

SMALL PLATES

Southern Fried Maine Lobster Tail	18
Georgia stone ground cheese grits, citrus beurre blanc	
J. Mac's ½ lb. Seared Wagyu Burger	15
Sliced tomato, red onion, romaine, provolone on toasted challah bun, truffled pommes frites	
Crab Norfolk	10
hand-picked jumbo lump blue crab, sautéed in butter	
Pork Belly & Foie Gras Bruschetta	15
melted tomatoes, goat cheese, seasonal greens	
Flash Fried Calamari	7
roasted bell peppers, sweet and spicy thai chili dipping sauce	
Open Flame Kissed Tuna Tataki*	10
seaweed salad, wasabi tobiko, sesame-soy ponzu	
Wild Georgia Shrimp	10
flash fried, sautéed or broiled special house sauce	
Fried Green Tomatoes**	6
prosciutto, dill havarti, red bell pepper coulis	
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 - 9 Flame Seared Tuna - 9
Shrimp -10 Onglet Beef Medallions - 9 Scallops - 10

Caesar	6
baby romaine, caesar dressing, crouton, parmesano-reggiano	
Iceberg "Wedge" Salad**	7
creamy gorgonzola dressing, applewood smoked bacon, gorgonzola crumbles	
Caprese Salad**	12
imported Italian buffalo mozzarella, vine ripened tomatoes, herb infused olive oil, balsamic reduction	
Spinach Salad	8
spinach, feta cheese, fried onion straws, bacon bits, melted cherry tomatoes, warm bacon vinaigrette	
Side Salad**	5
mixed artisan lettuces, house vinaigrette	
French Onion Soup	10
caramelized onions, beef and veal broth, croutons, provolone, gruyere, parmesan	
	Half-bowl 6.
J. Mac's Potato Soup**	5
Idaho potatoes, applewood smoked bacon crumbles	

A 20% gratuity will be applied to parties of six or more guests

*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	18
truffle cheese sachetti, beef jus	
Black and White Sesame Crusted Yellowfin Tuna	19
Japanese noodles, wild mushrooms, seaweed salad, wasabi laced ponzu	
Pan Seared Diver Sea Scallops	21
mushroom risotto, sautéed haricot verts, brown butter	
J. Mac's Roasted Airline Chicken Breast	17
roasted airline breast of chicken haricot verts mashed potatoes	
Seafood Carbonara	29
Maine lobster, shrimp, scallops, mussels, tossed with wild mushrooms, tri-color farfalle, prosciutto cream	
Wild Georgia Shrimp Stone Ground Cheese Grits	19
tomato coulis seared kielbasa	
Capellini Pomodoro**	13
angel hair pasta tomato concassé, sundried tomatoes, basil, garlic, shallots. Add half-pound shrimp 22	

STEAKS & CHOPS

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

6 oz. Filet Mignon*	28
16 oz. Bone In New York Strip	32
10-12 oz. Center Cut Ribeye Filet	34
8-10 oz. Bone -In-Filet	36
20 oz. Bone -In-Ribeye*	38
Chicago Cut 8 oz. "Baseball" Sirloin*	18
4oz. Skillet Seared Bistro Filet*	14
Two filets 24	Three filets 34

ALL STEAKS SERVED WITH

Truffled Pommes Frites, Sautéed Wild Mushrooms,
Maitre d'Hôtel Butter

ADD TO ANY STEAK OR CHOP

Lobster Tail - 15 Scallops - 10
Foie Gras - 12 Shrimp - 10 Lump Crab - 10

Braised New Zealand Lamb Shanks	24
Mushroom risotto haricot verts	
Center Cut "Big Boy" Pork Chop*	19
creamed corn, fried green tomatoes prosciutto, dill havarti, tomato-red bell pepper coulis	
6oz. of Hanger Steak "Onglet" Medallions*	18
sautéed red bell peppers, onions	
Oven Roasted Veal Chop*	
wild mushroom salsa, goat cheese, roasted garlic smashed potatoes sautéed haricot verts	
Single bone chop 24.	Double bone chop 36.

Seared New Zealand Lamb Lollichops*	12
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
GIFT CARDS AVAILABLE
GREAT WAY TO SAY THANKS**