

APPETIZERS

Charcuterie

Combination of well crafted meats, served with baked brie, and fresh fruit. (15)

Spinach Dip **GF**

Creamy and served with our homemade corn tortilla chips and sourdough baguette. (11)

Gourmet Fried Shrimp

Magleby's style, marinated in buttermilk overnight, hand-breaded and fried. (10)

Fried Mozzarella Chips

Hand breaded, deep fried and served with house marinara sauce. (9)

Bruschetta

Fresh tomatoes, mozzarella and basil served over toasted sourdough. (10)

Shrimp Cocktail **GF**

Jumbo shrimp served with homemade tangy cocktail sauce. (15)

Sweet Potato Fry Basket **GF**

Served with our homemade fry sauce. (8)

SALADS

House Salad **GF**

Mixed greens served with carrot, cucumber, tomato, mushrooms, red onions, asiago, provolone, and salami. (12)

Classic Wedge Salad

Crisp Iceberg served with smoked crumbled bacon, grape tomato, blue cheese crumble, creamy blue cheese dressing and balsamic glaze. (12)

Blackened Chicken Caesar Salad

Chilled romaine, Seasoned chicken breast, tomato, sliced kalamata olives parmesan Croute, parmesan touli, asiago and signature dressing. (12)

Blackened Salmon & Shrimp Salad **GF**

Mixed greens & candied pecans tossed in our sweet poppyseed vinaigrette. (15)

Traditional Cobb **GF**

Slow roasted turkey, avocado, tomato, cucumbers, bacon, and egg. We recommend our bleu cheese dressing. (12)

Beetroot Salad **GF**

Mixed super greens, and frisee, topped with beets, sliced apples, goat cheese, toasted walnuts, and a dark balsamic vinaigrette. (12)

USING 
ONLY THE BEST
INGREDIENTS

SANDWICHES

Served with your choice of side

Turkey Avocado

California style with thousand island spread. (12)

All American Burger

Ground sirloin, bacon, cheese, & piled high, a Magleby's classic. (14)

Prime Steak Sandwich

Charbroiled prime rib, whole grain bistro sauce, arugula, tomato relish, asiago, grilled onion, served on ciabatta roll. (14) {While Supplies Last}

SIDES (4)

French Fries, Soup, Side House Salad, Sweet Potato Fries **GF**, Fresh Fruit, Housemade Mashed Potatoes

*Please check with your server
for today's specials*

Beer and Wine List Available

* If You are Super Sensitive to Gluten Please Tell Your Server.
Vegetarian/Vegan Options Available, Please Talk With Your Server.

Magleby's

Dinner Menu

For groups of 6 or more an 18% gratuity will be added. GF indicates gluten free. Other meals can be prepared gluten-free, see your server for details. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

ENTRÉES

Served with your choice of soup or salad

Chicken Marsala

Lightly breaded chicken breast with creamy marsala wine sauce, served with garlic mashed potatoes, and sautéed vegetables. (21)

Slow Roasted Prime Rib

Slow roasted all day to perfection, served with horseradish, mushroom jus, garlic mashed potatoes. (8oz - 12oz Market Price)

Filet Mignon

8 oz center cut filet mignon with a brandy peppercorn sauce, served with baby potato medley, and seasonal vegetables. (Market Price)

Filet Medallions

Beef medallions served over garlic mashed potatoes, and seasonal vegetables. (28)

Ribeye Steak

Fine marbled ribeye steak broiled & topped with caramelized onions and wild mushroom, port wine reduction, baby medley potato, and seasonal vegetables. (Market Price)

Blackened Chicken Pasta

Seared chicken on top of a bed of fettuccine with our house made alfredo. (19)

Chicken Fried Steak

Fresh cubed steak, lightly breaded and topped with our homemade bordelaise, served with garlic mashed potatoes, and vegetables. (18)

Chicken Francese

Lightly breaded chicken sautéed with mushroom, artichoke, sundried tomato and lemon caper butter wine sauce over fettuccine. (19)

Seafood Ala Vodka Rosa

Salmon, shrimp and halibut served with creamy tomato vodka sauce over fettuccine pasta. (21)

Chicken Parmigiana

Parmesan crusted chicken breast, signature marinara sauce, mozzarella with fettuccine. (19)

Gourmet Shrimp

Crispy shrimp marinated overnight in buttermilk and hand-breaded, served with crispy fries. (19)

Wonderful Halibut

Lightly breaded in seasoned flour with sliced almond, served with home made rice pilaf, and sautéed vegetables. (29)

Blackened Salmon **GF**

Charbroiled and topped with a choice of creamy dill sauce or fresh pineapple salsa, served with rice pilaf, and sautéed vegetables. (23)

Parmesan Encrusted Trout

Parmesan breaded rainbow trout, topped with lemon herb butter, house rice pilaf, and sautéed vegetables. (19)

Rustic Penne Pasta

Penne noodles tossed in our house made Rosa sauce and topped with gorgonzola, asiago and mozzarella. (15)

Add 3 gourmet shrimp to any entrée for \$6

TAKE OUT DINNER FOR THE FAMILY (50)

Magleby's House Salad - Mixed green served with carrot, cucumber, tomato, carrot, mushrooms, provolone, salami served with ranch or Italian dressing.

Parmesan Breadsticks

Choose one of these 3 entrées

- Blackened Chicken Pasta - Seared chicken on top of a bed of fettuccine with our house made alfredo.
- Rustic Penne Pasta - Penne noodles topped with our house made rosa sauce and blend of Gorgonzola, asiago and mozzarella.
- Chicken Marsala - Lightly breaded chicken breast with creamy marsala wine sauce served with Garlic mashed potato, sautéed vegetables.

Lenora's Chocolate Gift Cake

KIDS OF ALL AGES

Pasta with Alfredo or Rosa Sauce (5)

Grilled Cheese and Fries (5)

Chicken Strips and Fries (7)

Mac & Cheese (7)

Cheese Quesadilla (5)

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