

APPETIZERS

Creamy Jalapeño & Artichoke Dip

Tillamook cheddar, parmesan cheese,
chopped fresh jalapeño and artichoke hearts.
Served with house fried tri-colored tortilla chips. \$6.95

Fried Calamari

Calamari dusted in seasoned flour and fried crispy.
Served with roasted garlic aioli and lemon. \$7.95

Greek Hummus Platter

House made roasted garlic hummus served with
English cucumber, pickled red onions, kalamata olives,
feta cheese and pita bread. \$8.95

Salmon and Shrimp Cakes

Fresh salmon and shrimp cakes with basil, jack cheese,
freshly zested lemon and lemon caper aioli. \$7.95

Prawn Cocktail

Gulf prawns seasoned, poached and chilled.
Served with house made cocktail sauce and lemon. \$7.95

Buffalo Chicken Wings

Chicken wings dusted in seasoned flour
then deep fried and tossed in wing sauce.
Served with bleu cheese, celery and carrots. \$7.95

Homemade Onion Rings

Thin slices of onions soaked in buttermilk,
dusted in seasoned flour and fried golden.
Served with ranch dipping sauce. \$5.95

Quesadilla

Flour tortillas filled with cheese, grilled onions and peppers.
Topped with green onions.
Served with house made salsa and sour cream. \$7.95
With smoked chicken or pork \$9.95

Nachos

House fried tri-colored tortilla chips smothered
with cheese and topped with black beans,
green onions, tomatoes and jalapeños.
Served with house made salsa and sour cream. \$9.95
With smoked chicken or pork \$11.95

SOUPS & SALADS

Served with a fresh baked roll.

The Wedge

Crisp iceberg wedge topped with bleu cheese dressing,
diced tomatoes and crispy bacon. \$5.25

House Salad

Mixed greens topped with julienne carrots,
roasted pepita seeds, cran-raisins and croutons.
Served with your choice of dressing. \$5.25

Classic Caesar

Crisp hearts of romaine with parmesan cheese
and garlic croutons tossed with our Caesar dressing.
Full \$6.95 Half \$4.95
With smoked or grilled chicken \$9.50
With Gulf prawns \$11.95

Black and Bleu

Mixed greens with bleu cheese crumbles, grape tomatoes
and crimini mushrooms. Tossed with a champagne
vinaigrette and topped with blackened flank steak. \$10.95

Buffalo Chicken Caesar

House made buttermilk chicken strips tossed in
wing sauce and served on our Classic Caesar salad. \$9.25

Macadam Cobb

Iceberg lettuce topped with house smoked turkey breast,
avocado, pepper bacon, sliced egg, kalamata olives, diced
tomatoes, bleu cheese and your choice of dressing. \$9.95

Spinach Salad

Fresh baby spinach, pepper bacon, grape tomatoes,
sliced egg, crimini mushrooms and fresh mozzarella
tossed with champagne vinaigrette. \$7.95
With smoked or grilled chicken \$10.50
With Gulf prawns \$12.95

Rose City Bleu

Mixed greens, bleu cheese crumbles and candied walnuts
tossed with a pear walnut vinaigrette.
Topped with sliced fresh pear. \$7.95

Homemade Soup of the Day

Ask your server for today's selection.

Cup \$2.95 Bowl \$4.95

SANDWICHES

Served with fresh cut fries or pear coleslaw.

Add a house or wedge salad for \$3.95

Pulled-Pork Sandwich

Cherry-smoked Carlton Farms pork shoulder smothered in our homemade barbecue sauce.

