

Appetizers

♥ Cream Cheese Sausage Rotel	8.95
Our Version of the Classic With a	
Southwestern Kick, Served with Tortilla Ch	nips

Oysters Bienville 12.95 Fresh Gulf Oysters Baked with a Savory Shrimp Dressing, Finished with Parmesan Cheese

♥ Bayou Egg Rolls

Egg Rolls Filled with Chicken, Tasso and Smoked Sausage Jambalaya. Served with Sweet Chili Dipping Sauce

Fried Green Tomatoes 11.95 Corn Flour Crusted, Topped with Crawfish, Shrimp and LA Hot Sauce Hollandaise

Baked Crabmeat Stuffed Mushrooms 9.95 Button Mushrooms Filled with Crabmeat 1 .1 .

Sandwiches

8.95

All sandwiches served with choice of one side and dressed with: Mayo, Mustard, Lettuce, Tomato, Pickle, & Red Onion and served on choice of Kaiser Bun or Sourdough Wheat Bun. American, Swiss, Cheddar, Pepperjack, and Maytag Blue Cheeses available.

*Maytag Blue Cheese Samburger	11.95
Eight Ounces of Fresh Ground Beef with Secret Seasoning, CharGrilled,	
& Topped with Maytag Blue Cheese	
*Bacon Cheese Samburger	11.95
Eight Ounces of Fresh Ground Beef with Secret Seasoning, CharGrilled,	
and Topped with Bacon & Your Choice of Cheese	
*Mushroom Cheese Samburger	11.95
Eight Ounces of Fresh Ground Beef with Secret Seasoning, CharGrilled,	
and Topped with Mushrooms & Your Choice of Cheese	
*Samburger	9.95
Eight Ounces of Fresh Ground Beef with Secret Seasoning & CharGrilled	

Stuming & Topped with Fresh Parmesar	1
Cheese	

Spinach & Artichoke Dip 7.95 Creamy Baked Spinach and Artichoke Hearts Served With Toasted Pita Bread

Fried Dill Pickles 7.95 Dill Slices Battered to Order Served with Housemade Ranch

<u>Soups</u>

Shrimp, Chicken, & Okra Gumbo				
Cup	4.95	/	Bowl	8.95
Soup of the Day – Market Price				

Salads

Dressings: House Vinaigrette, Ranch, Creole Honey Mustard, Blue Cheese, Raspberry Vinaigrette, 1000 Island, Caesar

Magnolia Salad 6.95 Mixed Baby Greens, Grape Tomatoes, Mandarin Oranges, Boiled Egg & Parmesan Cheese

Magnolia Caesar 6.95 Chopped Romaine Lettuce, Parmesan Cheese, Red Onions & Croutons

Magnolia Spinach 6.95 Fresh Spinach, Toasted Pecans & Sliced Mushrooms

Chef Salad

Mixed Baby Greens, Grape Tomatoes, Mandarin Oranges, Boiled Egg, Cheddar Cheese & Choice of: Grilled Chicken Breast, Grilled Catfish

Chef Caesar

Chopped Romaine Lettuce, Parmesan Cheese, Red Onions, Croutons & Choice of: Grilled Chicken Breast or Grilled Catfish

Napa Salad

14.95 Fresh Spinach Topped With Grilled Chicken, Toasted Pecans, Sliced Mushrooms, Strawberries, & Maytag Blue Cheese

♥ Crawfish Spinach Salad 16.95 Lightly Breaded Crawfish Tails on a Bed of Fresh Spinach with Sliced Mushrooms, Apple-Wood Smoked Bacon, and Toasted Pecans

♥ Seared Tuna Salad

Yellowfin Tuna, Mixed Baby Greens, Goat Cheese, Spicy Pecans, and Mandarin Oranges

Grilled Shrimp Chef, Caesar, or Spinach 19.95 Substitute Jumbo Gulf Shrimp, Seasoned and CharGrilled, on Any of Our Entrée Salads

Sides

Grilled Zucchini, Grilled Asparagus, Steamed Broccoli, Side Salad, Stuffed Potato, Sweet Potato Fries, Seasoned Fries, Baked Potato,

Grilled Chicken-Bacon-Swiss

Grilled Chicken-Bacon-Swiss	11.95
Eight Ounce Teriyaki Marinated Chicken Breast Topped with Apple-Wood	
Smoked Bacon & Swiss Cheese	
Grilled Chicken	9.95
Eight Ounce Teriyaki Marinated Chicken Breast	
Grilled Catfish	11.95
Fresh, Farm Raised Catfish, Cajun Seasoned, & CharGrilled	
Fried Shrimp Po'Boy - Golden Jumbo Gulf Shrimp, Lightly Floured	12.95

