



Magg's



Full accompaniment of wines available for your dining pleasure

INTRODUCTIONS

SOUP DU JOUR (CUP) 4.75 (BOWL) 5.25 **ROASTED TWIN ONION** (CUP) 4.75 (CROCK) 5.75
CRISPY CALAMARI

LIGHTLY FRIED AND SERVED WITH SWEET THAI CHILE GLAZE... 1 1.50

FRESH FRIED TEMPERA ZUCCHINI

BATTERED, FRIED CRISP, DUSTED WITH PARMESAN CHEESE AND SERVED WITH NONNA'S RED SAUCE... 1 1.75

SHRIMP COCKTAIL

SERVED CHILLED WITH A HORSERADISH COCKTAIL SAUCE... 1 1.25

SAUSAGE & PEPPERS

LOCAL SAUSAGE, LOCAL GROWN PEPPERS BAKED WITH MOZZARELLA CHEESE AND ROASTED GARLIC SERVED IN OUR HOUSE SAN MARZANO TOMATO SAUCE... 1 2.50

LEBANESE NACHOS

ULTRA - THIN TUSCANO BREAD TOPPED WITH HOUSE MADE GYRO MEAT, HUMMUS, FETA, TOMATOES, AND TWIN OLIVES, RED ONION, MOZZARELLA, CHEDDAR CHEESE TOPPED WITH HOUSE PEPPER RINGS & GARNISHED WITH TZATZIKI SAUCE... 1 2.50

MEDITERRANEAN FISH TACO

TEMPURA SCROD TOPPED WITH LEMON FETA DRESSED GREENS, RED ONION, TOMATO AND CALAMARI... 9.50

FLATBREADS (PROVOLONE AND MOZZARELLA) 1 1.50 EACH

THE GODFATHER... SPREAD WITH BOURSIN CHEESE TOPPED WITH SOPPRESSATA, CAPICOLA, LETTUCE, DICED TOMATOES AND HOUSE PEPPERS.

CAULIFLOWER... BOURSIN CHEESE, TOASTED PINE NUTS, ROASTED CAULIFLOWER, AND CARAMELIZED ONIONS AND TOASTED BREAD CRUMBS,

CAPRESE... HOUSE CRUST SPREAD WITH A TOMATO BASIL SAUCE BAKED WITH MOZZARELLA DRIZZLE WITH BASIL PESTO.

NORTHWEST... HOUSE CRUST SPREAD WITH BOURSIN CHEESE AND FRESH SPINACH TOPPED WITH ROASTED GARLIC, BAY SHRIMP & BACON.

SALADS

HOUSE SALAD

FIELD GREENS TOPPED WITH TOMATOES, ENGLISH CUCUMBERS, OLIVES AND CROUTONS, SERVED WITH YOUR CHOICE OF DRESSING... 7.50

FRESH SPINACH SALAD

WITH CHAMPAGNE MUSTARD VINAIGRETTE, HOUSE CROUTONS, BACON, TOPPED WITH A FRIED EGG... 9.25

OLD FASHION CAESAR SALAD

HEARTS OF ROMAINE, SHAVED PARMESAN REGGIANO, GARLIC CROUTONS PAINTED WITH CAESAR DRESSING... 9.25

JAZZ THEM UP WITH (5oz) CHICKEN... 4.50 OR (4oz) SALMON ... 8.00

ENTRÉE SALADS

CIVIC WOMEN

GRILLED CHICKEN PLACED ON CRISP GREENS WITH TOMATO, CUCUMBER, OLIVES, GARNISHED WITH CRISP APPLE WEDGES, DRIED CHERRIES & JULIENNED PROSCIUTTO SERVED WITH A CHAMPAGNE DRESSING... 20.25

NON-TYPICAL WEDGE

A SIMPLE WEDGE OF CRISP ICEBERG GARNISHED WITH APPLEWOOD BACON, FRIED WHITE CHEDDAR CHEESE CURDS, CUCUMBERS, TOMATO, EGG WEDGES, CARROTS WITH YOUR CHOICE OF:

CHICKEN... 18.75

TENDERLOIN... 22.00

ULTIMATE GREEK SALAD

CRISP ROMAINE AND SPINACH TOPPED WITH, HARD COOKED EGG, RED ONION, TOMATOES, ENGLISH CUCUMBER, MEDITERRANEAN OLIVES, FETA CHEESE AND ARTICHOKE HEARTS SERVED WITH LEMON OREGANO VINAIGRETTE WITH YOUR CHOICE OF (8oz) SALMON... 23.00 (4) LAMB CHOPS... 24.00

BEAVER VALLEY STAND BYS

SEASONAL GREENS GARNISHED WITH ENGLISH CUCUMBERS, ONIONS, OLIVES, ARTICHOKE, HARD COOKED EGGS, CHEDDAR, MOZZARELLA, WINTER TOMATOES, FRENCH FRIES; WITH YOUR CHOICE OF DRESSING.

