

SOFT BEVERAGES

Coffee: regular and decaf	Hot tea: regular, decaf & herbal
Hot Chocolate	Iced tea
Lemonade	Soft Drinks (Coca Cola products)
IBC Root beer	Juice
Milk: whole, 2% , chocolate	Sparkling Water (500 ml)

BEERS

Draft 16 oz. & 22 oz.	Domestic Bottle	Imported Bottle
Guinness Stout	Miller Genuine Draft	Labatt Blue Light
Samuel Adams Octoberfest	Miller Light	Labatt Blue
Stella Artois	Budweiser	Heineken
Bell's Two Hearted Ale	Bud Light	Corona
Miller Lite	Michelob Ultra	Amstel Light
Labatt's Blue		Labatt Nordic
Black N'Tan		

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

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		
El Portillo, 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

Full-Bodied, Dry		
Chardonnay		
Sonoma Cutrer, Russian River 2008	38	
Kendall Jackson, Reserve Napa 2008	34	8

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 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 prix
- * 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

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 \$13.99

Mushroom Chicken
Sautéed chicken, topped with "chicken in the woods" mushrooms, served with garden rice pilaf \$11.99

Fall Butternut Squash Ravioli
Ravioli, filled with butternut squash, tossed with dried cherries, walnuts, and apple cider cream sauce \$11.99

FRESH CATCH

Chargrilled Atlantic Swordfish*
Available Blackened or Asian Style \$13.99

Chargrilled Atlantic Salmon*
Available Blackened or Asian Style \$12.99

Chargrilled Mahi-Mahi
Available Blackened or Asian Style \$12.99

Deep Fried Catfish
Available with Smothered Sauce \$10.99

Rainbow Trout
Pan fried with parsley butter \$12.99

Chargrilled Yellowfin Tuna*
Available Blackened or Asian Style \$13.99

Yellow Lake Perch
Available deep fried or sauteed \$12.99

Broiled Whitefish
Available Blackened or Asian Style \$10.99

Broiled Sea Scallops
Broiled in sherry butter \$13.99

Broiled Georges Bank Scrod
Available Blackened or Asian Style \$11.99

Asian Style - Soy Glaze with Wasabi Sauce

RAW BAR

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 Clams
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

SANDWICHES

Mac's Lobster Roll
Maine lobster salad on toasted baguette with coleslaw \$11.99

Grilled Georgia Rueben
Turkey, 1000 island dressing, Mac's coleslaw, swiss cheese on rye \$8.99

Club Sandwich
Traditional club sandwich with turkey, lettuce, tomato, and bacon, \$8.99

Grilled Tuna Melt
Tuna salad topped with cheddar cheese and 1000 Island dressing, grilled on rye \$9.99

Maryland Lump Crabcake Sandwich
Crabmeat cake with jack cheese, sliced tomato, and mustard sauce on toasted English muffin \$13.99

The Mac's Burger*
8 oz. Angus beef, lettuce, tomato, cheese, and bacon \$8.99

Deep Fried Haddock Sandwich
Beer battered deep fried haddock on a bun with lettuce, tomato and tartar sauce \$9.99

Chargrilled Chicken Sandwich
Breast of chicken chargrilled, cajun spiced or blackened, topped with bacon and swiss cheese \$8.99

Salmon Cake Sandwich
Salmon cake with mozzarella cheese, sliced tomato, and tarragon mayo on toasted English muffin \$9.99

Salmon Club Sandwich
Grilled cajun salmon with lettuce, tomato, bacon, and tarragon mayo \$10.99

Lobster Salad Wrap
Flatbread, Mac's lobster salad, lettuce, tomato \$11.99

Tuna Salad Wrap
Flatbread, tuna salad, lettuce, tomato \$9.99

SOUP / SALADS

Seafood Gumbo 3.99 cup 5.99 bowl

Soup of the Day 3.99 cup 5.99 bowl

Gumbo Ya Ya
A traditional cajun stew: chicken and andouille sausage, thick dark roux, over white rice \$6.99

Mac's House Salad
Mixed greens with red onions, tomato, gorgonzola and dried Michigan cherries and cranberries

or

Caesar Salad
Traditional Caesar salad topped with anchovies, croutons, and parmesan cheese
Regular \$3.99 Large \$7.99 As a substitute \$2.59
add Chicken \$3.00 Salmon* \$4.00

Seafood Salad
Mixed greens topped with grilled shrimp, marinated calamari, ahi tuna, sliced eggs and veggies, served with toasted sesame vinaigrette \$12.99

Lobster Salad
Maine lobster salad on mixed greens with fresh strawberries and grapes, with low-fat raspberry vinaigrette \$13.99

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

Grilled Chicken Salad
Chargrilled chicken breast on mixed greens with seasonal fresh fruit, and raspberry balsamic dressing \$10.99

ENTREES

All entrees are served with Mac's coleslaw and freshly baked bread

Jumbo Gulf Shrimp
Deep Fried, traditional or cajun spiced, or scampi-style \$12.99

Mac's Fish & Chips
Beer battered Atlantic haddock, served with french fries and tartar sauce \$11.99

Salmon Cakes
Sautéed and served with tarragon aoli, with rice pilaf \$10.99

Cajun Etouffee
New Orleans style etouffee, available with sautéed shrimp & crayfish or chicken & andouille sausage, served over white rice \$12.99

Fried Clams
Traditional or cajun spiced, served with fries \$11.99

Mac's Michigan Chicken
Sautéed chicken breast with wild mushrooms, dried berries, and fresh basil \$10.99

Mac's Jambalaya
Andouille sausage, chicken and shrimp, tossed with okra in a spicy tomato sauce. Served with white rice or fettuccine \$12.99

Chicken Pesto
Sautéed chicken breast tossed in pesto sauce with sweet red & yellow banana peppers, served over fettuccine \$11.99

Butternut Squash Ravioli
Ravioli, filled with butternut squash, topped with julienne vegetables, tossed in a roasted garlic sauce \$10.99

EXTRAS

Appetizer size version of Cajun Specialties
Etouffee Sampler \$6.99
Chicken and Andouille Sausage or Shrimp and Crawfish
Mac's Jambalaya Sampler \$6.99

Redskin potatoes \$2.29

French fries \$2.29

Vegetable of the day \$2.99

Rice pilaf \$2.59

White rice \$2.59

Red beans & rice \$2.99