

# ENTRÉES



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## Seafood Options

### Alaskan Salmon

Blackened to perfection and topped with our creamy citrus dill sauce

### Island Mahi Mahi

Coconut encrusted Mahi Mahi topped with pineapple salsa

### Parmesan Encrusted Alaskan Salmon

Parmesan encrusted salmon topped with our creamy citrus dill sauce and garnished with fresh parsley

### Snow Crab Legs

Crab legs with crab knuckles served with drawn butter, lemon wedges, and petite forks

### Utah Rainbow Trout

Famous Utah trout roasted with fresh dill and lemon

### Wonderful Halibut

Lightly breaded halibut served with tartar sauce and lemon

## Beef Options

### Filet Oscar

Eight-ounce center-cut fillet seared and topped with fresh blue lump crab. Served with house Hollandaise sauce and garnished with fresh parsley

### Flat Iron Steak

Served in our homemade au jus with fresh herbs, mushrooms, and onions garnished with finely chopped bell peppers and parsley

### Petite Filet Mignon

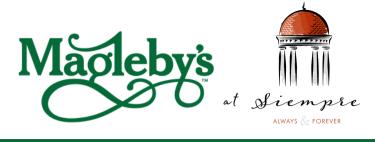
USDA choice mignon served with our homemade red wine reduction

### Slow Roasted Braised Beef Burgandy

Slow-roasted with Magleby's house spices and carrots, petite mushrooms, pearl onions, and celery. Smothered in our house Burgundy sauce

### Slow Roasted Prime Rib (GF)

Prime rib slow-roasted over six hours and carved by a live chef. Served with creamy horseradish and homemade aus jus and fresh parsley



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### Chicken Options -

### Chicken Marsala

Lightly breaded and grilled chicken topped with our homemade white wine mushroom Marsala sauce garnished with paprika and parsley

### Chicken Piccata

Lightly breaded chicken topped with sundried tomatoes, capers, and artichoke hearts tossed in our white wine lemon sauce garnished with fresh parsley

### Lemon Zest Chicken

Lightly breaded and grilled chicken topped with our homemade lemon zest cream sauce and garnished with fresh parsley

### Macadamia Nut Chicken

Chicken encrusted with Macadamia nuts and topped with our coconut ginger glaze garnished with fresh parsley

### Proscuitto & Gournay Stuffed Chicken

Petite chicken stuffed with prosciutto and gournay cheese and topped with cranberry compote

### Rosemary Garlic Airline Chicken with Lemon Butter (GF)

Marinated and flame grilled full 1/4 bone-in chicken

### Pasta Options

### Alfredo Pasta topped with Blackened Chicken

Penne pasta in cheesy alfredo sauce topped with blackened chicken and fresh asiago cheese

### Chicken Italiano

Parmesan encrusted chicken, drizzled with alfredo, sprinkled with Prosciutto and fresh arugula. Served on top of penne noodles with our house alfredo

### Garden Shrimp Pasta

Shrimp pasta tossed in our house roasted red pepper cream sauce garnished with fresh parsley

### Grilled Chicken Rustico

Seasoned grilled chicken over Penne pasta made with a mix of our house Mariana and Alfredo sauce. Topped with a three cheese blend and fresh basil

### Three Cheese Ravioli with Lobster Cream Sauce

Ravioli topped with a lobster cream sauce, garnished with fresh parsley, parmesan cheese, and diced red bell peppers