



# THE STANDARD LUNCH

## O.N.E MEMBERS DINE IN ONLY

Includes Soup or  
MAC House Salad &  
Featured Dessert

### CHOOSE ONE

Hogan's Half Sandwich  
& Soup\*

Chef's Daily  
Inspired Sandwich\*

Chef's Featured Salad  
of the Day\*

Add: *Grilled Chicken,  
Salmon or Shrimp*

Chef's Daily Inspired  
Featured Entrée\*

## STARTERS

**Chef's Daily Inspired Soup | 8**

**Illinois Elote Corn Chowder | 8**  
Cojita Cheese / Chili Lime Popcorn /  
Shaved Jalapenos

**MAC House Salad | 9**  
Mixed Greens / Tomatoes / Cucumbers / White  
Balsamic Vinaigrette

## GREENS

**Grilled Chicken Chopped Salad\* | 18**  
Grilled Chicken / Romaine / Iceberg / Red Cabbage /  
Hard Boiled Eggs / Tomatoes / Cucumbers / Blue  
Cheese / Bacon / Scallions / Buttermilk Ranch

**Blackened Salmon Salad\* | 22**  
Baby Spinach / Pea Tendrils / Toasted Almonds /  
Julienne Carrots / Water Chestnuts / Scallions / Ginger  
Soy Vinaigrette

**Warm Brussels Sprouts Salad | 14**  
Toasted Almonds / Feta Cheese / Amaranth Seeds /  
Dried Cranberries / Edamame / Greek Yogurt Dressing

## HANDHELDS

**Chicken Avocado Club\* | 18**  
Toasted PQB Multi Grain / Grilled Chicken Breast /  
Applewood Bacon / Avocado / Baby Gem Lettuce /  
Heirloom Tomatoes / Dijonaise

**MAC Burger\* | 19**  
Griddled 8oz Angus Patty / Bacon Shallot Jam / House  
Pimento / Crispy Pickled Onions / Burger Sauce

**Open Faced Burrata | 18**  
Grilled PQB Ciabatta / Arugula / Heirloom Tomatoes /  
Basil Pesto / 25yr Balsamic

## CHEF SPECIALTIES

**Seared Jumbo Sea Scallops\* | 32**  
Wild Mushrooms / Braised Kale / Lemon Cream

**Pappardelle Pomodoro\* | 19**  
House Made Tomato Basil Sauce / Roasted Vegetables /  
Grana Padano  
Add: [Grilled Chicken 6](#) | [Salmon 9](#) | [Shrimp 9](#)

**Broccoli MAC & Cheese\* | 16**  
Hook's Cheddar / Butter Kase / Baby Spinach /  
Roasted Peppers  
Add: [Grilled Chicken 6](#) | [Salmon 9](#) | [Shrimp 9](#)

**Moroccan Vegan Bowl | 24**  
Rancho Gordo Lentils / Seasoned Impossible Meat /  
Roasted Vegetables / Spicy Pepper Puree

## WHOLE30

*Emphasizing whole foods, elimination of sugar,  
alcohol, grains, legumes, soy and dairy.*

**Baby Gem Salad | 15**  
Avocado / Roasted Peppers / Heirloom Beets /  
Sunflower Seeds / White Balsamic Vinaigrette  
Add: [Chicken 6](#) | [Salmon 9](#)

