





Magnolia Grille and Bar Lunch Menu

..... Soups

Yesterday's Soup
Cup | 6 Bowl | 9
Prepared a Day in Advance to Enhance the Flavors

Tomato Basil Bisque
Cup | 6 Bowl | 9
with Cheddar Seasoned Ciabatta Croutons

Baked French Onion Soup | 10
With Pesto Crouton, Gruyere Cheese

Tomato Vegetable Soup
Cup | 6 Bowl | 9  

..... Salads

Grilled Chicken Breast 8
Tofu 8

Add a Protein:

Seared Salmon 10

Sauteed Shrimp 12


Grilled Flat Iron Steak 12

Traditional Caesar 
Small | 6 Large | 9

Chopped Hearts of Romaine, Club Made Caesar Dressing, Asiago Cheese, and Garlic Croutons

Cobb Your Way  
Small | 7 Large | 10

Artisan Iceberg Blend with Tomatoes, Chopped Egg, Blue Cheese Crumbles, Black Olives, Avocado, and Shredded Cheese Blend

Crispy Goat Cheese and Red Berry Salad 
Small | 8 Large | 13

Romaine and Artisan Lettuce, Candy Pecans, Fresh Strawberries and Raspberries, Avocado with a Honey Poppy Seed Dressing

Greek Salad | 14

Crisp Romaine, Cucumber, Mixed Olives, Cherry Tomatoes, Feta Cheese. Greek Dressing, Tzatziki, and Grilled Pita Bread

Magnolia Salad   
Small | 7 Large | 10

Fresh Chopped Artisan Lettuces, with Apples, Cashews, Feta Cheese, Dried Cranberries, and White Balsamic Dressing

Taco Salad | 14

Crisp Tortilla Bowl with Ground Beef, Black Olives, Cheddar Jack Cheese, Pico, Sour Cream and a Southwest Ranch Dressing

Iceberg Wedge 
Half | 9 Full | 15

Iceberg Wedge with Blue Cheese, BBQ Bacon, Grape Tomatoes, Red Onion Confit, and Blue Cheese Dressing

Caribbean Jerk Shrimp Salad | 16 

Artisan Greens, Avocado, Grilled Pineapple, Red Onion, Cabbage, Diced Mango and Kiwi Lime Dressing

Crab Stuffed Avocado 
Small | 11 Large | 16

Fresh Hass Avocado Filled with Spicy Crab Salad, Baby Spinach Leaves, Applewood Smoked Bacon, and White Balsamic Dressing

Magnolia Scoop | 12

Chicken, Tuna, or Shrimp Salad, Fresh Fruit and Muffin, Heritage Crackers

Unlimited Salad Bar | 10
Salad Bar with Entree | 5

..... Starters

Garlic Hummus | 8  
Carrots and Celery Sticks, Grilled Pita Bread

Crispy Fried Wings | 12 

6 Crispy Wings Tossed in Buffalo, Honey BBQ, Sweet and Spicy, or Plain, Sliced Sweet Pickles

Tortilla Crusted Southwest Black Bean Cake | 10 
Black Bean Cake with a Sweet Corn Salsa and Queso Dip

Spicy Shrimp | 14

Shaved Cabbage, Siracha Chili Sauce, Wonton Crisps

Crispy Loaded Potato Skins | 8 

Shredded Cheddar Jack Cheese, Bacon, Green Onions and Sour Cream

Truffle Parmesan Fries  

Small | 7 Large | 10

Crispy Fries Tossed in Parmesan Cheese, Truffle Oil and Parsley

Vegetable Egg Rolls | 10  
with Sweet Chili Sauce

Mozzarella Cheese Sticks | 8 

With Marinara Sauce

Spicy Chorizo and White Cheddar Dip | 8 
With Crispy Corn Tortillas



Handhelds

Served with Your Choice of: French Fries, Onion Rings, Sweet Potato Fries, Ranch Chips, or Fresh Fruit

Zinger | 14

Fried Chicken Fingers Tossed in Buffalo Sauce, Lettuce, Tomato, Ranch, Shredded Cheese, Wrapped in a Flour Tortilla

Can Substitute Buffalo for Honey Mustard

Classic Club | 14

Turkey, Ham, Bacon, American, and Swiss Cheese, Lettuce and Tomato Between 3 Toasted Slices of Bread Choice
\$12 for a Junior (2 Slices of Bread Instead of 3)

Grilled or Fried Chicken Sandwich | 14

Toasted Brioche Bun with Lettuce, Tomato, and Onion

BLT Double Stack | 12

Double Stack of Bacon, Lettuce, Tomato, and Basil Mayo on Toasted Wheat Bread
Add Avocado for \$2

