



Dinner Menu
magaliadepot.com

Restaurant: 530-876-9903
Catering: 530-966-4790
6818 Depot Lane, Magalia, CA 95954

Appetizers

Onion Rings 5.99

Fresh Buffalo Mozzarella Sticks
Fresh Buffalo mozzarella breaded with Italian bread crumbs and served with a zesty marinara 6.49

Garlic Cheese and Bacon Fries
Shoestring fries tossed with fresh sautéed garlic, topped with apple wood smoked bacon and cheese. Served with homemade ranch 6.49

Loaded Potato Skins
Loaded with jack and cheddar cheeses, apple wood smoked bacon, green onions and sour cream 6.99

Rolled Tacos
Homemade authentic rolled tacos covered with melted cheese, pico de gallo, sour cream, and served with a side of homemade salsa
Potato 6.49 / Beef 7.99

Nachos
A high pile of tortilla chips layered with black beans and shredded beef, topped with melted cheese, pico de gallo, sour cream and guacamole 9.99

Steak Quesadilla
6 oz of grilled top sirloin sliced and served in an extra large tortilla with melted cheese, caramelized onion and green chilies 10.99

Salads

Add grilled chicken for 3.00
Add steak 6.00

Caesar Salad
Fresh chopped romaine lettuce tossed with homemade Caesar dressing, fresh croutons and shaved parmesan 6.99

Depot Salad
Organic mixed greens tossed with gorgonzola cheese, candied pecans, Granny Smith apples and a homemade sweet basil vinaigrette 7.49

Bleu Cheese Wedge
A wedge of iceberg lettuce drizzled with vinaigrette and topped with chopped cherry wood smoked bacon, fresh diced tomatoes, red onion, bleu cheese crumbles and a homemade bleu cheese dressing 7.49

Taco Salad
Chopped lettuce topped with shredded beef, black beans, avocado, pico de gallo and cheese. Served in a fried tortilla shell with your choice of dressing 9.99

Depot Cobb Salad
Fresh chopped lettuce tossed in your choice of dressing and topped with fresh tomatoes, onions, bell peppers, gorgonzola, jack, cheddar, hardboiled egg, ham, turkey, bacon, shrimp and avocado 11.99

Chinese Chicken Salad
Crispy fried chicken, carrots, snow peas, wontons and Napa cabbage, tossed with a honey mustard dressing 9.99

Dinner Entrees

Served with house salad. Choose one of our specialty salads for just 2.50

Chicken Madera

Boneless breasts of chicken pan seared with a blend of three mushrooms and glazed with a rich Madera wine sauce. Served with garlic mashed potatoes and fire roasted vegetables 16.99

Chicken Picatta

Boneless breasts of chicken seared and glazed in white wine, capers, fresh lemon juice and butter. Served with oven roasted potatoes and fire roasted vegetables 16.99

Blackened Catfish

A boneless catfish filet rolled in blackening spice and pan seared in a cast iron skillet. Served with jasmine rice and fire roasted vegetables 14.99

Salmon Wellington

Atlantic salmon topped with sautéed spinach and crab meat, baked inside a puff pastry. Served with oven roasted potatoes and fire roasted vegetables 19.99

Coconut Shrimp

Served with ginger and plum sweet & sour sauce, served with jasmine rice and fire roasted vegetables 17.99

Depot Steak

Grilled filet mignon served with our signature French peppercorn sauce, garlic mashed potatoes and fire roasted vegetables
6 oz 18.99 / 8 oz 23.99

Grilled Top Sirloin

Choice sirloin served with our signature French peppercorn sauce, garlic mashed potatoes and fire roasted vegetables 8oz 17.99 / 12oz 21.99

Surf and Turf

An 8 oz grilled top sirloin and four coconut shrimp served with your choice of two side dishes 23.99

Beef Stroganoff

Select filet mignon sauteed with wild mushrooms, red wine and demi-glace topped with sour cream and served over egg noodles or rice 19.99

From the Smoker

All of our smoked meats are made in our custom built Ole Hickory smoker using local peach, apple and cherry woods. Served with house salad and choice of two sides or choose one of our specialty salads for just 2.50

Slow Roasted Brisket

Rubbed in our special seasoning and smoked low and slow for 17 hours 15.99

Smokehouse Platter

Try them all. Pulled pork, brisket and ribs to completely satisfy your BBQ craving 17.99

Baby Back

Fresh pork ribs rubbed with our special seasoning and slow smoked until moist and tender Half Rack 16.99 / Full Rack 21.99

Prime Rib

Tender smoked prime rib served with au jus and creamed atomic horseradish (Friday and Saturday only)
8 oz 17.00 / 12 oz 20.00 / 16 oz 23.00

Dinner Sides

Jasmine Rice

Baked Potato

Roasted Potatoes

Creamy Garlic Mashed Potatoes

Homemade Macaroni Cheese

Cole Slaw

Fire Roasted Vegetables

Baked Beans

Pastas

Served with house salad and bread. Upgrade to a specialty salad 2.50

Fire Roasted Vegetable Penne

Fresh fire roasted vegetables tossed with penne pasta, parmesan, Asiago and romano cheeses, and a roasted garlic butter sauce 13.99

