

# mac

&

# Nelli's

## hours of operation

**monday - thursday**  
**friday & saturday**  
**sunday brunch**

**11a-10p**  
**11a-11p**  
**10a-4p**

# appetizers

**Crabmeat Cocktail** 11  
fresh from Maryland jumbo lump crabmeat served chilled with a pico de gallo and baja cream sauce

**Bacon Wrapped Scallops** 11  
a mouthwatering combination of plump white sea scallops wrapped in a strip of lean bacon in a puddle of teriiyaki sauce

**Shrimp Cocktail** 8  
five large shrimp served with our housemade cocktail sauce

**Stuffed Mushrooms** 8  
buttery mushrooms overflowing with a spicy sausage and mozzarella cheese mixture, served with a side of our housemade Red Stag bourbon demi glaze

**Hummus** 7  
our own signature recipe, smooth and delectable with garbonzo beans, garlic, cheese, tahini; topped with fresh pico de gallo and a generous portion of pita chips

**Artisan Cheese Board** 9  
a combination of fine cheeses served with fresh fruit and sliced French baguette bread

**Spinach & Artichoke Dip** 9  
delicious blend of spinach, artichokes, tomatoes, mixed cheeses, jalapeños, and cilantro served with crostini French baguette bread

**Wings** 8  
chicken wings tossed in wing sauce and served with celery and our own bleu cheese dressing

**Fried Cheddar** 7  
fresh cut cheddar cubes battered and deep-fried golden brown, served with a marinara cream sauce for dunking

**Battered Shrimp** 8  
mac & nelli's battered tiger shrimp are served with a side of zesty creole remoulade for dipping

**Fresh Potato Chips** 6  
freshly sliced and served hot with ranch dreesing for dipping



**mac & nelli's Soup of the Day**  
our soups are made fresh in house daily.  
Ask your server for details



**She-Crab Soup** 6  
mac & nelli's signature creamy she-crab soup made fresh in house

**House Salad** 5  
medley of mixed greens, almond slivers, diced tomatoes, cucumber, blend of cheeses, and your choice of dressing

**Caesar Salad** 7  
a classic blend of tender romaine hearts, croutons, and fresh parmesan cheese tossed in caesar dressing

**mac & nelli's Grilled Seafood Salad** 13  
marinated and grilled, your choice of shrimp or tender salmon filet over a bed of romaine hearts, tomato, red onions, cucumbers, feta cheese and your choice of dressing

**Bleu Tenderloin Salad** ??  
tender beef grilled to perfect temperature atop a bed of mixed greens, tomato, cucumber with bleu cheese crumbles and dressing of your choice

**Spinach Salad** 9  
baby spinach, fresh sliced strawberries, red onion, tomatoes, almonds, bacon, and bleu cheese served with raspberry vinaigrette dressing

**Grilled Chicken Salad** 12  
a fresh grilled chicken breast served over baby spinach, feta cheese, almonds, tomatoes, mushrooms, and cucumbers. Served with your choice of dressing

**Bleu Cheese • Honey Mustard • Ranch • Spicy Ranch  
Oil & Vinegar • Sundried Tomato Vinaigrette  
Raspberry Vinaigrette •Ginger Miso • Caesar  
1000 Island • Italian • Balsamic Vinaigrette**

# side items

<b>Mashed Potatoes</b>	<b>Pasta Salad</b>
<b>French Fries</b>	<b>Baked Potato</b>
<b>Sweet Potato</b>	<b>Rice</b>
<b>Fries</b>	<b>Cole Slaw</b>
<b>Spinach</b>	<b>Fried Apples</b>
<b>Potato Chips</b>	

# premium sides

<b>(Market Price)</b>
<b>Mac &amp; Cheese</b>
<b>Broccoli</b>
<b>Green Beans</b>
<b>Asparagus</b>
<b>Mixed Vegetables</b>

Gratuity of 18% will be added to parties of 8 or more. Gluten-free menu available upon request  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



# flatbread pizzas

**Classic Pepperoni** 10  
flatbread topped with mac and nelli’s signature pizza sauce, sliced pepperoni and mozzarella cheese

**Vegetarian** 9  
fresh squash, zucchini, caramelized onions and spinach over a layer of housemade hummus



**Buffalo Chicken** 11  
diced grilled chicken, celery, bleu cheese crumbles and our zesty buffalo sauce

**BBQ Chicken** 11  
diced grilled chicken and mozzarella cheese over top of our tangy BBQ sauce

**Spinach and Bacon** 11  
fresh tender baby spinach accompanied with crisp applewood smoked bacon with \_\_\_\_\_

**Pesto Chicken** 11  
pesto grilled chicken, red pepper and mozzarella cheese over our housemade creamy pesto sauce

**Four Corners** 12  
choose four of the above flavors for a four corner combo flatbread pizza

# sandwiches and wraps

**French Dip** 9  
shaved ribeye topped with habanero pepper jack cheese on a toasted hoagie served with a side of homeade au jus and your choice of side item