California Turkey Burger | 14

With Bacon Jam, Avocado Aioli, Lettuce, Tomato, and Onion on a Brioche Bun

Thai Peanut Shrimp Wrap | 16

Fried Shrimp Tossed in Thai Peanut Glaze, Crispy Wontons, Sweet Chili Slaw, Chopped Peanuts, Wrapped in a Flour Tortilla

Philly Cheesesteak | 15

Shaved Prime Rib, Grilled Peppers and Onions, Topped with Poblano Cheese Sauce on a Toasted Hoagie

Grilled Angus Burger | 14

Grilled Short Rib and Brisket Blended Angus Beef Burger, Served on a Brioche Bun, Lettuce, Tomato, Onion, and Pickle Spear
Add Cheddar, Swiss, or American Cheese for \$1

Big Boy Grilled Cheese | 12

Cheddar, Gruyere, Fresh Mozzarella, Bacon, Tomato, Basil, and Balsamic Glaze on Sunflower Bread

Reuben | 14

House Cured Corned Beef, Swiss Cheese, Sauerkraut and 1000 Island Dressing on Thick Cut Rye Bread
Turkey Substitution Available (Rachel)

Deli Sandwiches | 14

Choice of Ham, Turkey, Roast Beef, Chicken Salad, Tuna Salad, Choice of Cheese, Lettuce, Tomato, and Onion, and Choice of Bread or Soup and Half Sandwich, Choose a Cup of Soup and Half a Deli Sandwich. Additional \$2 for French Onion Soup.

House Favorites

Fried Green Tomato BLT | 12

Fried Green Tomato on Sunflower Bread, Leaf Lettuce, Basil Mayo, and Bourbon Brown Sugar Bacon

Cheese Quesadilla | 12

Cheddar, Pepper Jack, and Poblano Cheese, Grilled Peppers and Onions, On a Large Flour Tortilla
Add Chicken for \$2 or Beef for \$4 or Shrimp for \$8

Crispy Battered Chicken Fingers

6 Piece | 10 10 Piece | 16

Served with Ranch Chips and Dipping Sauce

Brown Rice Bowl

Small | 11 Large | 16

Sauteed Asparagus, Roasted Tomatoes, Spinach and Balsamic Glaze
Add Chicken for \$8, Salmon for \$10, Shrimp for \$12, or Flank Steak for \$12

Blackened Mahi or Shrimp Tacos

Mahi | 14 Shrimp | 16

Cilantro Lime Slaw, Mango Pico de Gallo, Creme Fresh, Soft Corn Tortillas

Tex Mex Roasted Peppers | 18

Filled with Black Bean, Garbanzo Beans, Sweet Corn, Onion, Tomato and Cheddar Jack Cheese on a bed of Sauteed Brown Rice and Spinach

Plats Du Jour

Tuesday | Roasted Lamb Gyros | 14

Soft Pita Bread, Sauteed Onions, Spinach, Tzatziki Sauce and Feta Cheese

Wednesday | Chicken Caesar Wrap | 13

Grilled or Fried Chicken, Parmesan, Romaine and Caesar Dressing, Wrapped in a Flour Tortilla

Thursday | Summertime Shrimp Salad | 16

Artisan Greens, Avocado, Peas, Grilled Asparagus, Mint and Basil, Grilled Shrimp, Parmesan Cheese with a Citrus Herb Dressing

Friday | Bruschetta Chicken Sandwich | 13

Grilled Chicken Breast Topped with Fresh Basil, Garlic, Tomatoes, and Melted Fresh Mozzarella Finished with Wilted Arugula and Balsamic Glaze on a Grilled Ciabatta Bun

Saturday | Polynesian Chicken Sandwich | 14

Grilled Chicken Breast Tossed in a Sweet and Spicy Polynesian Glaze, with Lettuce, Red Onion, Grilled Pineapple and Bacon on a Buttery Brioche Bun

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Magnolia Grille and Bar Dinner Menu

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Cup | 6 Bowl | 9
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Cup | 6 Bowl | 9
with Cheddar Seasoned Ciabatta Croutons

Baked French Onion Soup | 10
With Pesto Crouton, Gruyere Cheese

Tomato Vegetable Soup
Cup | 6 Bowl | 9  

Salads


Add a Protein:

Grilled Chicken Breast 8
Tofu 8

Seared Salmon 10

Sauteed Shrimp 12




Grilled Flat Iron Steak 12

Traditional Caesar 
Small | 6 Large | 9

Chopped Hearts of Romaine, Club Made Caesar Dressing, Asiago Cheese, and Garlic Croutons

