

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

These "LOM seasonings" add our signature flavor to every meal. (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.

Certified Angus Beef® Entrées

Filet Mignon 49.00
Petite Filet Mignon 41.00

Prime Rib 46.00

(while it lasts) Garlic-crusted ribeye, grilled to your desired temperature.

Ribeye 46.00 New York Strip 33.00 Top Sirloin 40.00 Petite Top Sirloin 33.00

Add sautéed mushrooms 3.00. 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 31.00Battered 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 Shrimp Cocktail or Salad, and Wilcoxson's Ice Cream.
Our Famous Twice-Baked Potato, Regular Baked Potato or Loaded Baked Potato for 2.00 more.

(Honey Mustard, French, Huckleberry Vinaigrette, Mango Vinaigrette, Cranberry Vinaigrette, Oil & Balsamic Vinegar, Caesar)
Homemade Dressings: Ranch, Italian, 1000 Island, Blue Cheese



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.

Appetizers

Steamed Blue Mussels 13.00

Steamed Clams 13.00

Walleye Fillet 18.00

Prepared poached or deep-fried.

Boneless Wings 9.00

Zucchini 8.00

Breaded Mushrooms 9.00

Deep Fried Pickles 8.00

Side of Fries 4.00

Oysters on-the-half-shell 18.00

Escargot 11.00

Served in mushroom caps with our special sauce.

Fiesta Poppers 9.00

Dark & Tan Onion Rings 8.00

House End-cut Finger Steak 15.00

1 oz. cuts of Certified Angus Beef® Ribeye, New York, Tenderloin and Top Sirloin.

Specialties

Duck A la Orange 37.00

Our "magic" recipe. Half duck smothered in our house-made orange sauce, cooked to a caramelized perfection.

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.

Walleye Fillet 31.00

Prepared poached or deep-fried.

6-oz. Lobster 33.00



On The Lighter Side

All are served with fries.

Steak Sandwich 24.00

Certified Angus Beef® flat iron on garlic toast.

1/4-pound Certified Angus Beef ® Burger 12.00

Add American, cheddar, smoked gouda or pepper jack cheeses 1.00/Add bacon slice 1.00 / blue cheese crumbles 1.50

1/2-pound Certified Angus Beef Burger 15.00

Add American, cheddar, smoked gouda or pepper jack cheeses 1.00/Add bacon slice 1.00 / blue cheese crumbles 1.50

Certified Angus Beef
Land of Magic Specialty Burger

Add blue cheese, sautéed mushrooms and grilled onions to either 2 burgers above for 3.00 more.

Certified Angus Beef ® Prime Rib Dip 18.00

Chicken Strips 11.00

Classic B.L.T. 14.00 • Grilled Cheese 8.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Great Wine List & Full Service Bar





We hope you enjoy your dining experience at the Cand of Magic Steakhouse.



