

# LUNCH MENU

(winter menu effective December 2011)

## Daily Specials \*Signature Items ~ What we're known for.

**Bowl Soup of the Day and Side Salad** **\$6**

**Blue Plate (our daily "comfort food" plate special)** **\$8**

## Platters

All Platters served with Fries, Cole Slaw, and Tartar Sauce or Cocktail Sauce  
(For Buffalo Baskets with Bleu Cheese add \$1)

**Fried Chicken Tenders** **\$8**

**Fried Shrimp** **\$9**

**Fried Cod** **\$9**

**Fried Oysters** **\$10**

## Salads/Soup

**Soup of the Day** **Cup \$4 Bowl \$5**

**Cup of Soup & Grilled Cheese Sandwich** **\$7**

**Magnolia's House Salad** **\$4.50**  
Mixed Greens, Grape Tomatoes, Cucumbers, Red Onions

**Caesar Salad** **\$6**  
Romaine Lettuce, Toasted Croutons and Parmesan Cheese Tossed in Caesar Dressing

**Greek Salad** **\$7**  
Mixed Greens, Cucumbers, Grape Tomatoes, Onions, Kalamata Olives,  
Pepperoncini, Feta Cheese & Greek Dressing



**Warm Southern Salad** **\$8**

Mixed Greens and Cucumbers with Chef's Selection of Grilled Vegetables,  
Tomatoes, and Onions with a Goat Cheese Crouton and Balsamic Vinaigrette

**Club Caesar** **\$8.50**  
Romaine Lettuce, Bacon and Grape Tomatoes tossed in Caesar dressing with  
Parmesan Cheese and topped with Smoked Turkey and Ham

### **Add any of the following to your salad:**

Grilled or Fried Chicken \$4

Grilled or Fried Shrimp \$5

Scoop of Albacore Tuna Salad \$4

Grilled Salmon \$7

### **Magnolias Dressing Choices:**

Balsamic Vinaigrette

House (Bacon Vinaigrette)

Blue Cheese

Greek

Caesar

Ranch

Honey Mustard

1000 Island


# Sandwiches

Served with Choice of Fries, Chips, Sweet Potato Fries, Potato Salad or Cole Slaw  
Sub a Side Salad - \$1.50    Sub a Cup of Soup - \$2.00


**Grilled 3 Cheese** **\$5**  
American, Swiss and Cheddar Cheeses, Grilled on your choice of Bread


**Hot Ham and Swiss** **\$7**  
Thinly sliced Ham Grilled with Swiss cheese on Marble Rye Bread

**Magnolias Hamburger** **\$8**  
Certified Black Angus Beef served on a Kaiser Roll with Lettuce, Tomato and Onion

 **Pimento Burger** **\$9**  
Certified Black Angus Beef served on a Kaiser Roll topped with our House Made Pimento Cheese and Fried Green Tomatoes

**Chicken Ranch** **\$7**  
Grilled Chicken Breast Served on a Kaiser Roll with Bacon, Cheddar Cheese, Lettuce, Tomato, Onion and Ranch Dressing

 **Smokey Turkey Jack** **\$7**  
Thinly sliced Smoked Turkey Grilled with Pepper Jack Cheese and Honey Mustard on Toasted Wheat Bread

 **Fried Green Tomato Sandwich** **\$7**  
Fried Green Tomatoes with Pimento Cheese on Toasted Foccacia Bread

**Grilled Reuben** **\$8**  
Thinly sliced Corned Beef or Turkey with Sauerkraut, Swiss cheese and 1000 Island Dressing on Toasted Marble Rye Bread

**Turkey Brie Melt** **\$8**  
Smoked Turkey with Creamy Brie Cheese, Caramelized Onions, and a Cranberry Spread on Toasted French Bread

**Tuna Melt** **\$8**  
White Albacore Tuna Salad with Melted Swiss Cheese, 1000 Island Dressing on Toasted Marble Rye Bread

**Ferdie** **\$8**  
Roast Beef and Ham with American Cheese, Pickles and Creole Mustard on Toasted French Bread

**Magnolias Bread Choices:** White, Whole Wheat, Marble Rye

# DINNER MENU

(dinner menu effective December 2011)

## Appetizers

 *Signature Items ~ What we're known for*

### **Lobster Mac and Cheese 9**

Penne Pasta topped with creamy Gruyere and Parmesan Cheeses with Succulent Butter Poached Lobster topped with breadcrumbs and then baked

