**Magnolia Grill** | **Updated October 9, 2020**

***Small Plates***

JUMBO LUMP CRAB TOWER

Avocado, Cabbage, Spicy Mango Puree, Jalapenos, Fried Pita

$16

GOAT CHEESE “TRUFFLES”

Six Petite Truffles: Pistachio, Smoked Paprika, Poppy Seed (olive oil + 12 year Balsamic)

*(GF, V)*

$13

ROASTED CARROT HUMMUS

Pepitas, Carraway Dukkah, Currants, Olive Oil, Fried Pita

*(Vegan)*

$10

SPICED YUCCA FRIES

Garlic Aioli, Pickled Shallots, Cilantro

*(GF, V)*

$10

WHITE CHEDDAR PIMENTO CHEESE SEAFOOD DIP

Crab, Shrimp, Old Bay Saltines & Crudité, Green Onions

$14

FRIED CAULIFLOWER

Cool Curried Yogurt Sauce, Toasted Sesame, Dried Pomegranates

*(V)*

$12

SANDERSON FARMS WINGS

Salt & Vinegar, Orange-Ginger or Buffalo, Crudité

*(GF)*

$12

QUESADILLA

Chicken or Steak, House Salsa, Sour Cream, Avocado

$9

~~SHRIMP REMOULADE~~

~~Chilled Shrimp, Shredded Iceberg and House Dressing~~

*~~(GF)~~*

~~$15~~

***Soup and Salad***

TOM KHA GAI

Thai Soup with Chicken, Coconut Milk & Lemongrass

$6/9

SEAFOOD GUMBO

Shrimp, Crawfish, Crab, Andouille, Okra, Rice

$7/10

SUPERFOODS SALAD

Brussels, Kale, Arugula, Purple Cabbage, Edamame, Blueberries,

Broccoli, Feta, Walnuts, Chia Seeds, Cider Vinaigrette

*(GF, V)*

$9

OPEN FACED FRIED SHRIMP PO BOY ICEBERG SALAD

Shredded Iceberg, Cherry Tomatoes, Red Onions, Creamy Tabasco Dressing

$16

VIETNAMESE SHRIMP and RICE NOODLE SALAD

Snap Peas, Red Peppers, Mung Sprouts, Cucumber, Green Onions, Cilantro

*(GF)*

$15

APPLE and SHREDDED KALE SALAD

White Cheddar, Chopped Roasted Almonds, Red Onions, Cracked Pepper-Sage Vinaigrette

*(GF, V)*

$12

GRILLED WAGYU STEAK SALAD

Sliced Sirloin Bavette, Cambozola Blue Cheese, Shiitakes, Macadamia Nuts,

Spinach, Arugula, Truffle Vinaigrette

*(GF)*

~~$14~~

$16

SOUTHERN HOSPITALITY

Chicken Salad & Fresh Fruit, in a Pineapple Boat, Banana Nut Bread Triangles

*(V)*

$14

HOUSE SALAD

Mixed Lettuces, Baby Heirloom Tomatoes, Bacon, Egg, Cucumber Gherkin Pickle

*(GF)*

$7/11

CAESAR SALAD

Romaine, Shredded Parmesan, House Croutons

$7/11

*Salad Additions: Chicken 6 | Shrimp 9 | Salmon 10*

***Sandwiches, Burgers & Wraps***

*Choose one side*

CERTIFIED ANGUS BEEF© BURGER

Lettuce, Tomato, Onions, Pickle, Toasted Brioche Bun

$12

BEYOND MEAT™ PLANT BASED BURGER

House Special Sauce, Lettuce, Tomato, Onion, toasted Brioche Bun or Gluten Free Bun

*(vegan, GF)*

$14

THE THUNDERBIRD

House Smoked Turkey, Bacon, Gruyere, Pepperoncini Relish, Chipotle Mayonnaise, Grilled Country White

