

# 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)

## 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)

## Beetroot Salad **GF**

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

## Ahi Salad **GF**

Mixed super greens, seared sesame encrusted ahi tuna, blackberries, orange slices, almond dust, toasted pecans, feta, and homemade pineapple ginger vinaigrette. (16)

## 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. (14)

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)

## Muffaletta

Speciality of cured meats (mortadella, salami, prosciutto, and ham) with olive spread and provolone on herb focaccia. (13)

# 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*



*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

## Chicken Marsala

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

## Chicken Fried Steak

Fresh cubed steak, lightly breaded and topped with our homemade bordelaise, served with garlic mashed potatoes, vegetables, and side salad. (16)

## Filet Medallions **GF**

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

## Filet Mignon **GF**

8 oz center cut filet mignon with a brandy peppercorn sauce, served with baby potato medley, seasonal vegetables, and side salad. (40)

## Ribeye Steak **GF**

Broiled ribeye steak topped with caramelized onions and wild mushroom, rich red wine jus, baby potato medley, seasonal vegetables, and side salad. (45)

## Slow Roasted Prime Rib **GF**

Slow roasted all day to perfection, served with horseradish, mushroom jus, garlic mashed potatoes, and side salad. (8oz - \$31) (12oz - \$37)

## Blackened Chicken Pasta

Seared chicken on top of a bed of fettuccini with our house made alfredo, and side salad. (18)

## Chicken Francese

Lightly breaded chicken sautéed with mushroom, artichoke, lemon butter wine sauce over fettuccinne, and side salad. (19)

## Rustic Penne Pasta

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

## Shrimp Fettuccine Pomodoro

Seasoned shrimp with tomato, roasted red pepper sauce, olives, prosciutto, and side salad. (21)

## Gourmet Shrimp

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

## Wonderful Halibut

Lightly breaded in seasoned flour with sliced almond, served with home made rice pilaf, sautéed vegetables, and side salad. (28)

## Blackened Salmon **GF**

Charbroiled and topped with a choice of creamy dill sauce or fresh pineapple salsa, served with rice pilaf, sautéed vegetables, and side salad. (22)

## Parmesan Encrusted Trout

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

*Add 3 gourmet shrimp to any entrée for \$6*

## COME HUNGRY

*Doc's Award-Winning  
Lunch Buffet*

Every Wednesday (11:00am - 1:30pm)

Carved Roast Beef, Chicken, Shrimp,  
Salads and Amazing Desserts.

Reservations Recommended

## 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)

## DESSERTS

*Made Fresh Daily with Lenora's Love*

Award-Winning Chocolate Cake (7)

Lenora's Cheese Cake (7)

Warm Buttermilk Pie (7)

Vanilla Bean Creme Brûlée **GF** (7)



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