

Soups

Shrimp, Chicken, & Okra Gumbo

Cup 7.25 / Bowl 13.50

Soup of the Day – Market Price

Salads

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

Magnolia Salad 8.25  
Mixed Baby Greens, Grape Tomatoes, Mandarin Oranges, Boiled Egg & Parmesan Cheese

Magnolia Caesar 8.25  
Chopped Romaine Lettuce, Parmesan Cheese, Red Onions & Croutons

Magnolia Spinach 8.25  
Fresh Spinach, Toasted Pecans & Sliced Mushrooms

Chef Salad 17.50  
Mixed Baby Greens, Grape Tomatoes, Mandarin Oranges, Boiled Egg, Cheddar Cheese & Choice of: Grilled Chicken Breast, Grilled Catfish

Chef Caesar 17.50  
Chopped Romaine Lettuce, Parmesan Cheese, Red Onions, Croutons & Choice of: Grilled Chicken Breast or Grilled Catfish

Napa Salad 18.75  
Fresh Spinach Topped With Grilled Chicken, Toasted Pecans, Sliced Mushrooms, Strawberries, & Maytag Blue Cheese

♥ Crawfish Spinach Salad 20.75  
Lightly Breaded Crawfish Tails on a Bed of Fresh Spinach with Sliced Mushrooms, Apple-Wood Smoked Bacon, and Toasted Pecans

♥ Seared Tuna Salad 23.00  
Yellowfin Tuna, Mixed Baby Greens, Goat Cheese, Spicy Pecans, and Mandarin Oranges

Grilled Shrimp Chef, Caesar, or Spinach 21.50  
Substitute Jumbo Gulf Shrimp, Seasoned and CharGrilled, on Any of Our Entrée Salads

Sides 5.25

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

Appetizers

♥ Cream Cheese Sausage Rotel 11.50  
Our Version of the Classic With a Southwestern Kick, Served with Tortilla Chips

♥ Bayou Egg Rolls 10.50  
Egg Rolls Filled with Chicken, Tasso and Smoked Sausage Jambalaya. Served with Sweet Chili Dipping Sauce

♥ Fried Green Tomatoes 13.50  
Corn Flour Crusted, Topped with Crawfish, Shrimp and LA Hot Sauce Hollandaise

Baked Crabmeat Stuffed Mushrooms 13.50  
Button Mushrooms Filled with Crabmeat Stuffing & Topped with Fresh Parmesan Cheese

Spinach & Artichoke Dip 10.50  
Creamy Baked Spinach and Artichoke Hearts Served With Toasted Pita Bread

Fried Dill Pickles 9.25  
Dill Slices Battered to Order Served with Housemade Ranch

Sandwiches

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

\*Magnolia Burger 11.50  
Eight Ounces of Fresh Ground Beef with Secret Seasoning & CharGrilled

\*Blue Cheeseburger 14.50  
Eight Ounces of Fresh Ground Beef with Secret Seasoning, CharGrilled, & Topped with Maytag Blue Cheese

\*Bacon Cheeseburger 14.50  
Eight Ounces of Fresh Ground Beef with Secret Seasoning, CharGrilled, and Topped with Bacon & Your Choice of Cheese

\*Mushroom Cheeseburger 14.50  
Eight Ounces of Fresh Ground Beef with Secret Seasoning, CharGrilled, and Topped with Mushrooms & Your Choice of Cheese

Grilled Chicken-Bacon-Swiss 14.50  
Eight Ounce Teriyaki Marinated Chicken Breast Topped with Apple-Wood Smoked Bacon & Swiss Cheese

Grilled Chicken 11.50  
Eight Ounce Teriyaki Marinated Chicken Breast

Grilled Catfish 14.50  
Fresh, Farm Raised Catfish, Cajun Seasoned, & CharGrilled

Fried Shrimp Po’Boy 14.50  
Golden Jumbo Gulf Shrimp, Lightly Floured

Pork Po’Boy 14.50  
Our marinated pork tenderloin, chargrilled and sliced, served on a crusty French loaf

Beef, Pork & Fowl  
Served with Your Choice of Two Sides. Add a Skewer of Grilled Shrimp to Any Entrée for 10.75

Filet Mignon - 8 Oz. Center Cut Tenderloin 40.50

Ribeye - 16 Oz. House-cut USDA Prime 39.50

Chicken Under the Hill 20.75

Grilled, Marinated Chicken Breast, Topped with Sautéed Mushrooms, Green Onions, Parmesan Cheese and Apple-Wood Smoked Bacon

Grilled Pork Tenderloin – Pork tenderloin, marinated and chargrilled, served sliced 20.75

Seafood

Served with Your Choice of Two Sides

♥ Pan Fried Redfish 34.25  
Farm Raised Redfish Fillet Topped with Jumbo Lump Crabmeat and Creole Meunière

♥ Blackened Yellowfin Tuna 34.25  
8 oz. Tuna Fillet Blackened to Order, Topped with Jumbo Lump Crabmeat and a Lemon Butter Sauce

Grilled Salmon 30.25  
Atlantic Salmon Chargrilled and Topped with a Strawberry-Jalapeno Balsamic Reduction

♥ Catfish Briars 28.00  
Baked Catfish Topped with Shrimp, Green Onions, Mushrooms, Bread Crumbs & Parmesan Cheese

Grilled Catfish 23.00  
Fresh Farm Raised Catfish Fillets, Cajun Seasoned & Chargrilled

🍷 BBQ Shrimp 23.00  
Jumbo Gulf Shrimp Sautéed in a Spicy, New Orleans Style Butter Sauce

Grilled Shrimp 23.00  
Jumbo Gulf Shrimp Seasoned & Chargrilled

Fried Shrimp 23.00  
Jumbo Gulf Shrimp Lightly Floured

Items Below Served with Your Choice of one side

♥ Seafood Platter 34.25  
Fried Catfish, Shrimp, Crawfish tails, and a Cup of Gumbo

♥ Shrimp and Grits 29.00  
Jumbo Gulf Shrimp Sauteed in Sherry-Butter, Served Over Tasso Cheese Grits and Finished with Creole Meunière

Silver Street Shrimp or Chicken Pasta Chicken 21.00 / Shrimp 24.00  
Red Onion, Sweet Peppers, Mushrooms and Bacon, Tossed with Penne Pasta in a Garlic Cream Sauce

Magnolia Shrimp 24.00  
Jumbo Gulf Shrimp Sautéed with Garlic, Green Onions, & Mushrooms Over Angel Hair Pasta

Catfish Louisiane 27.00

Grilled Catfish Topped with Crawfish Etouffée over Rice

Crawfish Etouffée 24.00  
Housemade Crawfish Etouffée over Rice



Desserts

8.00

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Bread Pudding

Homemade Bread Pudding with a Warm Bourbon Sauce
- Chocolate Pecan Pie

Homemade Chocolate Pecan Pie
- Cheesecake

Please Ask Your Server About Today’s Special Cheesecake
- Homemade Coconut Buttermilk Pie

Great Aunt Edna Earl’s Family Recipe



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



Magnolia Grill

49 Silver Street | Natchez Under The Hill

Locally Owned & Operated Since 1989

601-446-7670