

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

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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