

SMALL PLATES

Flash Fried Calamari	10
roasted bell peppers, sweet and spicy thai chili dipping sauce	
Crab Norfolk	12
hand-picked jumbo lump blue crab, sautéed in butter	
Crab Cocktail	12
hand-picked jumbo lump blue crab, cocktail sauce	
Pork Belly & Foie Gras Bruschetta	15
melted tomatoes, seasonal greens	
Southern Fried Maine Lobster Tail	19
North Georgia stone ground cheese grits, garlic butter	
J. Mac's ½ lb. Seared Wagyu Burger	15
Sliced tomato, red onion, romaine, provolone on toasted challah bun, truffled pommes frites	
Wild Georgia Shrimp	10
flash fried, sautéed or broiled special house sauce	
Saku Sushi Tuna	12
Black and white sesame crusted, wasabi, ponzu, pickled ginger	
Prince Edward Island Mussels	
over linguini with white wine, shallot, garlic, parsley broth.	

Half-pound 12 Pound 19

SALADS & SOUPS

ADD TO ANY SALAD

Breast of Chicken - 12 Flame Seared Tuna - 9
Shrimp - 10 Scallops - 10

Caesar	7
baby romaine, caesar dressing, croutons, hand grated parmesano-reggiano	
Iceberg "Wedge" Salad**	8
creamy gorgonzola dressing, applewood smoked bacon, melted cherry tomatoes, gorgonzola crumbles	
Spinach Salad	8
spinach, feta cheese, fried onion straws, applewood smoked bacon, melted cherry tomatoes, warm bacon vinaigrette	
Side Salad**	5
mixed artisan lettuces, house vinaigrette, hand grated parmesano-reggiano	
French Onion Soup	10
caramelized onions, beef and veal broth, croutons, provolone, gruyere	
	Half-bowl 7
J. Mac's Potato Soup**	7
Idaho potatoes, apple wood smoked bacon	

*Georgia Law Requires the following warning: The consumption of raw or partially cooked food may pose a hazard to your health

**Selections That Can Be Modified To Accommodate Vegetarians. Vegetable Plates Are Also Available

• PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES •

ENTRÉES & PASTAS

Braised Beef Short Ribs	21
truffle cheese sachetti, beef jus	
Braised Lamb Shanks	24
mushroom risotto, haricot verts	
Pan Seared Diver Sea Scallops	26
mushroom risotto, sautéed haricot verts, brown butter	
Saku Sushi Tuna	23
sesame crusted, jasmine rice, seaweed salad, ginger, wasabi, ponzu	
J. Mac's Roasted Airline Chicken Breast	18
roasted airline breast of chicken, over herbed buttered linguini	
Seafood Carbonara	31
Maine lobster, shrimp, scallops, mussels, tossed with mushrooms, over linguini with prosciutto cream	
Wild Georgia Shrimp Stone Ground Cheese Grits	19
tomato coulis, seared kielbasa	
Catch of the Day	Market Price
Ask your server for details	

STEAKS & CHOPS

For your dining pleasure, all of our steaks are selected by the Chef to be the tastiest, juiciest beef available.

6-8 oz. Filet Mignon*	30
10-12 oz. Center Cut Ribeye Filet	40
10-12 oz. Bone -In-Filet	39
16-18 oz. Bone -In-Ribeye	45
Bacon Wrapped Metro 8 oz. Tenderloin	23
4oz. Skillet Seared Bistro Filet*	14
	Two filets 24 Three filets 34

**ALL STEAKS SERVED WITH
Truffled Pommes Frites, Sautéed Mushrooms,
Maitre d'Hôtel Butter served on each steak**

**ADD TO ANY STEAK OR CHOP
Lobster Tail - 15 Scallops - 10
Foie Gras - 12 Shrimp - 10 Lump Crab - 10**

Center Cut "Big Boy" Pork Chop*	19
roasted garlic smashed potatoes, sautéed haricot verts	
Pan Roasted Bone-In Veal Chop*	26
wild mushroom salsa, goat cheese, roasted garlic smashed potatoes, sautéed haricot verts	
Seared New Zealand Lamb Lollichops*	14
two bone rack, seared, served with roasted garlic smashed potatoes, sautéed spinach, sweet sour cherry sauce	
	Four bone rack 24 Eight bone rack 36.

**Ask Your Server About
Our House Made Desserts
All Desserts \$6**

**GIFT CARDS AVAILABLE
GREAT WAY TO SAY THANKS**