FILET MEDALLIONS**

(2) 3 oz. medallions, brandy mushroom cream,
garlic mashed potatoes, grilled asparagus 29- *gf*

FILET**

8 oz. tender, lean & juicy, garlic mashed potatoes,
grilled asparagus 37- *gf*

RIBEYE**

14 oz. fatty & flavorful, garlic mashed potatoes,
grilled asparagus 41- *gf*

Flavorful Additions +2- each

CRUSTS

peppercorn
bleu cheese

SAUCES

gorgonzola
brandy mushroom

TOPPINGS

mushrooms
onions

DOUBLE BAKED POTATO

(weekends only)

bleu & cheddar cheeses, sour cream,
chives & bacon