

APPETIZERS

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)

Charcuterie

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

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)

Hot Pastrami on Rye

Marbled rye, pastrami, melted swiss, sauerkraut, thousand island, and drizzled with apple butter. (12)

Chicken Club

Grilled chicken, applewood smoked bacon, and avocado on sourdough. (12)

Big & Tasty Prime Rib Sandwich

Prime rib with caramelized onion and melted 3 cheese combo, chipotle aioli, lettuce, and tomato, on a hoagie roll. (14) {While Supplies Last}

Vegetarian English Cucumber Sandwich

Thin slices of cucumber and dill spread on pan bread. (9)

Muffaletta

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

Half Sandwich or Salad or Soup (11)

SIDES (4)

French Fries, Soup, Side House Salad,

Sweet Potato Fries **GF**, Fresh Fruit,

Housemade Mashed Potatoes

*Please check with your server
for todays specials*

Beer & Wine List Available



LUNCH 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, and sautéed vegetables. (18)

Wonderful Halibut

Lightly breaded in seasoned flour with sliced almond, served with home made rice pilaf, and sautéed vegetables. (26)

Blackened Salmon

GF

Charbroiled and topped with a choice of creamy dill sauce or fresh pineapple salsa, served with rice pilaf, and sautéed vegetables. (19)

Blackened Chicken Pasta

Seared chicken on top of a bed of fettuccini and our house made alfredo. (15)

Shrimp Fettuccine Pomodoro

Seasoned shrimp with tomato and roasted red pepper sauce, olives, and prosciutto. (18)

Flat Iron Steak

Broiled Marinated Flat Iron steak with house butter and red wine jus served with truffled fries. (20)

Chicken Fried Steak

Fresh cubed steak, lightly breaded, and topped with our homemade bordelaise, served with mashed potatoes, and vegetables. (14)

Parmesan Encrusted Trout

Topped with lemon herb butter served with house rice pilaf, and sautéed vegetables. (18)

Sweet Shrimp Tacos

Two tacos with freshly grilled shrimp in a coconut ginger glaze and homemade pineapple salsa. (14)



USING 
ONLY THE BEST
INGREDIENTS

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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