Served on a French roll with a side of pear coleslaw. \$8.50

BBQ Brisket Sandwich

Slow smoked beef brisket covered with barbecue sauce and piled high on a fresh grilled French roll. \$8.50

Chicken Sandwich

Your choice of a smoked or grilled chicken with pepper bacon, pepper jack cheese, lettuce, red onion, tomato and roasted garlic aioli on a grilled Kaiser roll. \$8.95

BBQ Turkey Sandwich

House smoked turkey breast with homemade barbecue sauce, grilled onions and sweet peppers. Topped with provolone cheese and served on a fresh grilled French roll. \$9.25

Turkey, Bacon & Avocado

House smoked turkey breast, crisp pepper bacon, avocado, lettuce, tomato and mayo served on oat wheat bread. \$8.95

Macadam Dip

Your choice of thinly sliced roast beef or house smoked turkey breast piled on a grilled fresh baked poor boy roll with au jus. \$8.95

Grilled Three Cheese Sandwich

Provolone, Swiss and parmesan cheese grilled on a French roll. \$6.95
With Canadian bacon \$7.95

Grilled Portobello Sandwich

Balsamic-marinated Portobello mushroom flame-broiled and topped with grilled onions and sweet peppers, lettuce, tomato, red-onion and roasted garlic aioli on a grilled Kaiser roll. \$8.95

MAC'S BURGERS

Served with fresh cut fries or pear coleslaw. Add a house or wedge salad for \$3.95

*any beef patty may be substituted with a chicken breast or garden burger at no additional charge.

Cheeseburger*

1/2 pound Cascade Natural beef patty with Tillamook cheddar cheese, lettuce, tomato, red onion and mayo on a grilled Kaiser roll. \$8.95

Add pepper bacon \$9.95

Mushroom Burger*

1/2 pound Cascade Natural beef patty with sautéed crimini mushrooms, Swiss cheese, lettuce, tomato, red onion and roasted garlic aioli on a grilled Kaiser roll. \$9.95

Portland Bleu Burger*

1/2 pound Cascade Natural beef patty with bleu cheese crumbles, crispy onion strips, lettuce, tomato, red onion and mayo on a grilled Kaiser roll. \$9.95

MacStack Burger*

Two 1/3 pound Cascade Natural beef patties with Tillamook cheddar cheese, lettuce, tomato, red onion and mayo on a grilled Kaiser roll. \$10.95

Macadam Dagwood*

1/2 pound Cascade Natural beef patty with Canadian bacon, pepper bacon, Swiss cheese, Tillamook cheddar cheese, lettuce, tomato, red onion, house made BBQ sauce and mayo on a grilled Kaiser roll. \$10.95

Automatic 18% Gratuity will apply to parties of ten or more.
Servers are unable to issue separate tickets for groups over ten.

HOUSE SPECIALTIES

Served with pear coleslaw or sautéed vegetables and your choice of garlic mashed potatoes, Jasmine rice or fresh-cut fries.

Add a house or wedge salad for \$3.95

10 oz. NY Strip

Grilled all natural NY strip topped with crispy fried onions. \$19.95

7 oz. Top Sirloin

Cascade Natural sirloin lightly seasoned, flame broiled and topped with crispy fried onions. \$14.95

House Smoked Half Chicken

Apple smoked Draper Valley Farms chicken served with our house made barbecue sauce. \$12.50

Boneless Pork Chop

Carlton Farms 8 oz. pork chop flame broiled and topped with a bourbon apricot glaze. \$11.95

Ginger Scallion Prawns

Skewered wild Gulf prawns coated with a crispy ginger crust. Served with a cilantro-lime vinaigrette. \$12.95

Salmon and Shrimp Cakes

Fresh seafood cakes with basil, parmesan cheese, freshly zested lemon and lemon caper aioli. \$13.95

Wild Alaskan Salmon

Sockeye salmon grilled medium well. Topped with garlic herb butter and balsamic reduction. \$14.95

**House Specialties available until 10:00 pm.*

Homemade Chicken Pot Pie

All white meat chicken breast, roasted carrots, celery, peas and diced yellow onion mixed in rich chicken gravy and topped with flakey pie dough. \$12.95

Fish & Chips

Wild Cod hand-cut, beer battered then fried crispy. Served with fresh cut fries, pear coleslaw and house made tartar sauce. \$10.95

Buttermilk Chicken Strips

House made buttermilk chicken breast strips. Served with fresh cut fries, pear coleslaw and your choice of sauce. \$8.95

MACADAM'S PASTA

Served with garlic bread.