### **Shrimp Remolaude 8**

Fried Baby Shrimp tossed in a Remolaude Sauce on a Layer of Fried Green Tomatoes

### **Crab Cakes 11**

Lump Crabmeat with Low Country Seasonings, pan seared and served with Remoluude Sauce

### **Buttermilk Fried Oysters 8**

served with Remoulade Sauce & Salad Greens

### **Magnolia's Spicy Blue Crab Dip 9.50**

served warm with Toasted Pita Points

### **Fried Green Tomatoes 6**

Cornmeal Crusted Fried Green Tomatoes served with Remolaude Sauce

### **Shrimp Cocktail 7**

(6) Chilled Jumbo Shrimp served with Horseradish Black Pepper Cocktail Sauce

### **Spinach & Artichoke Dip 8**

Served with Toasted Pita Points

## SOUPS AND SALADS



### **Creole Seafood Gumbo**

Fish, Shrimp, Oysters, Crawfish, and Andouille Sausage with Low Country Spices

**Cup 5 Bowl 7**

### **Soup Du Jour**

Chef's selection of Soup, made fresh daily

**\$Mkt**

### **House Salad**

Mixed Greens with Red Onion, Cucumbers, Grape Tomatoes and choice of dressing

**5**

### **Caesar Salad**

Crisp Crowns of Romaine Lettuce tossed with Seasoned Croutons, Parmesan Cheese and Traditional Caesar Dressing

**7**

### **Magnolia's Wedge Salad**

Iceberg Lettuce, Red Onions, Applewood Smoked Bacon, and Bleu Cheese Crumbles

**8**

### **Grilled Southern Salad**

Grilled Yellow and Zucchini Squash, Red Onions and Tomatoes served on a bed of mixed greens with a goat cheese crouton and grilled chicken breast

**12**

## SEAFOOD & STEAKS

<b>Stuffed Tilapia</b>			<b>16</b>
Baked Tilapia stuffed with Crab Meat and served over Basmati Rice with Broccoli Florets and Lemon Beurre Blanc			
<b>Shrimp and Grits</b> 			<b>16</b>
Sautéed Gulf Shrimp served with Asiago Stoned Ground Grits, Wilted Spinach and Tomato Gravy			
<b>Trout Nancy</b> 			<b>17</b>
Pan Seared Rainbow Trout served over Mushroom Risotto topped with Sautéed Jumbo Lump Crab Meat and Capers with Lemon Butter Sauce			
<b>Pistachio Crusted Salmon</b>			<b>17</b>
Pan Seared and served with Mashed Potatoes and Wilted Spinach topped with Apple Butter			
<b>Ashley's Farm Chicken Breast</b>			<b>17</b>
Free Range, All Natural Chicken Breast stuffed with Andouille Sausage and Manchego Cheese and served with Mashed Potatoes, Collard Greens and Demi Glace			
<b>Parmesan Crusted Flounder</b> <i>(New entree)</i>			<b>18</b>
Pan Seared Parmesan Crusted Flounder served with Sweet Corn, Tomato and Asparagus Salad, Lump Crab Meat and Lemon Beurre Blanc			
<b>Grouper Anna</b> 			<b>20</b>
Lightly Blackened Grouper served over Asiago Cheese Grits topped with Sauteed Jumbo Lump Crab Meat with Scallions and Creole Meuniere Sauce			
<b>Filet Mignon</b>	<b>5 oz 16</b>	<b>9 oz 23</b>	
Char-grilled Filet Mignon served with a Twice Baked Stuffed Potato, Fire Roasted Asparagus, Demi Glace and Side Salad			
<b>Ribeye Steak</b>	<b>8 oz 15</b>	<b>12 oz 19</b>	
Char-grilled Ribeye Steak served with Bleu Cheese Mashed Potatoes, Sautéed Broccoli Florets, Shitake Mushrooms Demi Glace, and Side Salad			
<b>Want more? Get additional sides or substitute reg. items</b>		<b>\$4 Each</b>	
<ul style="list-style-type: none"><li>• Sautéed Spinach</li><li>• Broccoli Florets</li><li>• Regular or Bleu Cheese Mashed Potatoes</li></ul>	<ul style="list-style-type: none"><li>• Twice Baked Stuffed Potato (\$2.50)</li><li>• Regular or Mushroom Risotto</li><li>• Asiago Cheese Grits</li><li>• Collard Greens</li></ul>		

