

# DINNER



## APPETIZERS

### Spinach & Artichoke Dip

Creamy and served with our homemade corn tortilla chips and sourdough baguettes...\$9

### Baked Brie

Served warm with sourdough crostini, roasted garlic, nuts and fresh fruit...\$10

### Buffalo Blue Fries<sup>gf</sup>

Careful. A little kick here...\$7

### Chicken Strips

Plain or spicy...\$7

### Fried Zucchini

Fresh, never frozen, hand-breaded and served with marinara sauce...\$6

### Gourmet Fried Shrimp

Magleby's style, hand-breaded and marinated in buttermilk overnight...Four for \$8

### Classic Shrimp Cocktail<sup>gf</sup>

Served with our homemade cocktail sauce...\$10

### Sweet Potato Fry Basket<sup>gf</sup>

Served with our homemade fry sauce...\$7

### Art City Nachos<sup>gf</sup>

Grilled chicken, homemade tortilla chips, black beans, guacamole, cheese, fresh pica-de-gallo, sour cream, olives...\$11

### Bruschetta

Fresh tomatoes, mozzarella, & basil served with toasted sourdough...\$9

### Calamari

Lightly breaded, cooked to perfection! Served with a citrus basil aioli...\$12

## DRINKS

### Dirty Soda's and Famous Lemonades

Customize your favorite soda with syrup & cream, or have one of our famous lemonades (created with homemade fruit sauce), or warm-up with a coffee/hot cocoa.

Magleby's also serves milk/chocolate milk, Pepsi products, and juice.

## KIDS MENU

FOR KIDS OF ALL AGES

Pasta with Alfredo or Marinara sauce...\$5

Grilled Cheese & Fries...\$5

Chicken Strips & Fries...\$7

Mac-n-Cheese...\$7

## SALADS

ALL MAGLEBY'S DRESSINGS ARE HOUSE MADE

### Seasonal Berry Salad

Fresh local berries & melons, feta cheese, & candied pecans served over mixed greens with a citrus vinaigrette...\$12

### Charbroiled Tenderloin<sup>gf</sup>

Mixed greens & arugula, tenderloin, tomatoes, chilled asparagus, egg, cucumber, crumbled bleu cheese and our homemade blue cheese dressing...\$16

### Blackened Chicken Caesar

Fresh romaine, asiago cheese, Magleby's croûtons...\$12 Substitute blackened salmon...\$14

### Blackened Salmon & Shrimp

Candied pecans and mixed greens tossed our sweet poppyseed vinaigrette...\$14

### Traditional Cobb<sup>gf</sup>

Slow roasted turkey, avocado, tomatoes, cucumbers, bacon, and egg. We recommend our blue cheese dressing...\$12

### Buffalo Chicken Wedge

Our twist on a classic. Buffalo chicken served on top of iceberg lettuce with blue cheese dressing, bacon and tomatoes...\$12

## SANDWICHES

SERVED WITH YOUR CHOICE OF SIDE

### Pulled Turkey and Avocado

California style with Thousand Island spread...\$10

### All American Burger

Ground sirloin and piled high, a Magleby's classic...\$10

### Gyro

Shaved lamb with a fresh cucumber dill sauce...\$9

### Chicken Club

Grilled chicken, applewood smoked bacon, & avocado...\$10

### Doc's Truck Stop

An open-face hot roast beef sandwich. We recommend French fries smothered in gravy...\$10

## CROSS-FIT CERTIFIED

SERVED WITH A HOUSE SALAD & STEAMED VEGGIES SEASONED WITH OLIVE OIL

Charbroiled Salmon...\$14<sup>gf</sup>

Charbroiled Chicken...\$12<sup>gf</sup>

Filet Medallion...\$16<sup>gf</sup>

## PLATES

### Rustic Penne Pasta

Penne noodle tossed in our own salsa rosa, sprinkled with fresh basil and baked...\$12

### Blackened Chicken Pasta

Seared chicken on top of a bed of linguine with our house made alfredo...\$14

### Sweet Shrimp Tacos<sup>gf</sup>

Two tacos with freshly grilled shrimp in a coconut ginger glaze & homemade pineapple salsa...\$11

### Chicken Italiano

Parmesan encrusted chicken with prosciutto & arugula over penne & our own alfredo...\$15

## SIDES

Side Salad, Soup-of-the-day, Garlic Mashed Potatoes, Sautéed Seasonal Veggies, French Fries, Fresh Fruit, Coleslaw

## ENTRÉES

SERVED WITH FRESH SEASONAL VEGETABLES AND ONE SIDE

### Chicken Marsala

Lightly seasoned and floured with just the right amount of Marsala wine...\$15

### Gourmet Shrimp

Marinated overnight in buttermilk & hand-breaded...\$16

### Wonderful Halibut

Dipped in egg, slightly seasoned & floured, with sliced almonds...*market price*

### Filet Medallions<sup>gf</sup>

Petite filet mignon served over garlic mashed potatoes *one for...\$16, two for...\$22*

### Chicken Fried Steak

Fresh cubed steak, lightly breaded and topped with our homemade bordelaise...\$13

### Blackened Salmon<sup>gf</sup>

Charbroiled and topped with a choice of creamy dill or fresh pineapple salsa...\$15

### Halibut Oscar

Fresh halibut grilled & topped with hollandaise & lump crab...*market price*

## PRIME GRADE STEAK HOUSE

ADD 3 GOURMET SHRIMP FOR \$6 TO ANY STEAK

### Slow Roasted Prime Rib<sup>gf</sup>

Slow-roasted all day to perfection & served with horseradish & mushrooms 8oz...\$25, 12oz...\$30

### New York<sup>gf</sup>

Charbroiled to perfection & topped with our house herb butter...\$35

### Rib Eye<sup>gf</sup>

Charbroiled to perfection & topped with our house herb butter...\$35

### Filet Oscar<sup>gf</sup>

8oz Filet Mignon topped with hollandaise & lump crab...\$32

### ADD-A-SAUCE \$3

ALL SAUCES ARE HOUSEMADE FRESH UPON ORDER

### Magleby's House Smothered<sup>gf</sup>

Mushrooms, onion, au jus, Worcestershire, & fresh herbs

### Au Poivre<sup>gf</sup>

Pan-seared brandy, cream, & peppercorns

### Black-n-Bleu<sup>gf</sup>

Seared with blackening spices & topped with melted Gorgonzola

### Diane<sup>gf</sup>

Pan-seared brandy, cream, au jus, mushrooms, & shallots

SAVE ROOM *for* LENORA'S FAMOUS DESSERTS!



FOR GROUPS OF 6 OR MORE AN 18% GRATUITY WILL BE ADDED. <sup>gf</sup>INDICATES GLUTEN-FREE ITEMS. OTHER MEALS CAN BE PREPARED GLUTEN-FEE, SEE YOUR SERVER FOR DETAILS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.