

# MAGG'S

## \*\*LUNCH MENU\*\*

### INTRODUCTIONS

#### SOUP DU JOUR

HOMEMADE BY OUR CHEF DAILY. (CUP) 4.75... (BOWL)...5.25

#### ROASTED TWIN ONION

CARAMELIZED SWEET ONIONS SERVED IN A SHERRY BEEF BROTH, TOPPED WITH MELTED IMPORTED PROVOLONE CHEESE. (CUP)... 4.75... (CROCK)...5.75

#### HOUSE SALAD

HEIRLOOM GREENS TOPPED WITH TOMATOES, ENGLISH CUCUMBERS, OLIVES SERVED WITH YOUR CHOICE OF DRESSING. 7.50

#### OLD FASHION CAESAR SALAD

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

#### SPINACH SALAD

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

#### SOUP AND SALAD

A CUP OF SOUP OF YOUR CHOICE AND A SALAD LISTED ABOVE 11.75

### FLATBREADS (PROVOLONE AND MOZZARELLA) 11.50 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 BREADCRUMBS,

**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.

### BURGERS

SERVED ON A TOASTED ROLL WITH RED ONION & LETTUCE AND OUR HAND-CUT SEASONED HOUSE CHIPS OR SEASONED FRENCH FRIES.

#### BUILD YOUR OWN BURGER

CHOOSE TWO TOPPINGS TO CREATE YOUR OWN BURGER. 11.50

#### BURGER & SALAD

BUILD YOUR OWN HAMBURGER AND HAVE IT SERVED ON A PLATE (NO BUN) WITH A SIDE SALAD AND YOUR CHOICE OF DRESSING. 11.50

#### TOPPINGS CHOICE OF TWO

ADDITIONAL TOPPINGS 50 CENTS EACH

TOMATO, MUSHROOMS, ARTICHOKEs, GRILLED SHALLOTS, PEPPERS, BACON, PEPPERONI, MIXED OLIVES, HUMMUS, PEPPERONCINI RELISH, CHOPPED GARLIC, CUCUMBER, FRIED EGG, HAMBURGER BUN, AMERICAN CHEESE, PROVOLONE CHEESE, CHEDDAR CHEESE, BLEU CHEESE, SWISS CHEESE, FETA, GOAT CHEESE, BOURSIN CHEESE, PEPPER JACK.

### SPECIALTY SALADS

#### CIVIC WOMEN

GRILLED CHICKEN PLACED ON CRISP GREENS WITH TOMATO, CUCUMBER, OLIVES, GARNISHED WITH CRISP APPLE WEDGES, DRIED CHERRIES & JULIENNE PROSCIUTTO SERVED WITH A CHAMPAGNE DRESSING... 17.00

#### 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... 16.00

TENDERLOIN... 19.00

#### ULTIMATE GREEK SALAD

CRISP ROMAINE AND SPINACH TOPPED WITH RED ONION, TOMATOES, HARD COOKED EGG. ENGLISH CUCUMBER, MEDITERRANEAN OLIVES, FETA CHEESE SERVED WITH A LEMON OREGANO VINAIGRETTE WITH YOUR CHOICE OF (4oz.) SALMON... 19.00 (2) LAMB CHOPS...19.00

#### BEAVER VALLEY STAND BY

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

CHICKEN ... 16.00

TENDERLOIN OF BEEF (8OZs.) ... 18.75

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

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### SANDWICHES

WITH YOUR CHOICE OF HOUSE FRIED CHIPS OR SEASONED FRENCH FRIES

**PULLED LAMB SANDWICH**...THE LAMB CHUCK IS SLOW ROASTED FOR 15 HOURS WITH FRESH GARLIC AND ITALIAN PARSLEY, HAND PULLED AND SERVED IN A FRESH BAKED BAGUETTE TOPPED WITH SAUTÉED SPINACH, FETA, HOUSE-MADE BANANA PEPPERS, AND TZARZIKI SAUCE... **13.50**

**ITALIAN SAUSAGE**...LOCAL SAUSAGE MADE SPECIAL FOR US, TOPPED WITH CARAMELIZED SHALLOTS ON TOASTED HOUSE BREAD AND TOPPED WITH MELTED MOZZARELLA CHEESE... **11.75**

