

SOFT BEVERAGES

Coffee: regular and decaf
Hot Chocolate
Lemonade
IBC Root beer
Milk: whole, 2% , chocolate

Hot tea: regular, decaf & herbal
Iced tea
Soft Drinks (Coca Cola products)
Juice
Sparkling Water (500 ml)

BEERS

Draft 16 oz. & 22 oz.

Guinness Stout
Samuel Adams Octoberfest
Stella Artois
Bell's Two Hearted Ale
Miller Lite
Labatt's Blue
Black N'Tan

Domestic Bottle

Miller Genuine Draft
Miller Light
Budweiser
Bud Light
Michelob Ultra

Imported Bottle

Labatt Blue Light
Labatt Blue
Heineken
Corona
Amstel Light
Labatt Nordic

WINE LIST

Our House Wine Selections

Pinot Grigio : Primavera, Italy 2008
Chardonnay : Walnut Crest, Chile 2009
Merlot : Walnut Crest, Chile 2008
Cabernet Sauvignon : Walnut Crest, Chile 2009

Our Sparkling Wine Selections

Piper Heidsieck, NV	68
Piper Sonoma, Brut	36
Maschio Prosecco	28
Splits	
Mumm's Cuvee, Napa, Brut Split	13
Maschio Prosecco	8

Our White Wine Selections

Moderately Sweet

Reisling		
Loren Dona, California 2008	30	7
Gerwurztraminer		
Covey Run, Washington State 2008	30	7
Piesporter Michelsburg		
Johan Klauss, Germany 2008	6	
White Zinfandel		
Beringer, Napa 2008	28	6

Light-Bodied, Moderately Dry

Pinot Grigio		
Placido, Italy 2008	32	8
Sauvignon Blanc		
Chateau Ste. Michelle, Wash. St. 2008	32	8
Santa Ema, Chile 2009	32	8
Viognier		
Renwood, 2006	32	8
Chenin Blanc		
Kanu, South Africa, 2008	30	7

Medium-Bodied, Dry

Chardonnay		
Clos du Bois, Sonoma 2008	32	8
Indaba, South Africa 2009	32	8

Full-Bodied, Dry

Chardonnay		
Sonoma Cutrer, Russian River 2008	38	9
Kendall Jackson, Reserve Napa 2008	34	8

Our Red Wine Selections

Light-Bodied, Moderately Dry

Pinot Noir		
Greg Norman, Santa Barbara 2008	38	9
Sartori Vineyards, Italy 2008	32	8
Merlot		
Clos du Bois, Sonoma 2006	33	8
Indaba, South Africa 2008	32	8

Medium-Bodied, Dry

Cabernet / Merlot Blend		
Greg Norman, Australia 2007	32	8
Cabernet Sauvignon		
Sterling VC, Napa 2007	33	8
Malbec		
Trivento, Golden Reserve, Argentina	33	8

Full-Bodied, Dry

Cabernet Sauvignon		
Oberon, Napa 2007	42	
Mitolo Jester, Australia 2007	34	8
Rioja		
Cortijo, 2008	30	7
Shiraz / Syrah		
Ballast Stone, Australia 2007	36	8
Chianti		
Banfi Chianti Superiore, Italy 2008	30	7

In accordance with Michigan Law, purchasers of bottled wine may re-cork their selection and take the unfinished bottle with them as they leave the restaurant.

Half-off discounts must have two (2) paid entrees to qualify

SPECIAL EVENTS AT MACS

Free Birthday Dinner

* Receive your lunch or dinner entree FREE with the purchase of an entree of equal or greater value.

* Offer valid only on the day of your birthday

* All ages must have proper ID - ex. birth certificate, drivers license, passport

* Raincheck given if dining on your birthday with no ID or if restaurant is closed

Happy Hour

* Everyday from 4:00 - 6:30 pm

* Reduced prices on appetizers and drinks

* Bar Area Only

Tuesday - Wine Night

* Bottled wine - HALF PRICE with purchase of 2 or more entrees

* Half-off discounts must have two (2) paid entrees to qualify

* Reserve Selections are excluded from discount offer

Mac's Connoisseur Club

* A private dining club that meets bi-monthly

* 5 course meals with paired wines for fixed price

* A great experience of wine, dining, and social interaction

Working Lunch Program

* Specialty catered lunches for parties of 10 or more

* Large salads, pasta entrees, and Mac's specialties delivered directly to your workplace

