

EST. 2020 MARIETTA

Mac's

CHOPHOUSE

Chef Mike Fuller | Winter Dinner Menu

STARTERS

SMALLER PLATES WITH BOLD FLAVORS, PERFECT FOR SHARING

Roasted Alabama oysters w/smoked
andouille, spinach and gruyere — \$17

Blackened shrimp in bbq beer butter
w/toasted soppin' bread — \$16

Jumbo lump crab cake, pickled green tomato,
mustard aioli — \$24

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

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

Beef Wellington bites, arugula, horseradish cream, cab jam * — \$18

Charcuterie plate, Chefs selection of locally cured meats &
farmers cheeses, mustardo, pickled seasonal vegetables — \$22

HOT APPETIZER PLATTER

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

RAW BAR

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

Jumbo shrimp cocktail
atomic cocktail sauce & cajun remoulade — \$18

Fresh shucked oyster, homemade hot sauce,
atomic cocktail sauce* — \$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 salad, focaccia croutons, Romano — \$12

Bibb Wedge Salad, warm smoked bacon lardons, heirloom cherry tomato,
Farmstead blue — \$14

Tucker Farms Artisan Greens, Ellijay apples, raisins, candied
pecan, crumble blue cheese, roasted shallot vinaigrette — \$12

Chopped Gem Salad, heirloom cherry tomato, cucumber, heart of
palm, greek olives, marcona almond, feta, red onion, roasted
shallot vinaigrette — \$16

Mac's Signature She Crab soup, warm peaky toe crab — \$17

French Onion soup, bone broth, toasted Gruyere \$18

FARMER AND PURVEYOR PARTNERS

Tom the Trout man, mineral bluff, GA | Benton's Bacon and Ham,
Madisonville, TN | Springer Mtn Chicken, Baldwin, GA | Purely
Beef, Chicago IL | Tucker Farms, Tucker, GA | Evans Meat &
Seafood, Birmingham, AL | Foley Fish, Boston, MA | Ellijay
Mushrooms, Ellijay, GA | Farmers & Fisherman, Atlanta, GA

CHEF'S CREATIONS

CAROLINA BLACK GROUPER

lobster-butter crust, sautéed spinach, quinoa — \$46

PAN SEARED GEORGE'S BANK SCALLOPS

pork belly, butternut squash - stracciatella risotto, toasted
pumpkin seeds, crispy arugula — \$41

MINERAL BLUFF TROUT

cauliflower puree, chimichurri, charred sweet peppers — \$42

MERO SEABASS

sesame stirfry vegetables, panang curry - coconut cream — \$46

SWEET BRUNSWICK SHRIMP

Carolina grits, smoked andouille, corn, confit tomatoes — \$29

EXTRA CRISPY SPRINGER MOUNTAIN CHICKEN

homemade hot sauce and fresh pickles — \$29

STEAK FRITES *

peppered Manhattan steak, au poivre sauce, house cut frites —
\$39

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 complimentary whipped yukon gold potatoes

FILET MIGNON, 8OZ * — \$62

BARREL CUT FILET, 12OZ * — \$88

BONE IN FILET, 16OZ* — \$89

PRIME DELMONICO RIBEYE, 16OZ * — \$74

PRIME DRY AGED RIBEYE, 14OZ* — \$78

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

TOMAHAWK RIBEYE, 36OZ* — \$135

PRIME SPINALIS "RIB CAP", 8OZ * — \$72

PRIME NEW YORK STRIP, 14OZ* — \$69

PRIME PORTERHOUSE, 34OZ* — \$135

ENHANCEMENTS

Roasted Bone Marrow compound herb butter \$9
½ Pound Maine Lobster Tail (broiled or fried) \$mkt
JL Crab Oscar Style \$12 | Carpetbagger Style \$12
Caramelized Foie Gras \$16 | Bleu Cheese Crumble Crust \$9

SHARABLE SIDES

Blistered jumbo asparagus, heirloom baby carrots \$16

Caramelized onion & herb Au Gratin potatoes \$17

Ellijay mushroom pot au feu, toasted parmesan-panko \$16

Sautéed baby spinach or signature classic creamed spinach \$16

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 \$36

Mac's Chophouse sides trio (choose three) \$19

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 FOODBORNE ILLNESS.

*Our kitchen handles milk, eggs, wheat, peanuts,
treenuts, soy, fish and shellfish.
Please inform your server of any allergies

Gratuity added to parties of 6 or more