**NON-TRADITIONAL CLUB**...THINLY SLICED TURKEY, SWISS CHEESE, BACON, LETTUCE, TOMATO AND A SIDE OF MAYONNAISE ON TOASTED SOURDOUGH BREAD... **12.00**

**DEEP FRIED HADDOCK**...HAND BREADED AND DEEP FRIED TO A GOLDEN PERFECTION SERVED WITH COLE SLAW... **12.75**

**OLD FASHION GRILLED HAM & CHEESE**...SHAVED OLD FASHION HAM PLACED ON TOASTED WHITE BREAD MELTED SWISS & AMERICAN CHEESE GARNISHED WITH LETTUCE & TOMATO... **10.75**

**THE CLASSIC PHILLY**...SHAVED AND GRILLED: PLACED ON A BAGUETTE SERVED WITH CARAMELIZED SHALLOTS, MELTED MOZZARELLA & PROVOLONE CHEESE... **11.50**

**COUNTRY CHICKEN**... TOASTED CORN BREAD TOPPED WITH SAUTÉED CHICKEN, SHAVED TURKEY, HICKORY BACON, AND CHEDDAR SPREAD, FRIED GREEN TOMATOES, AND CRISP LETTUCE... **11.75**

**TREE HUGGER** ...FRESH BAKED BAGUETTE SPREAD WITH RED PEPPER PESTO TOPPED WITH SAUTÉED BROCCOLI IN OLIVE OIL WITH CARAMELIZED ONIONS AND ROASTED PEPPERS TOPPED WITH MOZZARELLA & FETA CHEESE... **11.75**

**CALIFORNIA BEEF** ... THIS FLOUR TORTILLA IS STUFFED WITH SHAVED RIB EYE, BOURSIN CHEESE, SAUTÉED ONIONS, MUSHROOMS, MOZZARELLA AND FRESH SPINACH... **12.50**

**TURKEY YENTA**...THIS WRAP IS BRUSHED WITH BASIL PESTO THEN ROLLED AROUND SHAVED TURKEY, PROSCIUTTO, LEAF LETTUCE, GARDEN TOMATOES, ENGLISH CUCUMBER, AND MOZZARELLA & PARMESAN CHEESE... **12.00**

**UNCOMMON CHICKEN**...THE WRAP IS STUFFED WITH GRILLED CHICKEN, ROASTED PEPPERS, PROSCIUTTO HAM, PARMESAN CHEESE, PINE NUTS, CHOPPED ROMAINE AND HOUSE CAESAR DRESSING... **12.00**

**OLD STYLE REUBEN**...SHAVED CORNED BEEF PLACED ON TOASTED MARBLE RYE WITH SWISS CHEESE, FRESH SAUERKRAUT & SERVED WITH 1000 ISLAND DRESSING... **11.50**

### HOUSE FAVORITES

**LEBANESE NACHOS**... ULTRA – THIN TUSCANO BREAD TOPPED WITH HOUSE MADE GYRO MEAT, HUMMUS, FETA, TOMATOES, TWIN OLIVES, RED ONION, MOZZARELLA & CHEDDAR CHEESE AND TOPPED WITH HOUSE PEPPER RINGS & GARNISHED WITH A TZATZIKI SAUCE... **12.50**

**OPEN FACE POT ROAST**... SERVED ON TOASTED WHITE BREAD WITH FRENCH FRIES AND A CLASSIC BORDELAISE SAUCE... **12.90**

### BAKED OR BROILED SCROD

ICELANDIC SCROD PREPARED IN BUTTER SERVED WITH CHEF'S VEGETABLES... **16.00**

### SHRIMP & SCALLOPS

SAUTÉED WITH ROASTED GARLIC THEN TOSSED LINGUINE IN BASIL PESTO CROWNED WITH TWIN CHEESE & ROASTED RED PEPPER... **14.00**

### SAUTÉED CHICKEN

WITH CARAMELIZED ONIONS, FRESH SPINACH, GRILLED ARTICHOKE, ROASTED TOMATOES, A HINT OF GREEK SEASONING & FETA CHEESE... **13.50**

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