



LUNCH MENU

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 ^{gf}

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 ^{gf}

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

Sweet Potato Fry Basket ^{gf}

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

Art City Nachos ^{gf}

Grilled chicken, homemade tortilla chips, black beans, guacamole, cheese, fresh pico-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

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 ^{gf}

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 ^{gf}

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

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

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.



FOR GROUPS OF 6 OR MORE AN 18% GRATUITY WILL BE ADDED. ^{gf} 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.

SANDWICHES

SERVED WITH YOUR CHOICE OF SIDE

Pulled Turkey and Avocado

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

All American Burger

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

Magleby's Specialty Burger

Chef's creation, changes weekly...\$10

Gyro

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

Gourmet Shrimp Po Boy

A southern hoagie with shrimp, coleslaw, & tarter sauce...\$11

Chicken Club

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

Classic French Dip

Doc's thinly sliced roast beef stacked high with melted provolone and marinated onions...\$10

Buffalo Chicken Sandwich

A 6 oz. chicken breast seasoned to perfection & served on a Kaiser bun with lettuce, onion, & tomato...\$10

Doc's Truck Stop

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

Half Sandwich and Salad or Soup...\$10

SIDES

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

Magleby's

DOC'S DAILY 
FAVORITES



Chef's Special
Doc's Blue Plate
Sandwich-of-the-day

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 ^{gf}

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

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 ^{gf}

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 ^{gf}

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

CROSS-FIT CERTIFIED

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

Charbroiled Salmon...\$14 ^{gf}

Charbroiled Chicken...\$12 ^{gf}

Filet Medallion...\$16 ^{gf}

SAVE ROOM 
LENORA'S FAMOUS
DESSERTS!