

# 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

Roasted Brussels sprouts coated in olive oil, Parmesan 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.

### **FRESH BREAD** 6

One Complimentary Basket Per Table

## Soups & Salads

### **SHRIMP BISQUE** 18

Smooth, Creamy, Heavily Seasoned Soup. With A Side Of Crostini.

### **FRENCH ONION** 17

Caramelized Onions, Gruyere

### **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, And Balsamic Reduction.

### **ROASTED BEET SALAD** 24

Roasted Beets, Burrata, Feta, 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 Prime 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

Certified Angus 22 Oz 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

Tri-Colored Potatoes, 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, Tri-Colored Potatoes.

## **TEQUILA PASTA** 32

Linguini Pasta, Bell Peppers, And Jalapeno Slices.  
Add Chicken 12  
Add Shrimp 15

## **PASTA PRIMAVERA** 28

Linguini Pasta, Winter Vegetables, Olive Oil.

## **LAND & SEA** 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.

## **LOBSTER TAIL** MKT

Tender, Sweet Lobster Tail Served With Warm Drum Butter. Accompanied By Tri-Colored Potatoes Drizzled With Rich Saffron Butter.

# 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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