$14

SMOKED PORK CUBAN

House smoked Pork Shoulder and Belly, Dijon, Pickles, Pressed Ciabatta

$15

FRIED GREEN TOMATO & WHITE CHEDDAR MELT

Thick Cut Bacon, Comeback Sauce, Lettuce, Country White

$14

CLASSIC RUEBEN

Angus Corned Beef, Swiss, Kraut, Thousand Island, Grilled Marbled Rye

$14

PULLED LAMB SHOULDER CIABATTA

Whipped Goat Cheese, Sweet Pickled Kohlrabi, Arugula, Berbere Spice

$15

HOT ITALIAN

Sopresatta, Capicola, Prosciutto, Provolone, Piquillo Chili Relish, Grilled Baguette

$14

RIBEYE PATTY MELT

Caramelized Onions, Horseradish Sauce, Provolone, Grilled Country White

$13

CLASSIC CLUB SANDWICH

Turkey, Ham, Bacon, Cheese, Lettuce, Tomato, Mayonnaise

$12

BLT

Thick-cut Double Smoked Bacon, Lettuce, Tomato, Mayonnaise

$9

BUILD YOUR OWN SANDWICH

Choose: Turkey, Ham, Chicken Salad, Tuna Salad, Grilled Chicken Breast

Bread: Country White, Wheat, Rye, Wrap, Croissant, Brioche Bun, (Gluten Free Bread at $1 additional)

$10

***Comfort Food***

NONNA’S MEATBALLS

With Beef & Pork, San Marzano Tomato Sauce, Fettuccini, Parmesan

$14

SPAGHETTI SQUASH GRATIN

Spinach, Mushrooms, Gruyere Cream, Truffle Breadcrumbs

$15

*V*

CHICKEN TIKKA MASALA

Marinated Chicken, Classic Sauce, Cilantro, Basmati Rice, Naan

$16

RED BEANS & RICE

Andouille Sausage, Green Onions, Griddled Cornbread

$14

***Meat & Seafood Entrées***

*Choose two sides*

CERTIFIED ANGUS BEEF© PETITE FILET

Cambozola Blue Cheese Butter

$21

CHILI COLORADO BEEF SHORT RIBS

Habanada Braised White Beans, Toasted Cumin Seeds, Chimichurri, Fried Corn Tortillas

$19

CCJ BEER MARINATED FRIED SHRIMP

One Dozen Shrimp, Cocktail Sauce, Lemon

$17

WESTER ROSS SCOTTISH SALMON

Lemon Tarragon Pesto

(*GF)*

$22

***Sides***

Grilled Asparagus

Turmeric Roasted Cauliflower

Baby Carrots with Basil Pesto

Grilled Broccolini

Roasted Butternut, Spicy Honey, Pepitas

Rosemary Roasted Fingerling Potatoes

Roasted Brussels Sprouts

Steamed Broccoli

Garlic Wilted Spinach

House Potato Chips

French Fries/Sweet Potato Fries

Fresh Fruit

Onion Rings

***Pizza***

*Gluten Free Crust available at $3 additional*

MARGHERITA

Tomato, Mozzarella, Basil

$13

*V*

MEAT LOVERS

Pepperoni, Bacon, Sausage, Canadian Bacon

$14

VEGETABLE LOVERS

Cured Chorizo, Manchego, Piquillo Peppers, Basque Olives, Oregano

$12

*V*

SPINACH WHITE PIE

Hand Dipped Ricotta, Mozzarella, Pecorino Romano

$12

*V*

***Grilled Flatbreads***

PROSCIUTTO FLATBREAD

Hand Dipped Ricotta, 12 Year Balsamic, Arugula, Olive Oil

$14

TALEGGIO & SHIITAKE MUSHROOM FLATBREAD

Cracked Pepper, Truffled Mascarpone

$14

GRILLED BROCCOLINI FLATBREAD

Goat Cheese, Golden Raisins, Roasted Sunflower Seeds, Aleppo Pepper

$14

SMOKED SALMON FLATBREAD

Whipped Everything Cream Cheese, Cucumber Ribbons, Radishes, Capers, Red Onion

$15

***Children***

*Choose one side*

CERTIFIED ANGUS BEEF© /CHEESEBURGER $7

HOUSE CHICKEN TENDERS $7

STEAK BITES $9

PB&J $4

KIDS PIZZA $6

HOT DOG $5

KIDS PASTA | MEATBALLS OR BUTTER SAUCE $6

MOZZARELLA STICKS $4

CCJ MAC & CHEESE $4

FRESH FRUIT PLATE $5