



**ENTRÉES**



---

## ENTRÉES

---

### 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 au jus and fresh parsley



---

## ENTRÉES

---

### 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

#### **Prosciutto & 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