

# 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  
Pan seared 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 onions, baby Swiss

**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

THE CHEF PREFERS THAT HIS DISHES ARE SERVED AS ORIGINALLY PREPARED, WITHOUT ANY MODIFICATIONS. SHOULD  
ANY ALTERATIONS BE MADE, PLEASE BE ADVISED THAT MAGIC LAMP WILL NOT ASSUME RESPONSIBILITY FOR GUEST  
SATISFACTION.

WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE.



## 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-glace.

### 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 52

Pecan-crusted baked wild-caught salmon. Served over garlic mashed potatoes and sautéed 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 PASTA 32

Linguini pasta, bell peppers, jalapeno slices.  
Add Chicken 12  
Add Shrimp 15

### PASTA PRIMAVERA 28

Linguini pasta, winter vegetables, olive oil.

### SURF & TURF 110

USDA Prime 24oz ribeye, prawns, lobster butter chip, potato medley.

### RACK OF LAMB 66

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

### PRIME RIB 68

Au Jus, sauteed spinach, mashed potato, creamed corn.  
(AVAILABLE FRIDAY AND SATURDAY ONLY)

### PORTERHOUSE 24OZ 68

Truffle mashed potatoes and asparagus.

### SKIRT STEAK 12OZ 58

Forbidden rice accompanied by garlic sautéed carrots infused with wine.

## Sides

### LOBSTER MAC & CHEESE 24

### ROASTED MUSHROOMS. 14

### LOADED BAKED POTATO 14

### HONEY ROASTED GARLIC MASHED POTAOES 14

### GARLIC MASHED POTATOES 12

### GRILLED ASPARAGUS 16

### CREAMED CORN 14

### RED CABBAGE SALAD 10

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