

*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 <b>70.00</b>	16 oz. Ribeye <b>62.00</b>
8 oz. Petite Filet Mignon <b>54.00</b>	14 oz. New York Strip <b>48.00</b>
16 oz. Prime Rib <b>63.00</b> <i>Garlic-crusted prime rib grilled to your desired temperature. (while it lasts)</i>	16 oz. Top Sirloin <b>48.00</b>
	12 oz. Petite Top Sirloin <b>40.00</b>

*Add sauteed mushrooms 3.00*

*A plate charge of 18.00 is applied to split a dinner*

## **Seafood Entrées**

<b>Scampi 37.00</b> <i>Sautéed in our own wine and herb sauce.</i>	<b>Steak &amp; Breaded Prawns 44.00</b> <i>6 oz. Certified Angus Beef® top sirloin steak paired with our battered and deep-fried prawns.</i>
<b>Steak &amp; Scampi 44.00</b> <i>6 oz. Certified Angus Beef® top sirloin steak with our scampi.</i>	<b>Alaskan King Crab - Market Price</b>
<b>Prawns 37.00</b> <i>Steamed and served with drawn butter.</i>	<b>Steak &amp; Alaskan King Crab - Market Price</b> <i>6 oz. Certified Angus Beef® top sirloin steak paired with king crab.</i>
<b>Steak &amp; Prawns 44.00</b> <i>6 oz. Certified Angus Beef® top sirloin steak paired with our prawns.</i>	<b>Lobster - Market Price</b>
<b>Breaded Prawns 37.00</b> <i>Battered and deep-fried</i>	<b>Steak &amp; Lobster - Market Price</b> <i>6 oz. Certified Angus Beef® top sirloin steak paired with lobster.</i>

### **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

<b>Steamed Blue Mussels 14.00</b>	<b>Escargot 14.00</b>
<b>Boneless Wings 13.00</b>	<i>Served in mushroom caps with our special sauce.</i>
<b>Breaded Mushrooms 12.00</b>	<b>Fiesta Poppers 12.00</b>
<b>Jalapeno Cheddar Bites 12.00</b>	<b>Deep Fried Pickles 9.00</b>
<b>Breaded Cauliflower 12.00</b>	<b>House End-cut Finger Steak 23.00</b>
<b>Mozzarella Triangles 12.00</b>	<i>1 oz. cuts of Certified Angus Beef® Ribeye, New York, Tenderloin and Top Sirloin.</i>
<b>Peel &amp; Eat Shrimp 14.00</b>	<b>Walleye Fingers 20.00</b>

## 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**