Beef & Fowl

Served with Your Choice of Two Sides. Add a Skewer of Grilled Shrimp to Any Entrée for 9.95	
35.95	
34.95	
17.95	

Seafood

14.95

14.95

17.95

4.50

bediood	
Served with Your Choice of Two Sides	
♥ Pan Fried Redfish	29.95
Farm Raised Redfish Fillet Topped with Jumbo Lump Crabmeat and Creole	
Meunière	
♥ Blackened Yellowfin Tuna	29.95
8 oz. Tuna Fillet Blackened to Order, Topped with Jumbo Lump Crabmeat	
and a Lemon Butter Sauce	
Grilled Salmon	25.95
Atlantic Salmon Chargrilled and Topped with a Strawberry-Jalapeno Balsam	ic
Reduction	
♥ Catfish Briars	23.95
Baked Catfish Topped with Shrimp, Green Onions, Mushrooms,	
Bread Crumbs & Parmesan Cheese	
Grilled Catfish	18.95
Fresh Farm Raised Catfish Fillets, Cajun Seasoned & Chargrilled	
🗂 BBQ Shrimp	19.95
Jumbo Gulf Shrimp Sautéed in a Spicy, New Orleans Style Butter Sauce	
Grilled Shrimp	19.95
Jumbo Gulf Shrimp Seasoned & Chargrilled	
Fried Oyster Dinner	25.95
At Least a Dozen Fresh Louisiana Oysters, Lightly Fried	
Fried Shrimp	19.95
Jumbo Gulf Shrimp Lightly Floured	
♥ Seafood Platter	26.95
Fried Catfish, Shrimp, Oysters and a Cup of Crawfish Etouffèe	
Items Below Served with Your Choice of one side	
♥ Shrimp and Grits	24.95
Jumbo Gulf Shrimp Sauteed in Sherry-Butter, Served Over Tasso Cheese Gri	ts and

Jumbo Gulf Shrimp Sauteed in Sherry-Butter, Served Over Tasso Cheese Grits and		
Finished with Creole Meunière		
Silver Street Shrimp or Chicken Pasta	Chicken 18.95 / Shrimp 21.95	
Red Onion, Sweet Peppers, Mushrooms and Bacon, Tossed with Penne Pasta in a		
Garlic Cream Sauce		
Magnolia Shrimp	19.95	
Jumbo Gulf Shrimp Sautéed with Garlic, Green Onior	ns, & Mushrooms	
Over Angel Hair Pasta		
Catfish Louisiane	23.95	

Grilled Catfish Topped with Crawfish Etouffée over Rice

Desserts

•	Bread Pudding Homemade Bread Pudding with a Warm Bourbon Sauce	6.00
	Chocolate Pecan Pie Homemade Chocolate Pecan Pie	6.00
	Cheesecake Please Ask Your Server About Today's Special Cheesecake	6.00
	Homemade Coconut Buttermilk Pie Great Aunt Edna Earl's Family Recipe	6.00



The Magnolia Grill, a favorite eatery of locals and tourists alike, is located on Silver Street in Historic (and somewhat notorious) Natchez Under-the-Hill. Back in the day of the steamship paddle-wheelers, the Under-the-Hill district was home to the roughest groups of folks around – gamblers, prostitutes, drunkards and all types of criminals. Now it consists of only our beloved Silver Street which is home to the Magnolia Grill, several other businesses, and a few remaining historic buildings.

The Magnolia specializes in regional cuisine with offerings such as fresh, Mississippi and Louisiana farm raised catfish; fresh Gulf seafood; USDA Prime steaks; and the best burgers and sandwiches in town. Your meal may take a little time to prepare, but that is just because we truly care about freshness. We don't "cook and hold", so you can rest assured that your dinner was cooked (with love) when you ordered it and served when it was ready. The portions are large and the prices are fair - we aim to please all our guests and strive to ensure that everyone leaves happy.

20% Gratuity May Be Added To Parties of 6 or More • Please, No Separate Checks on Parties Larger than 6 • The Gate at Magnolia Grill Parking Lot Closes at 10:00 PM We Proudly Serve USDA Prime Beef • The Catfish We Serve is Mississippi and Louisiana Farm Raised (Fresh, Never Frozen)

This Establishment Uses Ingredients Containing Soy, Milk, Tree Nuts, Wheat and Other Known Allergens – Please Advise Your Server of Any Food Allergies *CONSUMING THIS PRODUCT NOT FULLY COOKED MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

> Featured on Food Paradise Local Favorites