

All entrées are seasoned with our secret blend of spices and seasonings.

These "LOM seasonings" add our signature flavor to every medl. (They do contain MSG)

If you're on a special diet, or prefer NO or light seasoning - please advise your server.

We take pride in providing the best service. However, if you're dissatisfied, please let us know so we can please you.



The Certified Angus Beef® brand is Angus beef at its best®. There's no other choice for remarkably good taste, but don't take our word on it. Let your taste buds decide.

Certified Angus Beef® Entrées

Filet Mignon 46.00
Petite Filet Mignon 38.00

Prime Rib 44.00 (Thursday thru Sunday while it lasts!)

New York Strip 32.00
Cowboy Cut Boneless Ribeye 44.00
Top Sirloin 38.00
Petite Top Sirloin 31.00

A plate charge of 10.00 is applied to split a dinner.

Seafood Entrées

Scampi 31.00

Sautéed in our own wine and herb sauce.

Steak & Scampi 40.00

6 oz. Certified Angus Beef * flat iron steak paired with our scampi.

Prawns 31.00

Steamed and served with drawn butter.

Steak & Prawns 40.00

6 oz. Certified Angus Beef® flat iron steak paired with our prawns.

Breaded Prawns 3100

Tempura battered and deep-fried.

Steak & Breaded Prawns 40.00

6 oz. Certified Angus Beef * flat iron steak paired with our battered and deep-fried prawns.

Alaskan King Crab - Market Price

Steak & Alaskan King Crab - Market Price

6 oz. Certified Angus Beef® flat iron steak paired with king crab.

Lobster Tail - Market Price

Steak & Lobster Tail - Market Price

6 oz. Certified Angus Beef * flat iron steak paired with lobster.

Temperature Chart

Blood Rare: Charred outside, cold inside • Rare: Charred outside, warm inside

Medium Rare: Still red in the middle • Medium: Pink all through

Medium Well: Some dull pink in the middle • Well: cooked throughout - not recommended

All dinners are served with:

Relish Tray, Mini Loaf of Bread, Your Choice of Regular Baked Potato or
Our Famous Twice Baked Potato, Shrimp Cocktail or Salad, and Wilcoxson's Ice Cream
(Honey Mustard, French, Huckleberry Vinaigrette, Lemon Vinaigrette, Mango Vinaigrette, Cranberry Vinaigrette, Oil & Balsamic Vinegar, Caesar)
Homemade Dressings: Ranch, Italian, 1000 Island, Blue Cheese

Appetizers

Steamed Blue Mussels 10.00

Steamed Clams 10.00

Walleye Fillet 18.00

Boneless Wings 9.00

Zucchini 8.00

Breaded Mushrooms 9.00

Deep Fried Pickles 8.00

Oysters on-the-half-shell 18.00

Escargot 8.00

Served in mushroom caps with our special sauce.

Fiesta Poppers 9.00

Dark & Tan Onion Rings 8.00

Avocado Wedges 9.00

Specialties

Duck A la Orange 35.00

Our "magic" recipe.

BBQ Baby Back Ribs Full Rack 38.00 • Half Rack 28.00

Rack of pork ribs with our "magic" recipe.

Charbroiled Chicken Breast 22.00

Teriyaki or Land of Magic Spice.

Flat Iron Steak with 2 Prawns 33.00

6 oz. Certified Angus Beef * flat iron steak.

Walleye Fillet 31.00

6-oz. Lobster 33.00



All are served with fries.

Steak Sandwich 24.00

Certified Angus Beef * flat iron on garlic toast.

Kids' 12 & Under Certified Angus Beef Flat Iron Steak 21.00

1/4-pound Certified Angus Beef Burger 12.00

Add American or cheddar cheese 1.00 / Add smoked gouda or pepper jack 1.00 / Add bacon slice 1.00

1/2-pound Certified Angus Beef Burger 15.00

Add American or cheddar cheese 1.00 / Add smoked gouda or pepper jack 1.00 / Add bacon slice 1.00

Certified Angus Beef Prime Rib Dip 18.00

Grilled Chicken Breast Sandwich 15.00

Add American or cheddar cheese 1.00 / Add smoked gouda or pepper jack 1.00 / Add bacon slice 1.00

Chicken Strips 11.00 Alaskan Ale Cod 15.00

Substitute Baked Potato, Twice Baked Potato or Salad, Add 2.75

Great Wine List & Full Service Bar

NO separate checks on large groups.







Land of Magic in Logan 11060 Front Street Logan Manhattan, Montana 59741

406/284-3794
Please call for reservations.

Cand of Magic is a family owned and operated steakhouse.

Jay and Beth McCurry of Three Forks. Montana. owners since

2007. are proud to serve the Certified Angus Beef® brand.

We hope you enjoy your dining experience at

the Cand of Magic Steakhouse.



Dining Room Hours

Winter Hours:

Sunday - Thursday 3 p.m. - 8:00 p.m. Friday - Saturday 3 p.m. - 8:30 p.m.

Spring Hours:

Sunday - Thursday 3 p.m. - 9 p.m. Friday - Saturday 3 p.m. - 9:30 p.m.

Summer Hours:

Sunday - Saturday 3 p.m. - 9:30 p.m.

Fall Hours:

Sunday - Thursday 3 p.m. - 9 p.m. Friday - Saturday 3 p.m. - 9:30 p.m.

Bar Hours:

All Week 3 p.m. - Close

