

# MAGELLAN'S

AMERICAN - CONTINENTAL CUISINE

## Appetizers

### INDIAN SEA PRAWNS

Sauteed in a Lemon Butter Garlic Sauce \$9.95

### SMOKED SALMON

Capers and Creme Cheese \$9.95

### GREEN SHELL MUSSELS

Curried White Wine Parsley Coulis Cream Sauce \$8.95

### NORTH SEA SCALLOPS

Caper Lemon White Wine Cream Sauce \$10.95

### CALAMARI

Calamari Deep Fried with Tartar and Cocktail Sauce \$10.95

### 6TH & CENTRAL CRAB CAKES

Tartar Sauce and Roasted Bell Pepper Aioli \$10.95

## Salads

### MIXED ORGANIC GREENS

Organic Greens and Cherry Tomatoes \$5.95

### ICEBERG WEDGE SALAD

Blue Cheese, Pears and Roasted Walnuts \$8.95

### HEIRLOOM TOMATOES

Red Onions and Gorgonzola Cheese on a Balsamic Vinaigrette \$10.95

### CAESAR SALAD

The Classic Recipe! \$7.95

### PARMESAN SALAD

Mixed Greens, Tomatoes, Olives, Walnuts, Raisins and Shaved Parmesan \$8.95

### SPINACH SHRIMP SALAD

Bay Shrimp on Spinach, Olives and Tomatoes \$10.95

## Meat Entrees

### MOSCOW DUCK

Duck Breast Seared and Topped w/ a Cranberry Demi Glass Sauce \$24.95

### SWISSLAND VEAL

Scaloppine of Veal Sauté on a Lemon Butter Caper White Wine Sauce \$23.95

### NEW YORK STRIP

18oz w/ Roasted Mushroom Demi Glass \$25.95

### BISTECCA FIORENTINA

20oz Rib Eye Steak Grilled, Served with Fresh Lemon and Olive Oil \$26.95

### SHANKS

Braised Lamb or Veal Shanks on Veal au Jus Sauce \$26.95

### MUSTARD CHICKEN

Morsels of Chicken Breast Pan Roasted in a Mustard Cream Sauce \$21.95

### APPLEWOOD PORK CHOP

Smoked Double Cut w/ Bourbon Maple Peach Sauce \$28.95

### RACK OF LAMB

Roasted w/ Shallot Cabernet Sauce \$29.95

### FILLET MIGNON

9-10 oz w/ Peppercorn Veal Demi Glasse Sauce \$29.95

### 22oz PORTERHOUSE or 18oz T- BONE STEAK

Charbroiled w/ Herb Butter ... 32.95 and .. 26.95

Prepared Horseradish, Dijon Mustard and Blue Cheese available in leu of Sauce

All of Our Meat is USDA Choice Aged at least 21 Days

## Fresh Fish, Seafood and Pastas

### RIGATONI BOLOGNESE

Rigatoni w/ Italian Sausage in a Couli Cream Sauce ..... \$19.95

### PRIMAVERA PASTA

Mix Vegetables Sautéed, Choice of a Tomato or Cream Sauce or tossed with Extra Virgin Olive Oil ..... \$16.95

### PRAWNS FETTUCCHINI

Grilled Prawns Fettuccini on a Cream Sauce with Fresh Spinach, and Sun Dried Tomatoes ..... \$21.95

### ALASKAN HALIBUT

Capper Coulis Sauce ..... \$23.95

### AHI TUNA

Seared W/ Lemon Pesto Aioli ..... \$23.95

### SEA SCALLOPS

Caper or Curry Cream Sauce ..... \$21.95

### CARBONARA

Linguini tossed w/ Caramelized Pancetta in a Parmesan Cream Sauce ..... \$16.95

### LINGUINI PESCATORE

Prawns, Scallops, Clams and Pieces of Fresh Fish in a Coulis White Wine Broth .... \$22.95

### PETRALE SOLE

Pan Sautee in a Lemon Butter Sauce ... \$22.95

### SALMON RIGATONI

Cold Smoked Salmon over Rigatoni on a Lemon Creme Sauce ..... \$18.95

### KING SALMON

Artichoke White Wine Cream Sauce . \$23.95

### MAHI-MAHI

White Wine Capper Cream Sauce ..... \$21.95

## LOBSTER AND PRAWNS

Pesto Cream Sauce over Pasta Market Price

## Deserts

### TIRAMISU

Lady Fingers Layered With Mascarpone Cream Cheese and Shaved Chocolate ..... \$7.95

### CRÈME BRULE

The Classic! ..... \$6.95

### NEW YORK CHEESECAKE

Artisan Strawberry Preserve Topping ..... \$6.95

### APPLE PIE

Warmed and served with/ Vanilla Bean Ice-cream ..... \$6.95

### CHOCOLATE DECADENCE

Multi Layered Chocolate Cake ..... \$6.95

### CHOCOLATE TRUFFLE CAKE

Intense Chocolate Truffle Cake ..... \$6.95

### KEY LIME PIE

Traditional Key Lime Pie .. Seasonal ..... \$5.95

### MUD PIE

Serverd Cold Drizled with Chocolate Syrup ..... \$5.95

### CROISSANT BREAD PUDDING

Topped with Fresh Rum Whipping Cream ..... \$7.95

# Enjoy!

Visit us @ [magellansworldcuisine.com](http://magellansworldcuisine.com)

Tomas Magellan - Executive Chef, Nelson Galicia, Chef de Cuisine - Donald Padgett, Sous Chef