

Machi's

SALOON & GRILL

DINNER MENU

FOR STARTERS

chili & lime pork cracklins

fried pork rhinos tossed in a chili and lime spice; served crackling hot to your table – simple and really good!

oysters on the half shell

yes, we do have them served with lemon wedges and cocktail sauce

sauteed mushrooms

mushrooms and spanish pimento, sauteed in garlic and butter – its a great starter

chorizo and asiago

sliced dry imported chorizo and shaved mellow asiago cheese, one of our house favorites

honey battered chicken wings

sweet battered jumbo wings – served with ranch dressing

chicken and hatch chili street tacos

shredded chicken, mild hatch chilis and cheddar cheese, wrapped in a flour tortilla and topped with our enchilada sauce, melted cheese and sour cream

homemade spring rolls

vegetable spring rolls, made fresh – served with our spicy ginger rolls

spicy shrimp scampi

shrimp scampi in a spicy cream sauce, watch out!! when you bite one, it just might bite you back ...

fried chick peas

"what" you say "fried garbanzo beans?" just try them!

cheezy spinach and artichoke dip

a mixture of assorted cheese, jalapeno, fresh spinach and artichokes – served bubbly hot with garlic-rubbed baguette croutons

spud skins

fried potato skins stuft with a bacon chorizo mixture and melted cheese, topped with sour cream, green onions and olives

jumbo shrimp cocktail

jumbo shrimp served with a fresh cocktail sauce and lemon; sooo good – everyone loves this one!

chips and spicy dip

house-made, seasoned potato chops, served with our spicy sour cream dip – good stuff!

fried fresh peppers

seasonal fresh peppers, deep fried and tossed with coarse sea salt and served with lemon wedges That's it – simple, but oh so good

DAILY SPECIALS

monday

roasted long bone short ribs in a burgundy glazed garlic tomato sauce, served over garlic mashed potatoes, can't get this one at home

tuesday

slow roasted garlic chicken with potatoes and carrots, simmered in a buttery chicken broth

wednesday

braised lamb shanks simmered in a garlic and roasted pepper sauce – served over creamy polenta

thursday

baby back ribs rubbed with a special blend of spices, slow cooked, and finished with our whiskey barbecue sauce

friday

traditional spanish paella with basou chorizo, smoked ham, chicken, shrimp, clams, mussels and rice – all cooked in a saffron broth

NOW THAT'S A SALAD

ruby wedge

chilled fresh quartered hearts of romaine, topped with tomatoes, blue cheese crumbles and pork belly croutons

tossed green

green leaf lettuce, mushrooms, sprouts, tomatoes, cucumbers and croutons

mandarin chicken salad

napa cabbage, baby spinach leaves, carrots, mandarin oranges, bell peppers and spicy chicken tossed in our orange ginger dressing, then topped with toasted sesame seed and crispy wonton strips

chicken taco salad

green leaf lettuce, spicy chicken, black beans, red bells, black olives and avocado tossed in a fried tortilla shell – served with our chipotle ranch dressing

lemon caesar

romaine lettuce, fresh shaved parmesan and croutons – served with a zesty low fat dressing of anchovies and lemon

spinach

baby spinach, chopped eggs, bacon bits, mushrooms, croutons and machi's own delicious dressing

chicken artichoke

baby spinach, spicy chicken, and marinated artichokes – served with a tangy raspberry vinigrette

HOUSE SPECIALTIES

all dinners are served with a fresh salad of the season and warm bread with butter

pesto shrimp pasta

jumbo shrimp, imported penne pasta, fresh grape tomatoes and kale all tossed in a creamy pesto sauce

gluten free pasta and sausage

italian sausage, fresh tomato, mushroom and zucchini sautéed in olive oil, finished off with our spaghetti sauce and gluten free penne pasta, topped with grated Parmesan cheese

basque pasta

ground basque chorizo sautéed with tomatoes, spanish olives, mushrooms and pimento, add our spaghetti sauce and toss with imported pasta noodles

oven roasted prime rib on the bone

seasoned with fresh garlic and a blend of spices – served with garlic mashed potatoes and roasted vegetables

oven roasted prime rib without the bone

seasoned with fresh garlic and a blend of spices – served with garlic mashed potatoes and roasted vegetables

alaskan king crab

served with drawn butter and fresh cocktail sauce

steamed clams and mussels

a mixture of clams and mussels, steamed in a white wine, parsley, garlic butter, and a fish broth – wonderful

peel and eat shrimp

shell-on shrimp steamed in a unique blend of beer and special spices

spicy shrimp linguini

our spicy scampi tossed with imported linguini noodles

grilled vegetables and sausage

seasonal fresh vegetables and mild italian sausage

portobello mushroom ravioli

portobello mushroom filled ravioli, sauteed in machi's marinara sauce and topped with fresh parmesan

old fashioned spaghetti

just a big ole plate of spaghetti with homemade marinara and grated parmesan

stuft pasta

jumbo pasta shells stuffed with a cream cheese, imported ham, and spinach filling, topped with two delicious sauces

chili chicken feltuccini

chunks of chicken and fettuccini noodles, with diced green chilies, sauteed mushrooms, fresh tomatoes and swiss cheese in a creamy bechamel sauce – topped with fresh scallions

chimiladas

one beef and one chicken chimichanga topped with machi's special enchilada sauce, melted cheese, sour cream, green onions and sliced olives – served with guacamole

chicken parmigiana

grilled chicken breast, marinara sauce, monterey jack cheese and buttered noodles – it just doesn't get any better...

pasta tossed in olive oil

imported pasta tossed with olive oil, mushrooms, garlic, fresh tomato, basil and broccoli, then topped with fresh parmesan

clams & linguine

clams sauteed in white wine and garlic, then tossed with imported linguine noodles

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