

Mac Hall Bistro

Made to order breakfast & lunch Monday through Friday

Breakfast 7 a.m. to 10 a.m. Lunch 11 a.m. to 2 p.m.

At the Mac Hall Bistro we make everything from scratch in "small batches" using only the highest quality ingredients.

- All meat products were raised with no antibiotics and no added hormones
- Our Beef (100% grass fed) comes from Carman Ranch in Wallowa, Oregon
- The Chicken is from Local Draper Valley Farms
- Our pork comes from Carleton, Oregon
- All vegetable sides are HTHU approved

Weekly Specials: Sept. 29th – Oct. 3rd, 2014

Monday
29

ON EXHIBITION

Fettuccini with Mushrooms & Hazelnuts

Served with Garlic Bread.

Braised Tofu with Cherry Tomatoes

Made with Seasonal Vegetables. Served with Brown Rice.

À LA CARTE

Grilled Vegetables

AT THE GRILL

Crispy Fish Sandwich

Tuesday
30

ON EXHIBITION

Hanoi Style Talapia

With rice noodles & Cucumber Salad.

À LA CARTE

Vegetable Layered Polenta

TACO BAR

Chicken Enchiladas

DELI SPECIAL

Spicy Crispy Chicken Sandwich

Wednesday
1

ON EXHIBITION

Chicken Cobb Wrap

Made with Avocado, Bacon & Blue Cheese.
Served with a Side Salad.

Mac Hall's Mac & Cheese including the weekly "special Mac". Served as full orders, half orders and side orders.

À LA CARTE

Grilled Sausages

AT THE GRILL

No Special

Thursday
2

ON EXHIBITION

Beef Milanes

Breaded Beef Cutlets with mashed potatoes & Chimchuri Sauce.

Empanadas with Butternut Squash & Goat Cheese.

Argentinian

AT THE GRILL

Bistro Burger

À LA CARTE

Vegan Pork Pazole

TACO BAR

Chili Rellanos

Friday
3

ON EXHIBITION

Wok and Roll. Stir-fried vegetables cooked to order with your choice of sauce, chicken, beef or tofu, brown rice or yakisoba noodles.

Indian Buffet

Spicy Chicken in Red Pepper Sauce, Aloo Gobi, Lentil Dahl, Basmati Rice, Naan Bread, Raita and chutney.

À LA CARTE

Lentil Dahl

TACO BAR

Pork Carnitas



Mac Hall Espresso specials of the week

Coffee: Pumpkin Spice Latte

Smoothie: Farmer's Market Organic Peach Smoothie