



Chef Mike Fuller | Fall Dinner Menu

STARTERS

SMALLER PLATES WITH BOLD FLAVORS,  
PERFECT FOR SHARING

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

Blackened shrimp in bbq beer butter  
w/toasted soppin' bread — \$18

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

Crispy homemade pimento cheese fritters w/bacon jam and  
comeback sauce — \$12

Yukhoe tuna gyoza tacos, avocado,  
wasabi aioli & toasted sesame \* — \$18

Beef Wellington bites, arugula, horseradish cream, cab jam \* — \$19

Charcuterie plate, Chefs selection of locally cured meats &  
farmers cheeses, mustardo, pickled seasonal vegetables — \$26

HOT APPETIZER PLATTER

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

RAW BAR

Mac's Signature Caviar Service, traditional accoutrement — \$85

Jumbo shrimp cocktail  
atomic cocktail & cajun remoulade — \$19

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 Caesar, focaccia croutons, shaved Romano — \$12

Bibb wedge, smoked bacon lardons, tomato,  
Point Reyes Farmstead blue — \$14

Local artisan field greens, ellijay apples, craisins, candied pecan,  
crumble blue cheese, roasted shallot vinaigrette — \$12

Chopped gem salad, hierloom cherry tomato, cucumber, heart of  
palm, kalamata olives, marcona almond, feta, red onion, roasted  
shallot vinnaigrette — \$16

honey roasted beets, heirloom carrot & buratta - \$18

lobster bisque, butter poached claw meat - \$19

French onion soup, bone broth, toasted Gruyere- \$18

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 GROUPER

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

PAN SEARED GEORGE'S BANK SCALLOPS

Pork belly, butternut squash - stracciatella risotto, toasted  
pumpkin seeds, crispy arugula — \$42

MINERAL BLUFF TROUT

Cauliflower puree, Chimichurri, Charred sweet peppers — \$41

MERO SEABASS

sesame stirfry vegetables, panang curry - coconut cream — \$50

SWEET BRUNSWICK SHRIMP

Carolina grits, smoked andouille, corn, confit 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

FILET MIGNON, 8OZ \* — \$65

BARREL CUT FILET, 12OZ \* — \$90

BONE IN FILET, 16OZ\* — \$94

PRIME DELMONICO RIBEYE, 16OZ \* — \$74

PRIME DRY AGED RIBEYE, 14OZ\* — \$82

PRIME COWBOY BONE-IN RIBEYE, 22OZ \* — \$95

TOMAHAWK RIBEYE, 36OZ\* — \$135

PRIME SPINALIS "RIB CAP", 8OZ \* — \$74

PRIME NEW YORK STRIP, 14OZ\* — \$69

PRIME PORTERHOUSE, 34OZ\* — \$135

LAMB LOIN CHOPS, 18OZ\* — \$69

ENHANCEMENTS

roasted bone marrow compound herb butter \$9  
½ pound Maine lobster tail \$mkt  
JL Crab oscar style \$16 | Carpetbagger style \$16  
Caramelized Foie Gras \$16 | Melyt Bleu Cheese Crust \$9

SHARABLE SIDES

Blistered jumbo asparagus, heirloom carrots \$16

Creamed local corn, caramelized onion, smoked pork belly \$17

Ellijay mushroom pot au feu, toasted parmesan-panko \$15

Sautéed baby spinach or classic creamed spinach \$15

Parmesan and chive house-cut pommes frites, truffle aioli \$17

Crispy brussels sprouts & cauliflower, sweet onion gastrique \$17

Elbow mac & cheese, signature soubise bechamel, three cheeses \$18

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

Mac's Chophouse Signature Sides Trio (choose three) \$18

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\*