

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

12 oz. Filet Mignon 70.00

8 oz. Petite Filet Mignon 54.00

16 oz. Prime Rib 63.00

*Garlic-crusted prime rib grilled to
your desired temperature,
(while it lasts)*

16 oz. Ribeye 62.00

14 oz. New York Strip 48.00

16 oz. Top Sirloin 48.00

12 oz. Petite Top Sirloin 40.00

Add sautéed mushrooms 3.00

A plate charge of 18.00 is applied to split a dinner

Seafood Entrées

Scampi 37.00

Sautéed in our own wine and herb sauce.

Steak & Scampi 44.00

*6 oz. Certified Angus Beef® top sirloin
steak with our scampi.*

Prawns 37.00

Steamed and served with drawn butter.

Steak & Prawns 44.00

*6 oz. Certified Angus Beef® top sirloin
steak paired with our prawns.*

Breaded Prawns 37.00

Battered and deep-fried

Steak & Breaded Prawns 44.00

*6 oz. Certified Angus Beef® top sirloin 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® top sirloin steak paired
with king crab.*

Lobster - Market Price

Steak & Lobster - Market Price

*6 oz. Certified Angus Beef® top sirloin 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 or Regular Baked Potato.

(Honey Mustard, French, Mango Vinaigrette, Oil & Balsamic Vinegar, Caesar)

Homemade Dressings: Ranch, Italian, 1000 Island, Blue Cheese

Appetizers

Steamed Blue Mussels 14.00

Boneless Wings 13.00

Breaded Mushrooms 12.00

Jalapeno Cheddar Bites 12.00

Breaded Cauliflower 12.00

Mozzarella Triangles 12.00

Peel & Eat Shrimp 14.00

Escargot 14.00

Served in mushroom caps with our special sauce.

Fiesta Poppers 12.00

Deep Fried Pickles 9.00

House End-cut Finger Steak 23.00

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

Walleye Fingers 20.00

Specialties

Duck A la Orange 47.00

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

1/2 Rack Ribs 33.00

Walleye Fillet 37.00

Prepared poached or deep-fried.

6-oz. Steak & 2 Prawns 37.00



LOM Chicken 30.00

LOM Seasoning or Teriyaki

On The Lighter Side

All are served with fries. Substitute sweet potato fries 2.00.



8 oz. Steak Sandwich 30.00

Certified Angus Beef® on garlic toast.

***1/4-pound Certified Angus Beef® Burger 14.00**

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

***1/2-pound Certified Angus Beef® Burger 17.00**

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

Certified Angus Beef® Prime Rib Dip 25.00

Walleye Fingers 18.00

Land of Magic

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

406/284-3794

Please call for reservations.

Land of Magic is a family-owned and operated steakhouse. Jay and Beth McCurry of Three Forks, Montana, owned the restaurant from 2007-2024. Their two daughters, Jody Lower and Julie Hart purchased the restaurant from them on January 1, 2025. Jay and Beth are proud to pass their legacy on to their two daughters. We are proud to serve the *Certified Angus Beef®* brand.

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

Delights

**Mud Pie
Red Velvet Cupcake
Tiramisu Cupcake**