**Prime Flat Iron Steak Frites\* | 36**  
Maitre d' Butter / House Cut Fries / Truffle Dijon Aioli

**Sesame Seared Salmon | 24**  
Stir Fried Vegetables / Ginger Miso Broth /  
Crispy Rice Noodles



## WINES BY THE GLASS

### Sparkling

McBride Sisters, Hawkes Bay, Brut Rose, NZ | 14/56

Avissi Prosecco, Italy | 11/44

Nicolas Feuillate, Reserve Exclusive Brut, France | 22/90

### Whites

A to Z Wineworks Pinot Gris, Oregon | 14/56

Wairau River Sauvignon Blanc, Marlborough | 12/48

Eroica Riesling, Columbia Valley | 14/56

J. Lohr Chardonnay, October Night, Monterey | 15/60

### Rose

Chateau La Gondonne, Provence | 12/48

### Reds

Banshee Cabernet Sauvignon, Sonoma | 15/60

Mer Soleil Pinot Noir, Monterey | 16/64

Portillo Malbec, Mendoza | 12/48

M. Chapoutier, Belleruche, Cote du Rhone | 13/52

## CRAFT COCKTAILS

### The MAC Signature Cocktail | 16

old fashioned made with in-house barrel aged angel's envy bourbon

### No, No, Honey Don't! | 15

dewars white label, honey-ginger syrup, lemon juice, laphroaig float

### Buenos Tardis | 15

patron blanco, hibiscus-ginger simple syrup, lemon juice, viola garnish

### Flying Cowboys | 14

wyoming bourbon, aperol, amaro nonino, lemon juice

### To The Bitter Deep End | 15

deep eddy grapefruit vodka, malort, st. germaine, simple syrup, angostura, dehydrated blood orange

### Naked & Famous | 15

del maguey mezcal, yellow chartruese, aperol, muddled cucumber, lime juice

### Autumn Spritz | 14

lillet, apple cider, ginger beer, avissi prosecco, apple slice, sage leaf

## BEERS, CIDERS & SELTZERS

### DRAFT

Blue Moon, Belgian White, 5.4% | 7

Goose Island Lost Palate Hazy IPA, Chicago, 6.3% | 8

Solemn Oath. Lu, Kolsch, Naperville, IL 4.7% | 8

Revolution Brewing Oktoberfest, Lager, Chicago, IL 5.7% | 7

Revolution Anti-Hero IPA, Chicago, IL 6.7% | 8

New Belgium Fat Tire, Amber Ale, CO, 5.2% | 7

Cigar City Jai Alai, IPA, FL 7.5% | 7

Founder's KBS Espresso Ale, MI, 12%, Brewed w/ Coffee and Chocolate, Oak Aged | 10

Miller Lite, Milwaukee, WI 4.2% | 5

### BOTTLES & CANS

Coors Light, Lager, CO 4.2% | 5

Founder's Solid Gold Amber, MI 4.4% | 6

Lagunitas Little Sumpin' Sumpin' Ale, Chicago, IL 7.5% | 7

Lagunitas IPA, India Pale Ale, Chicago, IL 6.2% | 7

Goose Island 312 Urban Wheat Ale, Chicago, IL 4.2% | 7

New Belgium Voodoo Ranger Juicy Haze IPA, CO 7.5% | 7

Sam Adams Boston Lager, Boston, MA 5.0% | 6

Corona Extra Pale Ale, Mexico 4.6% | 6

Founder's All Day IPA, Session Ale, MI, 4.7% | 6

Moody Tongue, Juiced Lychee IPA, Chicago, IL, 7% | 8

Heineken, Pilsner, Amsterdam, NLD 5.0% | 7

Guinness Draught, Stout, Ireland 5.0% | 7

Stella Artois, Pilsner, Belgium 5.2% | 7

Moody Tongue, Aperitif Pils, Chicago, IL 5% | 8

Off Color Brewing, Apex Predator, Pilsner, Chicago, IL 6.5% | 8

Bud Light, Lager, St. Louis, MO 4.2% | 5

Amstel Light, Lager, Amsterdam 4.0% | 7

Blake's Hard Cider Co., Flannel Mouth, MI, 6.5% | 6

Magner's Irish Cider, Original, Ireland, 4.5% | 6

White Claw Seltzer, Hard Seltzer, MO 5.0% | 6

Heineken 0.0, Non Alcoholic Pilsner, Amsterdam, NLD 0.0% | 5