## MIXED GRILLE SELECTIONS

### SANDWICHES

All sandwiches served with choice of French Fries, Chips, or Sweet Potato Fries



#### **Magnolia's Famous 1/2 lb. Hamburger 8**

with Lettuce, Tomato, & Onion on a Toasted Bun

#### **Grilled Salmon 12**

Grilled Salmon, Lettuce Tomato, Onion,  
and Tartar Sauce on a Kaiser Bun

#### **Southern Burger 9.50**

1/2 Lb w/ Fried Green Tomatoes, Pimento Cheese,  
Bacon, Lettuce & Onion on a Toasted Bun

#### **Mushroom Swiss Burger 8.50**

Sautéed Mushrooms with Swiss cheese  
on a Toasted Bun

#### **Fried Shrimp or Oyster Po Boy 9**

with Lettuce, Tomato, and Tartar Sauce on  
Gambino's Toasted French Bread

#### **Beer Battered Cod 7**

with Lettuce, Tomato and Tartar Sauce on a  
Toasted Kaiser Bun

### OYSTERS

#### **Ice Cold or Steamed Oysters on the Half Shell**

**1/2 Doz. \$Mkt**

**1 Doz. \$Mkt**

#### **Oysters Rockefeller 9**

Baked Oysters on the Half Shell with Spinach, Pernod  
& Parmesan Cheese

#### **Oysters Magnolia 12**

Broiled Oysters on the Half Shell topped with Jumbo  
Lump Crabmeat in White Wine, Lemon, & Garlic  
Butter with Breadcrumbs & Grated Parmesan Cheese

#### **Oysters Nicole 12**

Broiled Oysters on the Half Shell Topped with Clarified  
Butter, Breadcrumbs, Parmesan Cheese, Spinach and  
Jumbo Lump Crabmeat



#### **Three Deuces 12**

(a little of each)

2 Oyster's Magnolia

2 Oyster's Nicole

2 Oyster's Rockefeller

### FROM THE STEAMER

#### **Maine Lobster Tail Dinner \$Mkt**

Two Maine Lobster Tails steamed and served  
with a Twice Baked Stuffed Potato, Asparagus and a  
Side Salad



#### **Steam Pot (for 2) \$Mkt**

Two Maine Lobster Tails, Snow Crab Legs, Shrimp  
and Oysters served with New Potatoes, Corn on the  
Cob & Drawn Butter

#### **Snow Crab Clusters**

Small Order -1 lb. \$Mkt Large Order – 2lbs. \$Mkt  
Steamed & served with New Potatoes,  
Corn on the Cob & Drawn Butter  
with a side salad

### PLATTERS

All Platters served with French Fries, Cole Slaw  
& Hushpuppies

\$8 – Chicken Tenders Platter

\$9 – Fried Baby Shrimp Platter

\$12 – Crab Cakes

\$10 – Beer Battered Cod Platter

\$10 – Fried Oyster Platter

### COMBINATION PLATTERS

\$14 - Pick any 2 Items

\$17 - Pick any 3 Items

\$20 - Pick any 4 Items


## OUR DESSERTS

 **Key Lime Pie** **4.50**  
Key Lime Custard with Lime Zest on a Graham Cracker Crust, topped with Whipped Cream

**Chocolate Lava Cake** **5.00**  
Chocolate Cake with a soft Chocolate Ganache Center, topped with Whipped Cream and Raspberry and Chocolate Sauces

**Mile High Carrot Cake** **5.50**  
Three layered Carrot Cake with Cream Cheese Frosting, Pineapple Bits and Pecans

**Coconut Cream Cake** **5.00**  
Yellow Cake Layered with Coconut Cream and Topped with Buttercream Frosting with Flaked Coconut

 **Banana's Foster Bread Pudding** **6**  
Bread Pudding mixed with Bananas, Cinnamon, Sugar, Banana Liquor and Rum.  
Served with Vanilla Ice Cream and Caramel Sauce

*A few things you may not know....*

**Don't forget to consider us for wedding receptions, rehearsal dinners, parties, celebrations and corporate meetings.**

**Gift certificates are available and can be mailed to friends and loved ones.**

**Visit us online where we post about daily lunch and dinner specials.**

**We have live bands every Friday and Saturday night, starting at 10pm.**



Please note – We do add 18% gratuity to parties of 5 or more

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