Add a house or wedge salad for \$3.95

Smoked Chicken Penne

House smoked chicken breast tossed with sundried tomatoes, penne pasta and a rich garlic cream sauce topped with parmesan. \$9.95

Pesto Linguine

House made basil pesto tossed with linguine pasta and a touch of cream then topped with parmesan. \$9.95
With chicken \$11.95 With Gulf prawns \$13.95

Mac's & Cheese

Our homemade four cheese sauce tossed with cavatappi pasta then broiled to a golden brown. \$7.95

Vegetable Penne

Artichoke hearts, spinach, tomatoes and crimini mushrooms sautéed with penne pasta. Tossed with garlic oil and white wine then topped with parmesan. \$9.95
With chicken \$11.95 With Gulf prawns \$13.95

HOMEMADE DESSERTS

Vanilla Crème Brule

Sweet egg custard covered with caramelized sugar.
\$5.95

Old Fashioned Pear Cobbler

Sliced Oregon pears mixed with butter, cinnamon and sugar. Topped with sweet cobbler dough and a scoop of vanilla ice cream.
\$5.95

Kahlua Fudge Brownie

House baked chewy chocolate fudge brownie flavored with Kahlua liqueur. Drizzled with chocolate sauce and served with a scoop of vanilla ice-cream. \$5.95

Bourbon Bread Pudding

Diced ciabatta bread mixed with a sweet bourbon cinnamon custard and cran-raisins then dusted with powdered sugar. \$5.95

BEVERAGES

Bottomless Soda \$2.00

Coke, Diet Coke, Sprite, Diet Sprite, Mr. Pibb, Raspberry Nestea and Fresh-Brewed Iced Tea

Lemonade, Strawberry Lemonade or Arnold Palmer \$2.50

(includes two refills)

Red Bull \$3.00

Regular or Sugar Free

Crater Lake Bottled Soda \$2.50

Old Fashioned Root Beer, Orange and Crème Soda

Pellegrino Sparkling Water \$2.95

TRUE Bottled Water \$1.50

Juice \$2.50

Orange, Grapefruit, Cranberry Pineapple and Tomato

Coffee, Tea, Hot Cider or Cocoa \$1.75

Milk \$1.95

BEER

Draft

Mirror Pond Pale Ale, Widmer Hefewiezen, Coors Light, Terminal Gravity IPA, Drop Top Amber, Caldera Pilot Rock Porter, Miller Lite and five rotating selections.

Bottled

Budweiser and Bud Light 16 oz Aluminums, Michelob Ultra, Corona, Heineken, Session, Black Butte Porter, Guinness, Miller Genuine Draft, Warstiener German Dunkel, Wyders Pear Cider and Beck's Non-Alcoholic.

CLASSIC COCKTAILS

Mac's Original Lemon Drop

Stoli Citros, sugar and orange liqueur. \$7.50

Big City Cosmopolitan

Absolut Mandarin, cranberry juice and a splash of lime juice. \$7.00

Mac's Bloody

Classic Bloody Mary with Absolut Peppar. \$6.50

B-52

Bailey's Irish Cream, Kahlua Coffee Liqueur and Grand Marnier. \$6.25

Mud Slide

Vodka, Bailey's Irish Cream, Kahlua Coffee Liqueur and cream. \$6.25

Purple Hooter

Vodka, raspberry liqueur and Sprite with a splash of sweet and sour. \$6.00

Black Opal

Vodka, Rum, Gin, Triple Sec, Raspberry Liqueur and Sprite. \$7.00

Rootbeer Float

Kahlua Coffee Liqueur, Galliano, Coca-Cola and cream. \$6.00

Dreamsicle

Bacardi O Rum, Grand Marnier, splash of cream and soda. \$6.00

Macadam's Coffee

Scotch, brandy, coffee and cream topped with whip cream and a nutmeg dusting. \$7.00