

# APPETIZERS

## Charcuterie

Combination of well crafted meats, served with baked brie, and fresh fruit. (18)

## Spinach Dip

Creamy and served with our homemade corn tortilla chips and sourdough baguette. (12)

## Gourmet Fried Shrimp

Magleby's style, marinated in buttermilk overnight, hand-breaded and fried. (12)

## Fried Mozzarella Chips

Hand breaded, deep fried and served with house marinara sauce. (11)

## Bruschetta

Fresh tomatoes, mozzarella and basil served over toasted sourdough. (13)

## Shrimp Cocktail **GF**

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

## Sweet Potato Fry Basket

Served with our homemade fry sauce. (11)

# SALADS

## House Salad **GF**

Mixed greens served with carrot, cucumber, tomato, mushrooms, red onions, asiago, provolone, and salami. (14)

## Classic Wedge Salad **GF**

Crisp iceberg, served with smoked crumbled bacon, grape tomato, blue cheese crumble, creamy blue cheese dressing, and balsamic glaze. (14)

## Blackened Chicken Caesar Salad

Chilled romaine, seasoned chicken breast, tomato, sliced kalamata olives, parmesan croute, parmesan touli, asiago, and our signature caesar dressing. (16)

## Blackened Salmon & Shrimp Salad **GF**

Mixed greens, blackened salmon, blackened shrimp, candied pecans, feta cheese, and our poppyseed vinaigrette. (20)

## Traditional Cobb **GF**

Slow roasted turkey, avocado, tomato, cucumbers, bacon, and egg. We recommend our bleu cheese dressing. (15)

## Beetroot Salad **GF**

Mixed super greens, and frisee, topped with beets, berries, goat cheese, toasted walnuts, and a dark balsamic vinaigrette. (13)



USING   
ONLY THE BEST  
INGREDIENTS



# SANDWICHES

Served with your choice of side

## Turkey Avocado

Homemade turkey on wheat bread, with thousand island, avocado, red leaf, tomato, and red onion (16)

## All American Burger

Two ground sirloin burgers, with thousand island, American cheese, bacon, lettuce, tomato, and fried onion. (16)

## Prime Steak Sandwich

Charbroiled prime rib, whole grain bistro sauce, arugula, tomato relish, asiago, grilled onion, served on ciabatta roll. {While Supplies Last} (18)

# SIDES (6)

French Fries, Soup, Side House Salad, Sweet Potato Fries, Fresh Fruit, Rice Pilaf 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. (24)

## Slow Roasted Prime Rib **GF**

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

## Filet Mignon **GF**

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

## Filet Medallions **GF**

Beef medallions served over garlic mashed potatoes, and seasonal vegetables. (31)

## Ribeye Steak **GF**

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. (23)

## 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. (23)

## Seafood Ala Vodka Rosa

Salmon, shrimp and halibut served with creamy tomato vodka sauce over fettuccine pasta. (26)

## Chicken Parmigiana

Parmesan crusted chicken breast, signature marinara sauce, mozzarella with fettuccine. (23)

## Gourmet Shrimp

Crispy shrimp marinated overnight in buttermilk and hand-breaded, served with crispy fries. (24)

## Wonderful Halibut

Lightly breaded halibut in seasoned flour, garnished with sliced almonds, served with homemade rice pilaf, and sautéed vegetables. (36)

## Blackened Salmon **GF**

Charbroiled salmon, topped with a choice of creamy dill sauce or fresh pineapple salsa, served with rice pilaf, and sautéed vegetables. (29)

## Parmesan Encrusted Trout

Parmesan breaded rainbow trout, topped with lemon herb butter, house rice pilaf, and sautéed vegetables. (26)

## Rustic Penne Pasta

Penne noodles tossed in our house made Rosa sauce and topped with gorgonzola, asiago and mozzarella. (19)

*Add 3 gourmet shrimp to any entrée for \$8*

## KIDS OF ALL AGES

- Pasta with Alfredo or Rosa Sauce (9)
- Grilled Cheese and Fries (9)
- Chicken Strips and Fries (9)
- Mac & Cheese (9)
- Cheese Quesadilla and Fries (9)

**Magleby's**

TAKE OUT DINNER  
FOR THE **FAMILY**  
OF FOUR



All Entrées served with Magleby's House Salad, Parmesan Breadsticks, and our Award-Winning Chocolate Cake

- Rustic Penne Pasta (50) - Served with vegetables
- Blackened Chicken Pasta (60) - Served with vegetables
- Chicken Marsala (65) - Served with vegetables and mashed potatoes
- Blackened Salmon with Dill Sauce (90) - Served with vegetables and mashed potatoes
- Tenderloin Medallions (105) - Served with vegetables and mashed potatoes

**Magleby's**

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