



Desserts

♥ Bread Pudding	6.95
Homemade Bread Pudding with a Warm Bourbon Sauce	
Chocolate Pecan Pie	6.95
Homemade Chocolate Pecan Pie	
Cheesecake	6.95
Please Ask Your Server About Today's Special Cheesecake	
Homemade Coconut Buttermilk Pie	6.95
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.

A 4% PROCESSING FEE WILL BE ADDED TO ALL CARD TRANSACTIONS

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

Appetizers

♥ Cream Cheese Sausage Rotel	9.95
Our Version of the Classic With a Southwestern Kick, Served with Tortilla Chips	
📺 Oysters Bienville	13.95
Fresh Gulf Oysters Baked with a Savory Shrimp Dressing, Finished with Parmesan Cheese	
♥ Bayou Egg Rolls	8.95
Egg Rolls Filled with Chicken, Tasso and Smoked Sausage Jambalaya. Served with Sweet Chili Dipping Sauce	
♥ Fried Green Tomatoes	12.95
Corn Flour Crusted, Topped with Crawfish, Shrimp and LA Hot Sauce Hollandaise	
Baked Crabmeat Stuffed Mushrooms	11.95
Button Mushrooms Filled with Crabmeat Stuffing & Topped with Fresh Parmesan Cheese	
Spinach & Artichoke Dip	8.95
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	

Soups

Shrimp, Chicken, & Okra Gumbo	
Cup	6.00 / Bowl 11.95
Soup of the Day – Market Price	

Salads

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

Magnolia Salad	7.95
Mixed Baby Greens, Grape Tomatoes, Mandarin Oranges, Boiled Egg & Parmesan Cheese	
Magnolia Caesar	7.95
Chopped Romaine Lettuce, Parmesan Cheese, Red Onions & Croutons	
Magnolia Spinach	7.95
Fresh Spinach, Toasted Pecans & Sliced Mushrooms	
Chef Salad	15.95
Mixed Baby Greens, Grape Tomatoes, Mandarin Oranges, Boiled Egg, Cheddar Cheese & Choice of: Grilled Chicken Breast, Grilled Catfish	
Chef Caesar	15.95
Chopped Romaine Lettuce, Parmesan Cheese, Red Onions, Croutons & Choice of: Grilled Chicken Breast or Grilled Catfish	
Napa Salad	16.95
Fresh Spinach Topped With Grilled Chicken, Toasted Pecans, Sliced Mushrooms, Strawberries, & Maytag Blue Cheese	
♥ Crawfish Spinach Salad	17.95
Lightly Breaded Crawfish Tails on a Bed of Fresh Spinach with Sliced Mushrooms, Apple-Wood Smoked Bacon, and Toasted Pecans	
♥ Seared Tuna Salad	17.95
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, Baked Sweet Potato, Tasso Cheese Grits	4.50
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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.	
*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	
Grilled Chicken-Bacon-Swiss	12.95
Eight Ounce Teriyaki Marinated Chicken Breast Topped with Apple-Wood Smoked Bacon & Swiss Cheese	
Grilled Chicken	10.95
Eight Ounce Teriyaki Marinated Chicken Breast	
Grilled Catfish	12.95
Fresh, Farm Raised Catfish, Cajun Seasoned, & CharGrilled	
Fried Shrimp Po’Boy - Golden Jumbo Gulf Shrimp, Lightly Floured	12.95
Pork Po’Boy - Our marinated pork tenderloin, chargrilled and sliced, served on a crusty French loaf	12.95

Beef, Pork & Fowl

Served with Your Choice of Two Sides. Add a Skewer of Grilled Shrimp to Any Entrée for 9.95	
Filet Mignon - 8 Oz. Center Cut Tenderloin	35.95
Ribeye - 16 Oz. House-cut USDA Prime	35.95
Chicken Under the Hill	18.95
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	19.95

Seafood

Served with Your Choice of Two Sides	
♥ Pan Fried Redfish	30.95
Farm Raised Redfish Fillet Topped with Jumbo Lump Crabmeat and Creole Meunière	
♥ Blackened Yellowfin Tuna	30.95
8 oz. Tuna Fillet Blackened to Order, Topped with Jumbo Lump Crabmeat and a Lemon Butter Sauce	
Grilled Salmon	26.95
Atlantic Salmon Chargrilled and Topped with a Strawberry-Jalapeno Balsamic Reduction	
♥ Catfish Briars	24.95
Baked Catfish Topped with Shrimp, Green Onions, Mushrooms, Bread Crumbs & Parmesan Cheese	
Grilled Catfish	19.95
Fresh Farm Raised Catfish Fillets, Cajun Seasoned & Chargrilled	
📺 BBQ Shrimp	20.95
Jumbo Gulf Shrimp Sautéed in a Spicy, New Orleans Style Butter Sauce	
Grilled Shrimp	20.95
Jumbo Gulf Shrimp Seasoned & Chargrilled	
Fried Oyster Dinner	25.95
At Least a Dozen Fresh Louisiana Oysters, Lightly Fried	
Fried Shrimp	20.95
Jumbo Gulf Shrimp Lightly Floured	

Items Below Served with Your Choice of one side

♥ Seafood Platter	28.95
Fried Catfish, Shrimp, Oysters and a Cup of Gumbo	
♥ Shrimp and Grits	25.95
Jumbo Gulf Shrimp Sauteed in Sherry-Butter, Served Over Tasso Cheese Grits and Finished with Creole Meunière	
Silver Street Shrimp or Chicken Pasta	Chicken 19.95 / Shrimp 22.95
Red Onion, Sweet Peppers, Mushrooms and Bacon, Tossed with Penne Pasta in a Garlic Cream Sauce	
Magnolia Shrimp	21.95
Jumbo Gulf Shrimp Sautéed with Garlic, Green Onions, & Mushrooms Over Angel Hair Pasta	
Catfish Louisiane	24.95
Grilled Catfish Topped with Crawfish Etouffée over Rice	
Crawfish Etouffée - Housemade Crawfish Etouffée over Rice	21.95