* Catered pricing at under \$10 per person

Mac's Acadian Seafood Shack

104 E. Michigan Avenue
Saline, Michigan
(734) 944 6227

(734) 944 1244 (fax)

Visit our website

www.macsinsaline.com

Autumn Dinner

"Fresh Seafood with a Cajun Twist"

SPECIALS

- Seared Cod Cake**
Seared cod cake, with herbs and mashed potato filling \$8.99
- Fall Spiced Salmon**
Spiced rubbed salmon, on bed of butternut squash puree, served with mashed potatoes \$21.99
- Mushroom Chicken**
Sautéed chicken, topped with "chicken in the woods" mushrooms, served with garden rice pilaf \$19.99
- Fall Butternut Squash Ravioli**
Ravioli, filled with butternut squash, tossed with dried cherries, walnuts, and apple cider cream sauce \$19.99
- Mac's Surf n Turf**
6 oz. top sirloin with 4 oz. lobster tail, served with redskins, and Mac's house salad \$18.99

FRESH CATCH

- Chargrilled Atlantic Swordfish***
Also available Blackened or Asian Style \$23.99
- Chargrilled Atlantic Salmon***
Also available blackened or Asian style \$20.99
- Chargrilled Mahi-Mahi**
Also available blackened or Asian style \$22.99
- Deep Fried Catfish**
Available with smothered sauce \$17.99
- Rainbow Trout**
Pan fried with parsley butter \$20.99
- Chargrilled Yellowfin Tuna***
Also available blackened or Asian style \$25.99
- Yellow Lake Perch**
Available deep fried or sauteed \$22.99
- Broiled Whitefish**
Also available blackened or Asian style \$17.99
- Broiled Sea Scallops**
Broiled in sherry butter \$22.99
- Broiled Georges Bank Scrod**
Also available blackened or Asian style \$19.99
- Asian Style - Served with Soy Ginger and Wasabi Sauce

RAW BAR

- Half dozen, served with cocktail sauce and oyster dipping sauce
- Malpeques, Prince Edward Island \$10.99
- Delaware Bays, Delmarva Peninsula \$9.99
- Combination (3 of each) \$10.59
- Chilled Jumbo Shrimp**
Steamed and chilled in the shell, served with cocktail sauce 1/2 lb. - \$10.99 1/3 lb. - \$ 8.99
- Mac's Chilled Cajun Shrimp**
Tossed with cajun seasoning in the shell, served with red pepper tartar 1/2 lb. - \$10.99 1/3 lb. - \$ 8.99

STARTERS

- Steamed P.E.I. Mussels**
Steamed plain or with white wine and garlic butter \$9.99
- Deep Fried Calamari**
Traditional or cajun spiced, served with cocktail sauce \$9.99
- Maryland Lump Crab Cakes**
Sautéed and served with mustard sauce \$11.99
- Buffalo Shrimp**
Rock shrimp tossed in chipotle BBQ \$9.99
- Cajun Fried Alligator**
Deep fried with cajun spice, served with jalapeño mayo \$8.99
- Coconut Shrimp**
Deep fried shrimp with coconut crusting, served with spicy Thai sauce \$9.99
- Ahi Seared Tuna ***
Seared and sliced thin with sesame seeds, served on seaweed salad with wasabi and ginger soy sauce \$9.99
- Fried Clam Strips**
Traditional or cajun spiced, served with tartar sauce \$9.99

DESSERTS

- Key Lime Pie**
Mac's homemade key lime pie, topped with whipped cream \$5.99
- Chocolate Mousse**
Light, rich Mac's homemade chocolate mousse, topped with whipped cream \$6.99
- Fresh Fruit Empanada**
Fresh pastry empanada, topped with french vanilla ice cream, with choice of caramel apples or bananas \$6.99
- New York Style Cheesecake**
Traditional New York Cheesecake, topped with fresh strawberries \$5.99
- Brownie Sundae**
Chocolate brownie, topped with french vanilla ice cream with chocolate or caramel sauce \$5.99
- Ice Cream or Sorbet**
French vanilla ice cream or special of the week ice cream or sorbet \$4.99 Toppings on request