**Philly** 10  
shaved ribeye topped with habanero pepper jack cheese, sautéed onions, peppers and mushrooms, on a toasted hoagie with your choice of side item

**Crab Cake Sandwich** 12  
authentic Marlyand-style crab cake with tomato, shredded lettuce, tartar sauce and your choice of side item

**Reuben** 9  
your choice of corned beef or oven roasted turkey sliced thin with sauerkraut, melted swiss cheese, and thousand island dressing served on marble rye with your choice of side item

**Buffalo Chicken Wrap** 9  
choice of grilled or fried chicken tenderloins tossed in our hot sauce with shredded lettuce, diced tomatoes, and a blend of mixed cheese wrapped in a wheat tortilla and your choice of ranch or bleu cheese. Served with your choice of side item

**Turkey & Havarti** 8  
oven roasted turkey, thick-sliced havarti, baby spinach, and tomato served with our own spicy mustard on a toasted hoagie and your choice of side item

**Chicken Salad Sandwich** 8  
mac & Nelli’s homemade chicken salad served with lettuce and tomato on sourdough or wheatberry bread, served with your choice of side item

**Shrimp Po’Boy** 10  
tiger shrimp double battered and fried to perfection served on a toasted hoagie with shredded lettuce, fresh diced roma tomatoes and a creole aioli with your choice of side item

# burgers and grills

**Classic Burger** 8  
grilled black angus beef, lettuce, tomato, red onion and mayo served with your choice of side item

**Three Cheese and Bacon Burger** 10  
grilled black angus beef topped with bacon, sliced cheddar, white American, Swiss cheese, green leaf lettuce, tomato, red onion, and mayo. Served with your choice of side item

**Mac’s OMC Burger** 9  
grilled black angus beef topped with fresh Swiss cheese, sautéed mushrooms and onions, fresh green leaf lettuce, tomato, and mayo. Served with your choice of side item

**Black and Bleu Burger** 10  
grilled black angus beef topped with rich bleu cheese, green leaf lettuce, tomato and mayo, served with your choice of side item

**Vegetarian Black Bean Burger** 8  
black beans, cilantro, peas, shallots, mixed with fresh bread crumbs and grilled, topped with tender baby spinach leaves, tomato and fresh salsa on a crusty roll

**Mac’s B & C Grill** 9  
fresh grilled chicken breast, bacon, and a blend of mixed cheeses with green leaf lettuce, tomato, sliced red onion and mayo served with your choice of side item





# entrees

Side item substitutions will require a small upcharge

Mac’s Meatloaf 12

mac’s homemade hearty meatloaf is served with green beans and mashed potatoes

Shrimp & Grits 11

tiger shrimp prepared in light creamy gravy served over stone-ground grits

Salmon 19

grilled salmon topped with a cucumber dill sauce served with green beans and mashed potatoes

Filet Mignon 28

7oz certified angus beef tenderloin filet seasoned and charbroiled served with your choice of two side items • add a 7oz lobster tail for 17

Ribeye Pounder 19

one pound of seasoned ribeye grilled to perfection, served with a baked potato and choice of vegetable

Top Choice Sirloin 17

a juicy top choice thick cut 8oz sirloin, seasoned and soaked in our housemade Red Stag bourbon demi glaze with choice of two sides

Lobster Tail 26

a succulent 7 to 8oz lobster tail, steamed to perfection, served with drawn butter and choice of two sides

mac & nelli’s Fresh Catch of the Day

Ask your server for details

Pork Loin 16

marinated tenderloin of pork with a dijon cream sauce, served with fried apples and buttermilk mashed potatoes

Vegetarian Grill 12

grilled seasoned sliced squash, zucchini and red onion, topped with a portobello mushroom, sitting in fresh tomato sauce

Stuffed Chicken Breast 16

a grilled chicken breast filet stuffed with tender baby spinach and three cheese sauce served over rice

Pan Seared Scallops 21

seasoned and grilled to perfection white plump sea scallops over a bed of rice in a lemon cream sauce



# prime rib weekends

Served Friday & Saturday (Dinner Only)

seasoned and slow-roasted angus prime rib of beef, hand cut to order, with housemade au jus and served with your choice of potato and vegetable



# pastas

Chicken Piccata 15

panko crusted and pan seared chicken breast served on a bed of angel hair pasta with sautéed spinach and a caper, white wine, lemon and butter sauce



Chicken Alfredo 14

blackened chicken breast, sundried tomatoes, broccoli and fresh cut roma’s over a bed of fettucini with our homemade alfredo sauce

