

MAGELLAN'S

DINNER

American - Continental Cuisine

Appetizers

CALAMARI	\$14.95
Tartar and Cocktail Sauce	
INDIAN SEA PRAWNS	\$13.95
White Wine Lemon Parsley Garlic Sauce	
SMOKED SALMON	\$12.95
Capers and Crème Cheese	
CAPRESE	\$11.95
Tomatos Fresh Mozzarella Basil Balsamic Vinaigrette	

GREEN SHELL MUSSELS	\$12.95
Curry Cream Tomato Parsley Sauce	
CRAB CAKES	\$12.95
Tartar Sauce and Roasted Bell Pepper Aioli	
GRILLED SCALLOPS	\$12.95
Caper Lemon Cream Sauce	
AHI TUNA	\$13.95
Seared AHI Tuna Japanese Style Wasabi and Soy Sauce	

Salads

CAESAR SALAD	\$8.95
Classic Recipe!	
MIXED ORGANIC GREENS	\$7.95
Organic Greens Tomatos and olives Balsamic Vinaigrette	
PARMESAN SALAD	\$10.95
Mixed Greens, Tomatoes, Olives, Walnuts, Raisins and Shaved Parmesan	

ICEBERG WEDGE SALAD	\$10.95
Blue Cheese Dressing w/ Pears and Roasted Walnuts	
SPINACH SHRIMP SALAD	\$12.95
Bay Shrimp on Spinach, Olives and Tomatoes	
TOMATO SALAD	\$10.95
Sliced Tomatos w/ Caramelized Red Onions and Crumbled Gorgonzola Cheese on Balsamic Vinaigrette	

Entrées

Except Pasta, Entrées are served w/ Roasted Potatos and Seasonal Vegetables

Steaks are USDA Choice Horseradish and Crumble Blue Cheese available in Leu of Sauce

CARBONARA	\$19.95
Linguini Caramelized Pancetta in a Cream Sauce	
PRIMAVERA PASTA	\$21.95
Steamed Mix Vegetables O/ Linguini Tomato or Cream Sauce	
SALMON RIGATONI	\$24.95
Cold Smoked Salmon over Rigatoni on a Lemon Crème Sauce	
LINGUINI PESCATORE	\$29.95
Linguini w/ Prawns, Scallops, Clams, Mussels, Fresh Fish, Tomato sauce	
ALASKAN HALIBUT	\$31.95
Pan Roasted on a Pesto Lemon Cream Sauce	
ATLANTIC SALMON	\$32.95
Grilled White Wine Cream Sauce w/ Artichokes and Tomatoes	
MUSTARD CHICKEN	\$29.95
Pan Roasted Lemon Mustard White Wine Cream Sauce	
NEW YORK STEAK	\$37.95
Charbroiled w/ Mushroom Demi Glass Sauce	
MOSCOW DUCK	\$31.95
Duck Breast Seared and Topped w/ a Cranberry Demi Glass Sauce	
SWISSLAND VEAL	\$34.95
Veal Sauté on a Lemon Butter Caper Wine Sauce- Dinner Portion	
PORTERHOUSE	\$57.95
22oz Charbroiled Maitre d' Hotel Herb Butter	
LOBSTER AND PRAWNS	
Lobster Tail and Prawns Pan Sautéed Pesto Sauce Linguini ... Market Price	

RIGATONI BOLOGNESE	\$25.95
Italian Sausage on a Tomato Cream Parmesan Sauce w/ Rigatoni	
PRAWNS FETTUCCINI	\$29.95
Grilled Prawns Fettuccini Parmesan Cream Sauce Spinach Sun Dried Tomatoes	
AHI TUNA	\$27.95
Seared On Lemon Pesto Aioli	
MAHI-MAHI	\$29.95
Pan Seared White Wine Caper Cream Sauce	
SEA SCALLOPS	\$28.95
Jumbo Scallops Grilled, Caper or Curry Cream Sauce	
PETRALE SOLE	\$29.95
Pan Sautéed in a Lemon Butter Sauce	
SMOKED PORK CHOP	\$39.95
Bourbon Maple Peach Sauce-Dinner Portion	
RACK OF LAMB	\$37.95
Charbroiled Garlic Shallot Cabernet Demi Glass	
FILLET MIGNON	\$41.95
Charbroiled Peppercorn Veal Demi Glace Sauce	
BISTECCA FIORENTINA	\$42.95
20oz Rib-Eye Charbroiled Fresh Lemon and Olive Oil	
BRAISED SHORT RIBS	\$38.95
Boneless Beef Short Ribs on a Au Jus Sauce	
T- BONE	\$48.95
20oz Charbroiled Maitre d' Hotel Herb Butter	

WWW.MAGELLANSWORLDCUISINE.COM

Prices may change without notice due to ongoing corrections, errors/mistakes or/and Market changes

15 East 6th Street Tracy CA 95376 - 20% Service on Parties of 5 and up - 209.839.2333