Pesto Grilled Caesar Salad | 12

Pesto Rubbed Grilled Hearts of Romaine, Diced Tomatoes, Shaved Parmesan Cheese, House Made Croutons, Caesar Dressing and Balsamic Glaze

Magnolia Salad   
Small | 7 Large | 10

Fresh Chopped Artisan Lettuces, with Apples, Cashews, Feta Cheese, Dried Cranberries, and White Balsamic Dressing

Iceberg Wedge
Half | 9 Full | 15 

Iceberg Wedge with Blue Cheese, BBQ Bacon, Grape Tomatoes, Red Onion Confit, and Blue Cheese Dressing

Taco Salad | 14

Crisp Tortilla Bowl with Ground Beef, Black Olives, Cheddar Jack Cheese, Pico, Sour Cream and a Southwest Ranch Dressing


Cobb Your Way  
Small | 7 Large | 10

Artisan Iceberg Blend with Tomatoes, Chopped Egg, Blue Cheese Crumbles, Black Olives, Avocado, and Shredded Cheese Blend

Crab Stuffed Haas Avocado Salad

Small | 11 Large | 16

Fresh Haas Avocado Filled with Spicy Crab Salad, Baby Spinach Leaves, Applewood Smoked Bacon, and White Balsamic Dressing

Crispy Goat Cheese and Red Berry Salad 
Small | 8 Large | 13

Romaine and Artisan Lettuce, Candy Pecans, Fresh Strawberries and Raspberries, Avocado with a Honey Poppy Seed Dressing

Caribbean Jerk Shrimp Salad | 16 

Artisan Greens, Avocado, Grilled Pineapple, Red Onion, Cabbage, Diced Mango and Kiwi Lime Dressing

Greek Salad | 14

Crisp Romaine, Cucumber, Mixed Olives, Cherry Tomatoes, Feta Cheese. Greek Dressing, Tzatziki, and Grilled Pita Bread

Unlimited Salad Bar | 10

Salad Bar with Entree | 5

Appetizers and Small Plates

Classic Oysters Rockefeller | 15

Oysters with Spinach, Bacon, Pernod Cream and Parmesan Crust

Spicy Chorizo and White Cheddar Dip | 8 
with Crispy Corn Tortillas

Mozzarella Cheese Sticks | 8
with Marinara Sauce



Truffle Parmesan Fries  
Small | 7 Large | 10

Crispy Fries Tossed in Parmesan Cheese, Truffle Oil and Parsley

Crispy Loaded Potato Skins | 8 

Shredded Cheddar and Jack Cheese, Bacon, Green Onions, and Sour Cream

Tortilla Crusted Southwest Black Bean Cake | 10 
with a Sweet Corn Salsa and Queso Dip

Garlic Hummus | 8  

Carrots and Celery Sticks, Grilled Pita Bread

Crispy Fried Wings | 12 

6 Crispy Wings Tossed in Buffalo, Honey BBQ, Sweet and Spicy or Plain, Sliced Sweet Pickles

Spicy Shrimp | 14

Shaved Cabbage, Siracha Chili Sauce, Wonton Crisps

Lump Crab Cakes | 20

Wilted Spinach Leaves, Charred Onion Chipotle Aioli

Sesame Seared Tuna Sashimi | 18

Soba Noodles, Hoisin Sweet Chili Glaze, Wonton Crisps

Vegetable Egg Rolls | 10  
with Sweet Chili Sauce



Handhelds

Served with Your Choice of: French Fries, Onion Rings, Sweet Potato Fries, Ranch Chips, or Fresh Fruit
With the Exception of Quesadillas and Tacos

Philly Cheesesteak | 15

Shaved Prime Rib, Grilled Peppers and Onions, Topped with Poblano Cheese Sauce on a Toasted Hoagie

Classic Club | 14

Turkey, Ham, Bacon, American, and Swiss Cheese, Lettuce and Tomato Between 3 Toasted Slices of Bread Choice
\$12 for a Junior (2 Slices of Bread Instead of 3)

Cheese Quesadilla | 12

Cheddar, Pepper Jack, and Poblano Cheese, Grilled Peppers and Onions, On a Large Flour Tortilla
Add Chicken for \$2 or Beef for \$4 or Shrimp for \$8

California Turkey Burger | 14

with Bacon Jam, Avocado Aioli, Lettuce, Tomato, and Onion on a Brioche Bun

Thai Peanut Shrimp Wrap | 16

Fried Shrimp Tossed in Thai Peanut Glaze, Crispy Wontons, Sweet Chili Slaw, Chopped Peanuts and Wrapped in a Flour Tortilla

