Cocktails

NPH OLD FASHIONED 24
Redemption bourbon, Orchard Cherry liqueur, Angostura bitters, oak barrel aged with fresh cherries and oranges
Served Smoked in a Glass Dome - Add 7

MAGICAL MOMENT 19
Empress botanical gin, St. Germain liqueur, lavender syrup, brew glitter, sparkling dry rosé

MYSTICAL MARGARITA 19
Teremana reposado, Liquid Alchemist blood orange, fresh lime juice, agave
Make it a Cadillac Margarita - Add 5

SORCERER’S SANGRIA 19
Red & white wine, pomegranate juice, St. Remy brandy, Cointreau Noir, oranges

SMOKE & SHADOWS 19
400 Conejos mezcal, pineapple puree syrup, pineapple juice, fresh lime juice, tajin rim

TROPICAL TRICKSTER 19
Captain Morgan white rum, Cutwater Bali Hai dark rum, Aperol, Giffard rhubarb liqueur, passion fruit purée, lime juice

MISDIRECTION 19
Ketel One vodka, Dorda double chocolate liqueur, Kahlúa, espresso

MAGIC MANHATTAN 24
Woodford Reserve bourbon, Amaro Montenegro, Angostura & orange bitters
Served with an Aromatic Smoke Bubble

Mocktails

THE MILTY 12
Lyre’s Italian Spritz non-alcoholic aperitif, fresh lemon juice, ginger ale

THE PRINCESS 12
Liquid Alchemist blood orange, fresh lime, agave, fizzy water

THE PREZ 12
Passionfruit puree, fresh orange juice, pineapple juice, orgeat syrup, cranberry float

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 and do not drink & drive.
**Red Wine**

**MAGIC CASTLE® CUVEE**
Pinot Noir | Monterey County, CA

**AU BON CLIMAT**
Pinot Noir | Santa Barbara, CA

**DUCKHORN DECOY**
Merlot | Sonoma County, CA

**DRAGON’S TOOTH**
Malbec Blend | Napa Valley, CA

**TABLAS CREEK ”PATELIN”**
Rhone-Style Blend | Paso Robles, CA

**DAOU**
Cabernet | Paso Robles, CA

**GREGICH HILLS**
Cabernet | Napa Valley, CA

**White Wine**

**PIGHIN**
Pinot Grigio | Friuli, Italy

**FIRESTONE**
Riesling | Santa Barbara County, CA

**HONIG**
Sauvignon Blanc | Napa Valley, CA

**SAGER & VERDIER**
Sancerre | Loire Valley, France

**SONOMA CUTTER**
Chardonnay | Sonoma County, CA

**ORIN SWIFT ”MANNEQUIN”**
Chardonnay | Russian River Valley, CA

**SUMMER WATER**
Rosé | Central Coast, CA

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**Bubbles**

**MAGIC CASTLE®**
Sparkling | California, USA

**LA MARCA**
Prosecco | Trieste, Italy

**JP. CHENET**
Sparkling Dry Rosé | Languedoc, France

**TAITTINGER BRUT**
Champagne | Reims, France

**VEUVE CLICQUOT YELLOW LABEL**
Champagne | Reims, France

**NICOLAS FEUILLATTE BRUT**
Champagne “Split” 187 ml | Chouilly, France

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

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**OUR MISSION**

The Academy of Magical Arts has been and will continue to be the premier organization in the world dedicated to the art of Magic. We are an organization that encourages fellowship, promotes the art, and maintains the highest ethical standards in our actions. We will provide a friendly environment where Members and their guests can enjoy the art and each other’s company. Our goals and objectives are to advance the art and provide a positive image of Magic and Magicians worldwide.

Beverages are welcome in the showrooms. Please drink responsibly and do not drink & drive.
**Appetizers**

- **FRESH BURRATA** 16
  with grilled ciabatta bread, balsamic strawberry compote and basil purée

- **JUMBO SHRIMP COCKTAIL** GF 29
  half dozen shrimp, citrus cocktail sauce, horseradish

- **CRISPY PEPPER CALAMARI** 19
  sweet honey chili sauce, toasted chili threads

- **BUTTERNUT SQUASH & APPLE SOUP** GF 15
  coconut milk, toasted pepitas, micro sage
  add jumbo lump crab +12

