

## 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. (8)

### 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. (7)

## 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. (12)

### Prime Steak Sandwich

Charbroiled prime rib, whole grain bistro sauce, arugula, tomato, 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.



*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. (18)

## Chicken Fried Steak

Fresh cubed steak, lightly breaded and topped with our homemade bordelaise, served with garlic mashed potatoes, and vegetables. (17)

## Chicken Francese

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

## Fettuccine 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. (18)

## 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. (22)

## 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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