Zinger | 14

Fried Chicken Fingers Tossed in Buffalo Sauce, Lettuce, Tomato, Ranch, Shredded Cheese, Wrapped in a Flour Tortilla

Can Substitute Buffalo for Honey Mustard

Grilled Angus Burger | 14

Grilled Short Rib and Brisket Blended Angus Beef Burger, Served on a Split Top Bun, Lettuce, Tomato, Onion, and Pickle Spear

Add Cheddar, Swiss, or American Cheese for \$1

Grilled or Fried Chicken Sandwich | 14

Toasted Brioche Bun with Lettuce, Tomato, and Onion

Blackened Mahi or Shrimp Tacos

Mahi | 14 Shrimp | 16

Cilantro Lime Slaw, Mango Pico de Gallo, Creme Fresh, Soft Corn Tortillas

Fried Green Tomato BLT | 12

Fried Green Tomato on Sunflower Bread, Leaf Lettuce, Basil Mayo, and Bourbon Brown Sugar Bacon

On the Side

Baked Idaho or Sweet Potato

Sauteed Spinach

Sauteed Broccolini

Roasted Baby Carrots

Whipped Yukon Gold Potatoes

Sauteed Mushrooms

Crispy Cajun Brussel Sprouts

Loaded Twice Baked Potato

Jasmine Rice

\$5 Per Side or \$2 Meal Substitution

Gluten Free Pasta Available on All Pasta Dishes

Plats Du Jour

Tuesday

Cajun Pasta | 28

Fettuccini Pasta Tossed with Chicken, Shrimp, Andouille Sausage, Peppers and Onions

Wednesday

Sheppard's Pie | 28

With Ground Lamb and Beef, Peas and Carrots Topped with a Parmesan Whipped Potatoes

Thursday

Parmesan Crispy Chicken | 30

Chicken Cutlet with Fresh Lemon White Wine Sauce, Olive Oil, Fresh Basil, Broccolini

Friday

Chef William's Homemade Lasagna | 28

With Bolognese and Bechamel Sauces, Parmesan, Ricotta and Mozzarella Cheeses, Fresh Oregano and Marinara Sauce, Sauteed Broccolini

Saturday

Slow Cooked Jack Daniels Glazed BBQ Baby Back Ribs

26/Whole or 20/Half

French Fries, Cajun Slaw, Baked Beans

From Land and Sea

6 or 8 oz Filet of Beef | 32/38 

Whipped Yukon Gold Potatoes, Garlic Haricot Verts, Red Wine Demi-Glace

Add Crab Cake \$8, Shrimp \$10, or 8 oz Lobster Tail \$32

Slow Cooked Boneless Beef Short Ribs | 32 

Whipped Yukon Gold Potatoes, Roasted Baby Carrots, Mushroom Demi Glaze

Grilled Herb Marinated NZ Lamb Chops | 32

Garlic Roasted Tri Color Potatoes, Sauteed Arugula, Port Wine Demi Sauce

Florentine Chicken | 32 

Grilled Supreme Chicken Breast with Spinach, Mozzarella, Ricotta, Parmesan and Feta Cheese, Vegetable Rosti Potatoes, Tomato Beurre Blanc

Tex Mex Roasted Peppers | 18  

Filled with Black Bean, Garbanzo Beans, Sweet Corn, Onion, Tomato, and Cheddar Jack Cheese on a Bed of Sauteed Brown Rice and Spinach, Roasted Corn Sauce

Brown Rice Bowl 

Small | 11 Large | 16

Mushrooms, Asparagus, Roasted Tomato, Spinach, and Balsamic Glaze

Add Grilled Chicken \$8 or Sauteed Shrimp for \$12

12 oz. Bone In Kansas City Strip | 38

With Loaded Twice Baked Potato, Honey Glazed Baby Carrots, Tobacco Onions, and Cowboy Butter

Grilled 8oz Boneless Pork Chop | 28

With a Rustic Roasted Carrot and Potato Medley, Creamy Alabama BBQ Sauce, Tobacco Onion Rings

Sorghum Glazed Wester Ross Scottish Salmon | 32

Lemon Garlic Green Beans, Caper Whipped Potatoes, Lemon Butter Sauce

Grilled Sicilian Swordfish | 35 

Roasted Garlic Marinated Grilled Swordfish, Tomato Eggplant Ratatouille, Cilantro Lime Rice, Olive Scented Marinara Sauce

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