

EST. 2020 MARIETTA

Mac's

CHOPHOUSE

Chef Mike Fuller | Spring Dinner Menu

STARTERS

SMALLER PLATES WITH BOLD FLAVORS, PERFECT FOR SHARING

Roasted Alabama oysters w/smoked
andouille, spinach and gruyere | \$18

Blackened shrimp in beer butter
w/toasted soppin' bread | \$17

Jumbo lump crab cake, pickled green tomato,
mustard aioli — \$21

Crispy homemade pimento cheese fritters w/bacon marmalade
and comeback sauce | \$12

Yukhoe tuna gyoza tacos, avocado,
wasabi aioli & toasted sesame * — \$17

Beef Wellington bites, horseradish cream, cab jam * — \$15

Charcuterie, Chefs selection of local meats and cheeses with
compliments — \$24

HOT APPETIZER PLATTER

blackened shrimp, roasted oysters, crab cake, pimiento fritters,
crispy lobster bites — \$90

RAW BAR

jumbo shrimp cocktail
atomic cocktail & cajun remoulade — \$18

fresh shucked oyster, homemade hot sauce,
atomic cocktail * | \$MKT

RAW BAR PLATTER

chilled shrimp, crab and lobster cocktail
w/fresh shucked oyster * | \$MKT
per person | medium (4-6) | large (8-10)

SALADS & SOUPS

Little gem caeser, focaccia croutons,
shaved Romano — \$10

bibb wedge, smoked bacon lardons, tomato,
Point Reyes Farmstead blue — \$11

artisan field greens, GA apple, craisin, peppered pecan, crumble
blue cheese, roasted shallot vinaigrette — \$10

Peaky toe crab - Asparagus soup, chive crema — \$14

French onion soup, bone broth, toasted Gruyere — \$14

FARMER AND PURVEYOR PARTNERS

Anson Mills, organic heirloom grains | Tom the Trout man, ga
Trout | Allen Benton, Benton's bacon and ham | Springer Mtn
Chicken, organic poultry | Purely Beef, prime steaks | Tucker
Farms, local artisan greens | Evans Meats, gulf coast seafood |
Foley Boston, East coast seafood | Ellijay Farms, mushrooms

CHEF'S CREATIONS

CAROLINA BLACK GROUPE
lobster-butter crust, sautéed spinach, quinoa — \$45

PISTACHIO SEABASS
carolina gold rice, asparagus, coconut - mussel nage — \$46

GEORGE'S BANK SEA SCALLOPS
pomegranate - pancetta risotto, baby zucchini — \$42

SWEET BRUNSWICK SHRIMP
carolina grits, smoked andouille, corn, heirloom cherry tomatoes — \$31

EXTRA CRISPY SPRINGER MOUNTAIN CHICKEN
homemade hot sauce and fresh pickles — \$32

STEAK FRITES *
peppered Manhattan steak, au poivre sauce, house frites — \$ 42

CHOPHOUSE

Mac's Steaks are sourced exclusively from the upper Midwest
"corn belt". They are butchered in house, simply seasoned and
prepared in a 1700 degree infrared broiler. a la carte steaks are
served with complementary Aligot Potatoes

8OZ FILET MIGNON * — \$59

12OZ BARREL CUT FILET * — \$79

16OZ BONE IN FILET* — \$88

16OZ PRIME DELMONICO RIBEYE * — \$67

22OZ PRIME SIGNATURE BONE-IN RIBEYE * — \$90

36OZ TOMAHAWK RIBEYE* — \$130

8OZ SPINALIS "RIB CAP" * — \$69

8OZ BULGOGI MARINATED FILET OF RIBEYE* — \$59

14OZ PRIME NEW YORK STRIP* — \$62

16OZ PRIME DRY AGED KC STRIP * — \$79

34OZ PRIME PORTERHOUSE* — \$130

LAMB LOIN CHOPS* — \$65

ENHANCEMENTS

roasted bone marrow compound herb butter \$9

½ pound Maine lobster tail \$mkt

JL Crab oscar style \$16 | Carpetbagger style \$16

Jumbo Shrimp \$19 | Sea Scallops \$24 | Crab Cake \$21

Caramelized Foie Gras \$16 | Melty Bleu Cheese Crust \$8

SHARABLE SIDES

Blistered jumbo asparagus, heirloom carrots, basil pesto | \$16

Ellijay mushroom pot au feu, toasted parmesan-panko | \$14

Sautéed baby spinach or classic creamed spinach | \$15

Parmesan and chive house-cut pommes frites | \$12

Crispy brussels sprouts & cauliflower, sweet onion gastrique | \$15

Elbow mac & cheese, caramelized onion soubise, three cheeses | \$15

Crispy Maine lobster mac & cheese, lobster veloute, chives | \$34

**CONSUMER ADVISORY: * THESE ITEMS MAY BE COOKED TO ORDER OR SERVED RAW
OR UNDER COOKED. CONSUMING RAW OR UNDER COOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.**

***Prices on our menu reflect our CASH price.
Our regular price includes a 3.5 % Non-Cash adjustment.
We offer savings when you pay with cash.***

Gratuuity added to parties of 6 or more