

APPETIZERS

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)

Bruschetta

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

Fried Mozzarella Chips

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

Charcuterie

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

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)

Blackened Chicken Caesar Salad

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

Beetroot Salad **GF**

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

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)

Classic Wedge Salad **GF**

Crisp iceberg, served with smoked crumbled bacon, grape tomato, blue cheese crumble, creamy blue cheese dressing, and balsamic glaze. (13)

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)

Hot Pastrami on Rye

Open-faced pastrami on marbled rye, topped with Swiss cheese, sauerkraut, thousand island, apple butter, and arugula. (14)

Chet's Chicken Club - The Triple C

Sourdough bread, grilled chicken, chipotle mayo, red leaf, tomato, provolone cheese, sweet pepper and caramelized onions, and avocado. (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)

Classic BLTA

Toasted sourdough bread, lettuce, bacon, tomato, and avocado. (14)

Half Sandwich with Salad or Soup

Your choice of our Classic BLTA, Turkey Avocado, Hot Pastrami on Rye, or Chet's Chicken Club. (13)

SIDES (6)

French Fries, Soup, Side House Salad,

Sweet Potato Fries, Fresh Fruit, Rice Pilaf

Housemade Mashed Potatoes

Please check with your server for todays specials

Beer & Wine List Available

* If You are Super Sensitive to Gluten Please Tell Your Server.
Vegetarian/Vegan Options Available, Please Talk With Your Server.



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. (20)

Wonderful Halibut

Lightly breaded halibut in seasoned flour, garnished with sliced almonds, served with homemade rice pilaf, and sautéed vegetables. (32)

Blackened Salmon **GF**

Charbroiled salmon, topped with a choice of creamy dill sauce or fresh pineapple salsa, served with rice pilaf, and sautéed vegetables. (25)

Blackened Chicken Pasta

Seared chicken on top of a bed of fettuccine and our house made alfredo. (19)

Chicken Parmigiana

Parmesan crusted chicken breast, signature marinara sauce, mozzarella with fettuccine. (19)

Seafood Ala Vodka Rosa

Salmon, shrimp and halibut served with creamy tomato vodka sauce over fettuccine pasta. (22)

Parmesan Encrusted Trout

Topped with lemon herb butter served with house rice pilaf, and sautéed vegetables. (22)

Flat Iron Steak **GF**

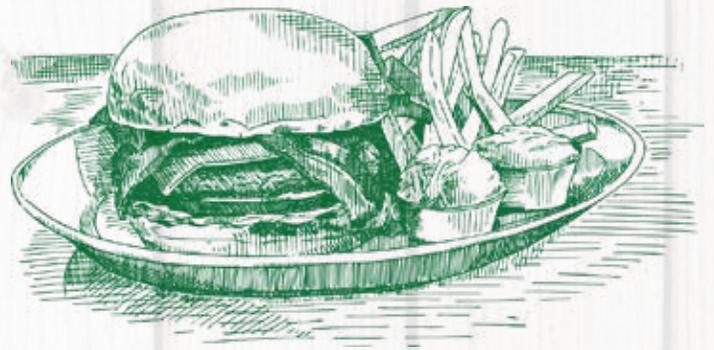
Broiled Marinated Flat Iron steak with house butter and red wine jus served with truffled fries. (25)

Sweet Shrimp Tacos **GF**

Two tacos with freshly grilled shrimp in a coconut ginger glaze and homemade pineapple salsa. (17)

Chicken Fried Steak

Fresh cubed steak, lightly breaded, and topped with our homemade bordelaise, served with mashed potatoes, and vegetables. (15)



USING 
ONLY THE **BEST**
INGREDIENTS

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)



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

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