

LUNCHEON SPECIALTIES



Appetizer Specialties

Fire Balls

Boneless wing dings with sweet chili sauce \$7

Lobster Bisque

a crock of creamy lobster soup \$9

Fiddle Sticks

French Fried onion battered green beans with ranch dressing \$6

Panini Specialty

Lobster & Avocado Panini

Lobster salad with tomato, avocado & melted pepper jack cheese served on a panini flatbread with french fries & deli pickle \$14

Mac's 9 \$ Lunch

Fish & Chips

Haddock nuggets dipped in premium beer batter and deep-fried golden offered with fries & tartar sauce \$9

Angus Chopped Steak***

Grilled 8 oz GROUND Angus sirloin with mash, vegetable & mushroom gravy ... \$9

B-BQ Chicken & Ribs

Boneless breast & a 1/3 rack of ribs with Jim Beam sauce & fries \$9

Baked Boston Haddock

with lemon butter, white wine and seasoned panko crumbs offered with a roasted veggie & orzo primavera \$9

Haddock Mixed Grill

grilled with cactus dust and offered with a shrimp & scallop skewer in a pool of lobster veloute with rice and vegetable \$9

Grilled Atlantic Salmon

with cactus dust and offered with an orzo confetti & a dill Dijon sauce \$9

Fried Clam Plate

Tender clam strips (No bellies), offered with french fries & tartar sauce \$9

Boneless Short Rib of Beef

Braised short rib in a rich beef sauce offered with spinach, mushrooms, onions and garlic red bliss mash \$9

Angus Beef & Pasta

tossed in a Marsala sauce with mushrooms, caramelized onions, tomatoes, spinach, penne & blue cheese crumbles \$9

