

MAGELLAN'S

LUNCH

Restaurant

Appetizers and Salads

CALAMARI

Calamari Deep Fried with Tartar and Cocktail Sauce \$10.95

INDIAN SEA PRAWNS

Sauteed in a Lemon Butter Garlic Sauce \$9.95

NORTH SEA SCALLOPS

Caper Lemon White Wine Cream Sauce \$10.95

PARMESAN SALAD

Mixed Greens, Tomatoes, Olives, Walnuts, Raisins and Shaved Parmesan \$7.95

ICEBERG WEDGE SALAD

Blue Cheese, Pears and Roasted Walnuts \$7.95

MIXED ORGANIC GREENS

Organic Greens and Cherry Tomatoes \$5.95

SMOKED SALMON

Capers and Creme Cheese \$9.95

6TH & CENTRAL CRAB CAKES

Tartar Sauce and Roasted Bell Pepper Aioli \$10.95

TOMATOS AND MOZARELLA

Sliced Tomatos and Fresh Mozarella with Basil and Balsamic Vinagrett \$10.95

PROVENCAL SALAD

Niçoise Style Tuna Salad With Seared Ahi Tuna \$14.95

SPINACH SHRIMP SALAD

Bay Shrimp on Spinach, Olives and Tomatoes \$10.95

CAESAR

Our Version of This Classic! \$7.95

Also Make Your Own!
Chicken, Salmon, Prawns or Scallops Ceasar!
Extra Charge Will Apply

Fish and Seafood

LOUISIANA CRAB BOIL

Crab Legs, Prawns, Louisiana Links and Potatos on a Spicy Parsley White Wine Garlic Broth \$16.95

MAHI-MAHI

White Wine Capper Cream Sauce \$13.95

AHI TUNA

Seared w/ Lemon Pesto Sauce \$13.95

ATLANTIC SALMON

Lemon Butter White Wine Sauce with Artichokes and Tomatos \$13.95

ALASKAN HALIBUT

Capper Tomato Sauce \$14.95

Meat and Game

CURRYS

Curry Cream Sauce and Parsley Basmati Rice w/Chicken Pieces ...11.95 or Scallops ..13.95 or Prawns ... 13.95

STEAK AND FRIES

NY Steak w/ Herb Butter and Thin Fries \$14.95

VEAL PICCATA

Swissland Veal Sauté on a Lemon Butter Caper White Wine Sauce \$14.95

BURGERS

100% Organic Painted Hills Ground Chuck Beef ..10.95
W/ Grilled Chicken ... 10.95
Grilled Salmon ... 11.95

MUSTARD CHICKEN

Cream Mustard Sauce w/ Potatoes and Mix Veg \$11.95

SMOKED PORK CHOP

Prairie Fresh All Natural Pork Loin Smoked in Applewood topped w/ a Peach Maple Bourbon Sauce \$13.95

Pasta

CARBONARA

Caramelized Pancetta on a Parmesan Cream Sauce w/ Linguini \$10.95

PRIMAVERA

Mix Vegetables Sautéed, Over Pasta, Choice of Sauce \$10.95

BOLOGNESE

Tomato Cream Sauce w/ Crumbled Italian Sausage Tossed w/ Rigatoni \$11.95

PESCATORE

Prawns, Scallops, Clams and Salmon. Sautéed in a Lemon White Wine Sauce o/ Linguini \$14.95

PRAWNS FETTUCCHINI

Fettuccini w/ Sun Dried Tomato and Spinach on a Cream Sauce W/ Grilled Prawns \$13.95

Wines by the Glass

CARP DIEM Chardonnay ..Edna Valley \$9	75 SONOMA-CUTRER Chardonnay - Russian River \$10
3 MONDAVI WINERY Napa Valley Reserve Chardonnay \$10	MATUA Sauvignon Blanc, New Zealand \$5
3 NAVARRO Pinot Gris or Gewurtztraminer \$8	CHATEAU SOUVERAIN Dry Creek Zinfandel \$7.5
140 MOKELUMME OAKS Zinfandel .. Lodi Old Vines \$7	WENTE, Crane Ridge Merlot Reserve \$9
4 WENTE Riva Ranch Chardonnay \$8	2 CLINE Viognier Sonoma County \$7.5
3 RANCHO ZABACO Pinot Gris \$7	467 RANCHO ZABACO Sonoma County Zinfandel \$8
LA FRANCESCA Pinot Grigio Veneto \$5	1 JOEL GOTT Sauvignon Blanc \$6
4 CONCONNAN Sauvignon Blanc Livermore \$6	55 LOUIS B. MARTINI CABERNET, Napa Valley \$8
22 KENDALL JACKSON, Merlot Vintners Reserve	65 KENDALL JACKSON, Cabernet Vintner's Reserve \$9
141 CLOS DU BOIS Shiraz \$6	3 J. LOHR Monterey White Riesling \$5.5
55 KENDAL JACKSON Chardonnay Vintner's Reserve \$7	18 DE LOACH Zinfandel Russian River \$9
3 FERRARI CARANO Napa Cabernet Sauvignon, 2003 \$11	2 CHATEAU STE. MICHELLE Gewurtzminer or Riesling \$6

MAGELLAN'S HOUSE SELECTIONS

Chardonnay, Cabernet and Merlot .. \$6 by the glass or \$23 Bottle

Deserts

TIRAMISU

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

KEY LIME PIE

Traditional Key Lime Pie .. Seasonal \$5.95

HIGH TOP MUD PIE

\$5.95

CHOCOLATE DECADENCE

Multi Layered Chocolate Cake \$6.95

NEW YORK CHEESECAKE

Artisan Strawberry Preserve Topping \$6.95

CRÈME BRULE

The Classic! \$6.95

CROISSANT BREAD

PUDDING

Topped with Fresh Rum Whipping Cream \$7.95

APPLE PIE

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

CHOCOLATE TRUFFLE

CAKE

Intense Chocolate Truffle Cake \$6.95

ENJOY!

Nelson Galicia, Chef de Cuisine

Tomas Magellan, Executive Chef