Chicken Pesto

Grilled chicken breasts and fire roasted vegetables tossed with our homemade pesto cream sauce and penne pasta 14.99

Chicken Fettuccine

Chicken breast tossed with a creamy Alfredo sauce, made with bermouth and a blend of parmesan, Asiago and romano cheeses 14.99

Shrimp Fettuccine

Scampi style shrimp served atop a pile of fettuccine tossed in our creamy Alfredo sauce 16.99

Smoked Sausage Penne

Louisiana hot links, chicken breast, caramelized onions and fire roasted sweet peppers tossed with a parmesan cream sauce 15.99

Cajun Jambalaya

Chicken, sausage, sweet bell peppers, onions and tomato, tossed in Cajun butter and served with jasmine rice or linguine 14.99

Add shrimp for 3.50

Burgers

All of our burgers are 1/3 pound of hand pressed and seasoned premium ground beef. They are served on a buttered and grilled, fresh homemade bun with shredded lettuce, onions and tomatoes. Served with French fries.

Add a house salad for 1.00, onion rings for 1.50 or specialty salad for 3.00

Burger

Flame broiled and served with thousand island dressing 8.49

Cheeseburger

Served with thousand island dressing and your choice of cheeses 8.99

BBQ Bacon Cheeseburger

Served with thinly sliced French fried onions, cherry wood smoked bacon and homemade BBQ sauce 9.49

Southwest Burger

Our 1/3 pound burger topped with Cajun seasoning, fire roasted Anaheim chilies and pepper jack cheese 9.49

Bacon, Mushroom and Gorgonzola Burger

Topped with cherry wood smoked bacon, sautéed mushrooms and gorgonzola cheese 9.99

Cajun Bleu Burger

Topped with bleu cheese and buffalo wing sauce 9.99

Superfoods Organic Vegan Burger

Made from all natural ingredients including brown rice, quinoa and ancient grains 8.99

Sandwiches

B.L.T.A.

Bacon, lettuce, tomato and avocado served on two slices of toasted sourdough bread with mayonnaise 8.49

Turkey Club

Our fresh oven roasted turkey breast, bacon, lettuce and tomatoes served on toasted sourdough bread with mayonnaise 8.99

Homemade Egg Salad

Made fresh daily and served on a toasted eight grain bread 7.99

Fire Roasted Vegetable Sandwich

Grilled onions, bell peppers, zucchini and mushrooms tossed with extra virgin olive oil, garlic and herbs. Served on grilled ciabatta bread with goat cheese and pesto 8.49

Ultimate Grilled Cheese

Havarti, Swiss and smoked cheddar with tomatoes and avocado served on grilled sourdough bread 8.49

Grilled Tuna Melt

Seasoned yellow tail tuna grilled and topped with melted Swiss cheese. Served on grilled marbled rye bread with lemon caper aioli, shredded lettuce, onions and tomatoes 10.99

French Dip

Slow roasted brisket sliced thin and served on a grilled artisan roll. Served with au jus and creamed horseradish 9.49

Pulled Pork Sandwich

Premium pork butt smoked for over 10 hours on our custom made smoker, with local peach wood. Served with homemade coleslaw and French fries 9.99

Chicken Bacon Ranch Sandwich

Breaded chicken breast, cheddar cheese and bacon served on a homemade bun with our creamy ranch dressing 9.99

BBQ Brisket Sandwich

Slow roasted brisket topped with caramelized onions, BBQ sauce and smoked cheddar cheese served on a grilled artisan roll 10.99

Dijon Chicken Cheesesteak

Thinly sliced chicken breast, onions and sweet bell peppers grilled with a white wine, honey and Dijon mustard sauce and smothered with melted Havarti cheese. Served on a grilled amoroso roll 9.99

Cheesesteak Sandwich

Sliced USDA choice prime rib grilled with onions and sweet bell peppers and smothered in white American cheese. Served on a grilled amoroso roll 11.99

Steak Sandwich

A 6 oz top sirloin steak grilled and served open faced on a garlic amoroso roll. Served with French fries 12.99

Crab and Shrimp Melt

Shrimp scampi and crab meat served on grilled sourdough bread with avocado, melted Swiss and jack cheeses and a homemade lemon and caper remoulade 12.99

Pastrami Reuben Sandwich

6 ounces of our homemade pastrami served on marble rye bread with Swiss cheese, 1000 island dressing and homemade Russian sauerkraut 10.99

Beverages

Milk

Sm 1.99 / Lg 2.50

Juice

Apple, Grape, Cranberry and Orange

Sm 1.99 / Lg 2.50

Soda or Iced Tea 2.50

Shirley Temple 3.00

Italian Soda 3.50

Hot Tea 2.50

Coffee 2.50

Mochas

Single 3.50 Double 4.00 Triple 4.50 Quad 5.00