COCKTAILS

Bubbles

SPARKLING | MAGIC CASTLE ............................................. 12 | 48
California, USA

PROSECCO | LA MARCA .................................................. 15 | 60
Trieste, Italy

SPARKLING DRY ROSÉ | JP. CHENET ............................................. 14 | 56
France

CHAMPAGNE | TAITTINGER BRUT ........................................... 24 | 96
Reims, France

CHAMPAGNE | NICOLAS FEUILLATTE BRUT .................................. 20
Chouilly, France

MAGICAL MOMENT ...................................................... 17
Hendrick’s Gin, St. Germain Liqueur, Passion Fruit Purée, JP. Chenet Sparkling Dry Rosé

MYSTICAL MARGARITA .................................................... 17
Casamigos Reposado, P & M Blood Orange, Fresh Lime Juice, Agave
Make it a Cadillac Margarita - Add 3

SORCERER’S SANGRIA .................................................... 17
DryRedWine, Fresh Pomegranate Juice, Brandy, Triple Sec, Fresh Orange Juice

SMOKE & MIRRORS ......................................................... 17
El Silencio Mezcal, Ancho Reyes, Prickly Pear Syrup, Fresh Lime, Agave, Salted Rim

THE CONJURER .............................................................. 17
Tito’s Vodka, Hangar 1 Mandarin Vodka, Fresh Orange Juice, Grand Marnier, Fresh Lemon Juice, Fizzy Water

MISDIRECTION ............................................................... 17
Ketel One Vodka, Dorda Double Chocolate Liqueur, Kahlúa, Espresso

Whites

PINOT GRIGIO | SANTA MARGHERITA ......................................... 14 | 56
Alto Adige, Italy

RIESLING | FIRESTONE ....................................................... 12 | 48
Santa Barbara County, CA USA

SAUVIGNON BLANC | HONIG .......................................................... 13 | 52
Napa Valley, CA USA

POUILLY FUME | DOMAINE DE FONTENILLE .................................. 14 | 56
France

CHARDONNAY | SONOMA CUTRER ........................................... 14 | 56
Sonoma County, CA USA

CHARDONNAY | Grgich Hills ...................................................... 18 | 72
Napa Valley, CA USA

ROSE | DOMAINE DE LA VERRIERE .................................... 12 | 48
France

Reds

PINOT NOIR | MAGIC CASTLE CUVÉE .................................... 15 | 60
Library Vineyard, Monterey County, CA USA

PINOT NOIR | SAINTSBURY .................................................... 18 | 72
Carneros, CA USA

MERLOT | DUCKHORN DECOY ............................................. 12 | 48
Sonoma County, CA USA

MALBEC BLEND | DRAGON’S TOOTH ........................................... 20 | 80
Napa Valley, CA USA

RED BLEND | PARADUXX ....................................................... 20 | 80
Napa Valley, CA USA

CABERNET | DAOU DISCOVERY ............................................. 16 | 64
Paso Robles, CA USA

CABERNET | AUSTIN HOPE ..................................................... 21 | 84
Paso Robles, CA USA

WINES

Select by-the-glass / by-the-bottle. Please ask your server for a full Wine Menu for more by-the-bottle options.

BEER, SPIRITS & NON-ALCOHOLIC

PLEASE ASK YOUR SERVER ABOUT TONIGHT’S AVAILABLE DRAFT BEERS, BOTTLED BEERS, SPIRITS, SOFT DRINKS, AND COFFEE OPTIONS.

Beverages are welcome in the showrooms. Please drink responsibly. Please do not drink & drive.
Menu printed 2.17.2022
APPETIZERS
- JUMBO SHRIMP COCKTAIL $29
- CRISPY LEMON PEPPER CALAMARI $19
- MARYLAND CRAB CAKES $19
- FOUR CHEESE GARLIC BREAD $15
- ½ DOZEN OYSTERS ROCKEFELLER $24
- SPICY AHI TUNA POKE $19

SOUPS
- SOUP DU JOUR $14
- THAI CURRY CRAB BISQUE $18
- LANE MANSION MIXED GREENS $16
- MAGIC CASTLE® FAMOUS CHILI $14

SALADS
- CLASSIC CAESAR SALAD $16
- AMA WEDGE SALAD $16
- BOSC PEAR & BURRATA $16
- LANE MANSION MIXED GREENS $16
- CLASSIC CAESAR SALAD $16
- AMA WEDGE SALAD $16
- BOSC PEAR & BURRATA $16

FROM THE

BUTCHER SHOP
served with Bordelaise sauce & roasted fingerling potatoes
- SLOW ROASTED PRIME RIB
  - 10 oz HARRY HOUDINI CUT $50
  - 14 oz THURSTON CUT $55
- 6 oz PRIME FILET MIGNON $52
- 9 oz PRIME FILET MIGNON $69
- 32 oz PRIME TOMAHAWK STEAK TO SHARE $225
- 24 oz PRIME PORTERHOUSE STEAK $149
- ACADEMY BEEF WELLINGTON $59
- NEW ZEALAND RACK OF LAMB $57

FROM THE

SEA, GARDEN & MORE
- CITRUS ROSEMARY HALF CHICKEN $47
  served with Citrus Beurre Blanc sauce & roasted fingerling potatoes
- CHILEAN SEA BASS $59
  served with Citrus Beurre Blanc sauce & roasted fingerling potatoes
- SCOTTISH SALMON $52
  served with Citrus Beurre Blanc sauce & roasted fingerling potatoes
- HARissa CAULIFLOWER STEAK $40
  served with vegan mushroom risotto
- MUSHROOM BOLOGNESE SPAGHETTI SQUASH $45

MAGICAL TOPPERS
- MILTON STYLE: Maryland Crab Meat, Grilled Asparagus, Bearnaise Sauce $19
- 6 oz LOBSTER TAIL $29
- BÉARNAISE SAUCE $7
- TRUFFLE BUTTER $19
- PEPPERCORN SAUCE $7
- TWO JUMBO SCALLOPS $24

SIDES
- MACARONI & CHEESE $14
  add Lump Crab $9
- SAUTÉED MUSHROOMS $16
- CREAMED SPINACH $16
- LOADED BAKED POTATO $14
- GARLIC CONFIT WHIPPED POTATOES $14
- PARMESAN TRUFFLE FRIES $15
- SEASONAL VEGETABLES $15
- GRILLED ASPARAGUS $16

We prepare foods that contain eggs, milk, soy, wheat, nuts, seafood, and other potential allergens in one kitchen. If you have a food allergy, notify your server before ordering. Consuming raw or uncooked meats, seafood, or shellfish may increase your risk of foodborne illness.

18% Gratuity is included for Parties of 6 or more.
Menu printed 02.17.2022

- AMA favorite
- Vegan
- GF - Gluten Free