- **MAGIC CASTLE® FAMOUS CHILI** GF 14
  sour cream, cheddar cheese, red onion

- **LANE MANSION MIXED GREENS** GF 16
  mixed greens, hothouse cucumbers, cherry tomatoes, sherry vinaigrette

- **JUMBO LUMP CRABCAKES** 28
  lemon remoulade, seagrass

- **FOUR CHEESE GARLIC BREAD** 16
  mozzarella, jack, white and yellow cheddar, on rustic baguette

- **HAMACHI CRUDO** 24
  4oz hamachi sashimi, ginger garlic vinaigrette, avocado cream, crispy onions

**Soups & Salad**

- **CLASSIC CAESAR SALAD** 16
  housemade croutons, parmesan, Spanish white anchovies

- **LITTLE GEM SALAD** 16
  cherry tomatoes, dried cranberries, pearl couscous, citrus truffle vinaigrette

- **AMA WEDGE SALAD** GF 16
  baby iceberg, bleu cheese, bacon crumbles, cherry tomatoes, bleu cheese dressing

**Vegan Entrées**

- **RIGATONI BOLOGNESE** 45
  Impossible® meat, tomato ragu, vegan mozzarella

- **GRILLED & CONFIT ARTICHOKESES** GF 45
  sundried tomato risotto, crumbled vegan feta, chives

- **ROASTED SPICED ITALIAN EGGPLANT** GF 45
  basil pesto rice pilaf, pinenut tomato relish, yogurt sauce

- **BLACK GARLIC & TRUFFLE BUCATINI** 45
  forest mushrooms, vegan parmesan cream sauce, lemon zest

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*ONE ENTRÉE PER PERSON MINIMUM | 20% GRATUITY IS INCLUDED FOR PARTIES OF 6 OR MORE*

*We prepare foods that contain eggs, milk, soy, wheat, nuts, seafood, and other potential allergens in our kitchen.*

*If you have a food allergy, please notify your server before ordering.*

*Consuming raw or undercooked meats, seafood, or shellfish may increase your risk of foodborne illness.*

- AMA FAVORITE  
- GF - GLUTEN FREE  
- VEGAN
Entrées

All entrées are served with roasted fingerling potatoes except the Cobb Salad

12oz SLOW ROASTED PRIME RIB 58
au jus, choice of creamy or regular horseradish

8oz FILET MIONG 58
bordelaise sauce, roasted garlic bulb

8oz AUSTRALIAN WAGYU DENVER CUT 69
bordelaise sauce, roasted garlic bulb

14oz PRIME BONE-IN RIBEYE 76
bordelaise sauce, roasted garlic bulb

32oz SHAREABLE PRIME TOMAHAWK 225
bordelaise sauce, roasted garlic bulb

ACADEMY BEEF WELLINGTON 59
bordelaise sauce, roasted garlic bulb

12oz SLOW ROASTED PRIME RIB 58
COLORADO RACK OF LAMB 58
bordelaise sauce, roasted garlic bulb

8oz FILET MIONG 58
CITRUS ROSEMARY HALF CHICKEN 49
citrus beurre blanc sauce

8oz AUSTRALIAN WAGYU DENVER CUT 69
CHILEAN SEA BASS 59
mi so ginger-garlic sauce

14oz PRIME BONE-IN RIBEYE 76
SCOTTISH SALMON 54
citrus beurre blanc sauce

32oz SHAREABLE PRIME TOMAHAWK 225
LOBSTER COBB SALAD 48
Baja lobster, romaine lettuce, cherry tomatoes, bleu cheese, bacon, pickled red onions, cured egg yolks, and green goddess ranch dressing.

Macaroni & Cheese 15
three cheese fondue, shaved parmesan, toasted bread crumbs
add jumbo lump crab +12

Loaded Baked Potato 15
butter, sour cream, bacon, chives

Sautéed Mushrooms 16
shaved parmesan

Creamed Spinach 16

Milton Style 19
lump crab meat, asparagus, bearnaise sauce

Truffle Butter 19

Black Garlic & Balsamic Butter 14

Peppercorn Sauce 7

Béarnaise Sauce 7

Brussels Sprouts 17
soy garlic and truffle vinaigrette, crispy onions
add bacon +5

Grilled Asparagus 16

Garlic Confit Whipped Potatoes 14

Parmesan Truffle Fries 15

BBQ Roasted Heirloom Carrots 15