

Magic Lamp Inn



Starters

CHILLED PRAWNS 26

Freshly prepared in-house cocktail sauce

TUNA TOWER 22

Ahi tuna, mangos, tomatoes, avocado, arugula.

FILET BRUSCHETTA 28

Marinated filet, caramelized onions, and a drizzle of balsamic glaze on herb crostini.

BRUSSELS SPROUTS 17

Crispy deep-fried Brussels sprouts coated in balsamic and honey reduction Romano cheese. Bacon and hazelnuts.

MEDITERRANEAN PLATTER 26

Yogurt cucumber dip, eggplant dip, olive spread, baba ghanoush.

PORK BELLY 20

Pan-seared pork belly, bourbon sauce, blistered heirloom tomatoes.

BONE MARROW 28

Roasted bone marrow, topped with bacon jam and crostini.

BUTCHER'S BOARD 67

Chefs selections of meats, cheeses, and various accouterments.

Soups & Salads

SHRIMP BISQUE 18

Smooth, creamy, heavily seasoned soup. With a side of crostini.

FRENCH ONION 17

Caramelized onion, baby Swiss, and mozzarella.

CAESAR SALAD 18

Crisp romaine lettuce and croutons are tossed with our homemade dressing and topped with shaved parmesan cheese.

WEDGE SALAD 18

A bed of crisp lettuce is topped with flavorful red onions, juicy cherry tomatoes, and savory bacon, all delicately drizzled with a rich and creamy blue cheese dressing and blue cheese crumbles.

CAPRESE SALAD 19

Mozzarella, heirloom tomatoes, basil, olive oil, balsamic reduction.

ROASTED BEET SALAD 21

Roasted beets, burrata, pine nuts, pecans.

PEAR SALAD 21

Arugula, thinly sliced pear, sliced almonds, feta cheese, topped with blood orange dressing.

PRICING AND MENU ITEMS ARE SUBJECT TO CHANGE.

“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.” *Our food may have milk, eggs, fish (such as bass, flounder, and cod), shellfish (like crab, lobster, and shrimp), tree nuts (such as almonds, walnuts, and pecans), peanuts, wheat, soy, and/or sesame.* "Please inform your server if you have any food allergies or dietary restrictions before ordering."

A 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE



Entrees

FILET MIGNON 58

8 oz. center-cut filet mignon, perfectly prepared and accompanied by garlic mashed potatoes and a medley of tri-color carrots, enhanced with a rich demi-glaze.

BONE-IN RIBEYE 79

USDA Prime 22oz ribeye, tri-color carrots

AIRLINE CHICKEN 32

24-hour marinated, honey-garlic roasted, mashed potatoes, broccolini, topped with spicy mushroom sauce.

CHILEAN SEA BASS 56

Patatas bravas, sauteed carrots, and orange maple glaze.

SALMON FILET 44

Pecan-crusting baked salmon. Served over garlic mashed potatoes and sauteed spinach.

PAN SEARED SCALLOPS 44

Garlic lemon butter, and grilled asparagus.

NEW YORK STEAK 62

16oz Prime New York steak, roasted vegetables, fingerling potatoes.

TEQUILA CHICKEN PASTA 32

Roasted chicken breast, linguini pasta,

PASTA PRIMAVERA 28

Linguini pasta, winter vegetables, olive oil.

SURF & TURF 110

USDA Prime 22oz ribeye, prawns, lobster butter chip, potato medley.

RACK OF LAMB 64

Pistachio-crusting New Zealand grass-fed lamb, root vegetables

PRIME RIB 78

Au Jus, sauteed spinach, mashed potato, creamed corn.

Sides

LOBSTER MAC & CHEESE 22

ROASTED MUSHROOMS. 14

LOADED BAKED POTATO 14

HONEY ROASTED GARLIC MASHED POTATOES 14

GARLIC MASHED POTATOES 12

GRILLED ASPARAGUS 16

MUSHROOM RISOTTO 14

CREAMED CORN 14



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