

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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