EST. 2020 MARIETTA

# Mac's CHOPHOUSE

*Chef Mike Fuller | Fall Lunch Menu*

## STARTERS

Crispy homemade pimento cheese fritters w/bacon jam and comeback sauce $16

Blackened shrimp in bbq beer butter w/toasted soppin' bread $19

Corn flour fried green tomatoes, remoulade sauce, crumbled goat cheese $12

Roasted Alabama oysters w/smoked andouille, spinach and gruyere $19

## SALADS & SOUPS

Little Gem Caesar salad, focaccia croutons, Romano $16

Chopped salad, gem lettuce, heirloom cherry tomato, cucumber, heart of palm, greek olives, marcona almond, feta, red onion, roasted shallot vinaigrette $19

Bay of Fundy Salmon* salad, miso vinnaigrette, Morganton Apples, shaved carrots, cabbage, crushed marcona almond, toasted sesame, Tucker Farms Artisan Greens $27

Springer Mtn Chicken, butternut squash, farro, dates, candied pecans, bacon - herb vinaigrette, Tucker Farms Artisan Greens Salad $26

Manhattan Steak* salad, bibb wedge, crumbled blue cheese, heirloom tomato, cucumber, bentons belly lardons $29

Blackened shrimp cobb salad, roasted corn, avocado, smoked bacon, heirloom cherry tomato, farm egg, blue cheese, buttermilk dressing $26

French Onion soup, bone broth, toasted Gruyere $19

Daily soup $10

## SANDWICHES

Served with house cut frites or side salad

Mac's Twin Patty Burger*, American cheese, bibb lettuce, tomato, house made pickle, toasted pdm roll $18

Extra Crispy Chicken Sandwich, bibb lettuce, tomato, house made pickle, toasted pdm roll $18

Blackened Grouper Sandwich, tartar, toasted pdm roll, bibb lettuce, tomato, red onion $28

Fish taco, blackened fresh catch, cilantro aioli, pickled cabbage, fresno peppers $19

### RAW BAR SIGNATURE LOBSTER ROLL

Fresh Maine Lobster on a grilled brioche roll
chilled lobster salad | Old Bay-chive aioli | bibb lettuce or
warm lobster in drawn butter | Old Bay | bibb lettuce $34

## PLATES

Fish and Chips*, Old Bay beer batter, malt vinegar, caper tartar $27

Jumbo Lump Crab Cake, arugula, tomato, heart of palm salad, mustard aioli $29

Mineral Bluff Trout*, whipped potatoes, broccolini, lemon-caper meuniere $29

Bay of Fundy Salmon*, butternut squash puree, sautéed swiss chard, salsa verde $29

Lunch Steak Frites*, Au Poivre sauce, house cut frites $29

12oz Chopsteak*, whipped potatoes, onion jus $25

6oz Filet Mignon*, whipped potatoes & asparagus $38

8oz filet of Ribeye*, whipped potatoes & asparagus $39

## SIDES

Smoked gruyere elbow mac & cheese $9

Crispy brussels sprouts & cauliflower, onion gastrique $9

Parmesan and chive pommes frites $9

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

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.

## LUNCH COCKTAILS

### PINEAPPLE DREAMS

Pineapple Infused Ketel One Orange Vodka | Amarena Cherry 14

### SMOKED OLD FASHIONED

Highwest Double Rye | Simple | Orange Bitters | Brandied Cherry | Flamed Orange | Smoked Glass 15

### FLY ME TO THE ORCHARD

Herradura Blanco Tequila | Apple | Ginger | Citrus 15