CHICKEN ... 18.75

(8oz.) TENDERLOIN ... 22.00

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



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ENTRÉES INCLUDE CHOICE OF SOUP OR HOUSE SALAD, CHEF'S VEGETABLE AND STARCH OF THE DAY.
PASTA ENTREES INCLUDE ONLY YOUR CHOICE OF SOUP OR HOUSE SALAD.

PASTA (ALL TOPPED WITH PARMESAN CHEESE)

SAUSAGE & BROCCOLI PASTA

LOCAL SAUSAGE WITH FRESH BROCCOLI, ROASTED GARLIC, PINCH OF RED PEPPER FLAKES, THEN TOSSED WITH PENNE PASTA IN A CREAMY GARLIC SAUCE... **19.00**

SHRIMP & SCALLOPS

SAUTÉED WITH ROASTED GARLIC THEN TOSSED LINGUINE IN A BASIL PESTO CROWNED WITH TWIN CHEESE & ROASTED RED PEPPER...**24.50**

TENDERLOIN PAPPARDELLE

BEEF FILET SAUTÉED WITH GARLIC, ONION MUSHROOMS TOSSED WITH A WIDE ITALIAN NOODLE THEN SIMMERED IN A CREAM & GRAVY AND TOPPED WITH RICOTTA CHEESE AND PARMESAN...**23.00**

FETTUCCHINI & VEGETABLES

FETTUCCHINI TOSSED WITH CARAMELIZED ONION, CAULIFLOWER, ZUCCHINI & SPINACH IN A SWEET BUTTER SAUCE AND CROWNED WITH HOUSE CHEESE... **18.00**

SEAFOOD

BAKED OR BROILED SCROD

ICELANDIC SCROD PREPARED IN BUTTER...**20.25**

ADD SAUTEED CRAB... **10.00**

ROASTED SALMON

WITH MUSTARD AND ROCK RYE GLAZE ON SPRING CARROTS AND SPINACH...**23.00**

CRISPY ORIENTAL FANTAIL SHRIMP

GULF SHRIMP (6) FRIED, PLACED ON A BED OF JADE RICE SERVED WITH COCKTAIL SAUCE...**23.00**

CAPERS & SEAFOOD

GULF SHRIMP, SEA SCALLOPS SAUTÉED WITH CARAMELIZED CAULIFLOWER PLACED ON A BED OF WILTED SPINACH & SERVED WITH A LEMON CAPER SAUCE....**24.75**

1800 DEGREES

QUEEN FILET MIGNON

8oz CENTER CUT FROM CHOICE TENDERLOIN...**39.00**

KING NEW YORK STRIP

12 oz CUT FROM CHOICE BEEF...**36.00**

NEW ZEALAND RACK OF LAMB

8 - BONE RACK MARINATED FOR 24 HOURS IN GARLIC, BLACK PEPPER & FRESH MINT, ROASTED AND DRIZZLED WITH EXTRA VIRGIN OLIVE OIL...**35.25**

SUMMER TWIN 8oz PORK CHOPS

SIMPLY GRILLED AND SERVED IN GARLIC OIL DRIZZLE AND BRUSHED WITH SOY SAUCE...**23.00**

VEAL OR CHICKEN

SALTIMBOCCA STYLE VEAL

LIGHTLY BREADED, HAND POUNDED TOPPED WITH THINLY SLICED PROSCIUTTO HAM, FONTINA AND MOZZARELLA CHEESES TOPPED WITH A FRIED EGG AND SAUCED WITH A WHITE WINE BUTTER SAUCE ...**28.00**

VEAL MARSALA

SAUTÉED IN BUTTER TOPPED WITH ROASTED PEPPERS, SHALLOTS, MUSHROOMS FLASHED WITH SWEET MARSALA WINE AND SAUCED WITH A RICH BORDELAISE ...**28.00**

CHICKEN OR VEAL PARMESAN

LIGHTLY BREADED, TOPPED WITH SAN MARZANO TOMATO SAUCE AND MELTED MOZZARELLA AND PROVOLONE CHEESES. **CHICKEN ...22.00****VEAL 28.00**

CHICKEN & CAPERS

LIGHTLY BREADED, SAUTÉED IN SWEET BUTTER SERVED WITH CLASSIC SAUCE OF WHITE WINE WITH LEMON AND BABY CAPERS**22.00**

CHICKEN ROMANO

CHICKEN BREAST SAUTÉED IN EGG AND ROMANO CHEESE WITH A LEMON CREAM SAUCE...**22.50**

SAUTEED CHICKEN

WITH CARAMELIZED ONIONS, FRESH SPINACH, GRILLED ARTICHOKE, ROASTED TOMATOES, A HINT OF GREEK SEASONING & FETA CHEESE...**22.50**

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