Beef Stroganoff 17

freshly cut filet tips in a Madeira cream sauce with mushrooms and shallots on a bed of bowtie pasta

Vegetarian Pasta 15

sautéed seasonal vegetables, sundried tomatoes and garlic in a light lemon alfredo over fettuccini

Seafood Pasta ??

linguini pasta tossed with fresh minced roasted garlic, shallots and sundried tomatoes in a light, creamy tomato sauce full of fresh shrimp and plump sea scallops

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# bottled beer

Budweiser	2.75	Bud Light	2.75
Budweiser Select 55	2.75	Michelob Ultra	3.25
Rolling Rock	2.75	Miller Lite	2.75
Coors Light	2.75	Stella Artois	3.25
Beck’s	3.25	Corona Extra	3.25
Corona Light	3.25	Heineken	3.25
Amstel Light	3.25	Guinness	3.50
Newcastle Brown Ale	3.25	Blue Point Blueberry Ale	3.25
Woodchuck Cider	3.25	Samuel Adams Boston Lager	3.25
Samuel Adams Seasonal	3.25	Haake-Beck Nonalcoholic	2.75
Sierra Nevada	3.25	Yuengling	3.25
Ranger IPA	3.25		

# draft beer

Bud Light	3.25	Blue Moon	4.50
Red Oak	4.50	Hummingbird	4.50

# beverages

Coke products	2.25
Sweet/Unsweet tea	2.25
Starry Sky Blend coffee	2.00
Colombian Gourmet Decaf	2.00
Selection of Hot Tea	2.25
Lemonade	2.25
San Pellegrino sparkling water	3.50
Acqua Panna still water	3.50

# white wines

## chardonnay

<b>clos du bois ‘unoaked,’</b> north coast	<i>glass</i> 7	<i>bottle</i> 26
<b>kendall-jackson ‘vintner’s reserve,’</b> california	8	29
<b>st. francis,</b> sonoma	8.75	32
<b>black stallion,</b> napa valley	10.5	39

## sauvignon blanc

<b>massimo,</b> marlborough, new zealand	7	26
<b>casa lapostolle,</b> rapel valley, chile	7.5	27
<b>brancott,</b> marlborough, new zealand	9.5	35

## pinot grigio

<b>caposaldo,</b> friuli, italy	6.5	24
<b>pighin,</b> friuli, italy	7.5	27
<b>seaglass,</b> california	8.5	31

## additional whites

<b>lindeman’s moscato,</b> australia	6	22
<b>peter mertes riesling,</b> pfalz, germany	6.25	23
<b>civello white blend,</b> california	9	33
<b>beringer white zinfandel,</b> california	5.5	20

## sparkling and blush wines

<b>lunetta prosecco,</b> trentino, italy (187ml)	7	
<b>petalo ‘vino dell’ amore’ moscato spumante,</b> veneto, italy		32
<b>taittinger brut la française,</b> reims, france		65

# red wines

## cabernet sauvignon

<b>j. lohr ‘seven oaks,’</b> paso robles	<i>glass</i> 7.5	<i>bottle</i> 28
<b>silver palm,</b> north coast	8.25	31
<b>raymond ‘sommelier selection,’</b> north coast	9.50	35
<b>franciscan,</b> napa valley	9.75	37
<b>jordan,</b> alexander valley		65
<b>caymus,</b> napa valley		100

## merlot

<b>bogle,</b> california	7	26
<b>shooting star by jed steele,</b> lake county	7.5	28
<b>irony,</b> napa valley	8.75	32
<b>duckhorn,</b> napa valley		70

## pinot noir

<b>hob nob,</b> france	8	29
<b>jargon,</b> california	8.5	30
<b>row eleven ‘vinas 3,’</b> sonoma/monterey/santa barbara counties	9.5	35
<b>meiomi by belle glos,</b> sonoma/monterey/santa barbara counties	9	34
<b>cambria ‘julia’s vineyard,’</b> santa maria valley		38

## additional reds

<b>villa pozzi nero d’avola,</b> sicily	6	22
<b>ruta 22 malbec,</b> patagonia, argentina	7	26
<b>massimo malbec,</b> mendoza, argentina	8	29
<b>yangarra estate shiraz,</b> mclaren vale, australia	8.25	31
<b>la quercia montepulciano d’abruzzo,</b> italy	8.75	32
<b>row eleven ‘the magician’ blend,</b> california	10	35
<b>handcraft petite sirah,</b> california		36
<b>stratton lummis ‘the riddler’ blend,</b> napa valley		38
<b>cigar ‘old vine’ zinfandel,</b> california	9	33
<b>federalist zinfandel,</b> dry creek valley		42
<b>orin swift ‘the prisoner’ zinfandel blend,</b> napa valley		55