CAJUN SPECIALITES

- Shrimp & Crayfish Etouffee**
Sautéed shrimp and crayfish in a spicy dark roux, served over white rice \$19.99
- Chicken & Andouille Etouffee**
A spicier version of the traditional etoufee, served over white rice \$19.99
- Mac's Jambalaya**
Cajun specialty with andouille sausage, chicken and shrimp, tossed with okra in a spicy tomato sauce, served with traditional rice or fettuccine \$19.99
- Pecan Crusted Whitefish**
Pecan and cajun spiced crusted sauteed whitefish, served with potato pancakes \$19.99

SEAFOOD, CHICKEN & PASTA

- Mac's Fish & Chips**
Beer battered Atlantic haddock, served with french fries \$17.99
- Maryland Lump Crab Cakes**
Sautéed and served with mustard sauce, with rice pilaf \$23.99
- Salmon Cakes**
Sautéed and served with tarragon aioli, with rice pilaf 18.99
- Jumbo Gulf Shrimp**
Deep Fried, traditional or cajun spiced, or scampi-style \$19.99
- Fried Clam Strips**
Traditional or cajun spiced, served with fries \$18.99
- Butternut Squash Ravioli**
Ravioli, filled with butternut squash, topped with julienne vegetables, tossed in a roasted garlic sauce \$18.99
- Lobster & Rock Shrimp Fettuccine**
Lobster, shrimp, and asparagus tossed in a cream sauce \$21.99
- Mac's Michigan Chicken**
Sautéed chicken breast with wild mushrooms, dried berries, and fresh basil \$19.99
- Chicken Pesto**
Sautéed chicken breast tossed in pesto sauce with sweet red & yellow banana peppers, served over fettuccine \$19.99
- Twin Lobster Tails**
Two 4 oz Maine lobster tails, served with redskins \$26.99

STEAKS

- Sautéed mushrooms, mild peppers or onions on request
- USDA Choice Filet of Beef***
6 oz. choice filet, chargrilled and served with redskin potatoes and demi-glaze \$26.99
- USDA Choice Top Sirloin***
8 oz. USDA Choice Top Sirloin, served with redskin potatoes \$18.99

Enhancements to Your Steak

- Cajun Smothered Sauce \$2.99
- Oscar Style - Topped with crabmeat, asparagus, and bearnaise sauce \$4.99
- 4 oz. Maine lobster tail, with drawn butter \$11.99
- All entrees are served with Mac's coleslaw and freshly baked bread (Mac's salad substituted for \$2.59)

SOUPS / SALADS/ SANDWICHES

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| Seafood Gumbo 3.99 cup 5.99 bowl | Seafood Salad
Mixed greens topped with grilled shrimp, marinated calamari, ahi tuna, sliced eggs and veggies, served with toasted sesame vinaigrette \$12.99 |
| Soup of the Day 3.99 cup 5.99 bowl | Steak Salad*
Chargrilled sliced steak on a bed of mixed greens, mandarin oranges, onions, chopped walnuts & gorgonzola cheese with white balsamic dijon dressing \$12.99 |
| Gumbo Ya Ya
A traditional cajun stew: chicken and andouille sausage, thick dark roux, over white rice \$6.99 | Grilled Chicken Salad
Chargrilled chicken breast on mixed greens with seasonal fresh fruit, candied pecans, gorgonzola cheese, and raspberry balsamic dressing \$10.99 |
| Mac's House Salad
Mixed greens with red onions, tomato, gorgonzola and dried Michigan cherries and cranberries | The Mac's Burger*
8 oz certified Angus beef, cheese, bacon, sautéed mushrooms, onions, mild peppers, available at no charge, served with fries \$8.99 |
| or | |
| Caesar Salad
Traditional Caesar salad topped with anchovies, croutons, and parmesan cheese | |
| Regular \$3.99 Large \$7.99
add Chicken \$3.00 Salmon* \$4.00 | |
| Lobster Salad
Maine lobster salad on mixed greens with fresh strawberries and grapes, with low-fat raspberry vinaigrette \$13.99 | |

EXTRAS

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| Appetizer size version of Cajun Specialties | Redskin potatoes \$2.29 | Rice pilaf \$2.59 |
| Etouffee Sampler \$6.99 | French fries \$2.29 | White rice \$2.59 |
| Chicken and Andouille Sausage or Shrimp and Crawfish | Vegetable of the Day \$3.99 | Red beans & rice \$2.99 |
| Mac's Jambalaya Sampler \$6.99 | Potato Pancakes \$3.99 | |

*The above items are served raw or cooked to order. Consuming raw or under cooked meats or shellfish may increase your risk of food-borne illness, especially if you have a medical condition.