

magnolia house:

(n) mag·no·lia house \mag-'nōl-yə 'häüs\

1. where sophistication intersects with comfort and the gulf meets the land

to start

gulf oysters on the half shell 10, 18

shrimp, avocado and blue crab cocktail 16

seared pork belly

with stewed black-eyed peas, swiss chard
and a creole butter sauce 16

tempura fried lobster

with white remoulade 16

oyster and shrimp scampi

with garlic, butter and wine 18

beef carpaccio

sliced beef, tossed in salt, pepper,
truffle oil and lemon juice,
with arugula and shaved parmesan 15

gulf crabmeat au gratin 15

salad and soup

fried oyster spinach salad

with creole mustard, bacon and onion 9

tuna nicoise

with crab-boiled new potato, black olive oil, hard-boiled egg, fried capers, haricot verts, romaine
and a tomato vinaigrette 29

the caesar

romaine lettuce, house made dressing and parmesan 9

the wedge

butter lettuce with croutons, tomatoes, onions, creole ranch and olive 9

magnolia house salad 6 | **gulf crab and brie** soup 9 | **market** soup 6

chops and steaks

(includes one side item)

8oz. **filet** 42 | 12oz. **filet** 58 | 16oz. bone-in **ribeye** 45 | 32oz. **porterhouse** 65
grilled **lamb chops** 42 | 14oz. **new york strip** 40

add a **lobster tail** *market price*

sides

anson mills cheese **grits** | creamed **spinach** | grilled **asparagus**
sautéed **wild mushrooms** | **baked potato** | horseradish **smashed potatoes**



the famous surf & turf

14 oz. new york strip, stuffed with crispy fried oysters and blue cheese, topped with hollandaise and bordelaise sauces and served with a bacon and potato hash

45

winter butternut squash & eggplant parmesan

with herbed tomato sauce and grated parmesan 22

seafood

big daddy's king salmon

with wild mushroom fried rice, wilted spinach and ginger soy broth 29

corn fried delta catfish

with Brabant potatoes, spiced pecans and brown butter 28

gulf snapper

with sauce ponchartrain and market vegetables 32

gulf crab carbonara pasta

spaghetti, parmesan cream and benton's bacon 28

king crab legs

with drawn butter and tarragon beurre blanc 75/150

add a **lobster tail** *market price*

landfood

seared duck breast

with gulf shrimp and duck jambalaya and salsa verde 28

butter roasted airline chicken breast

with anna potatoes and haricot verts 28

abita beer glazed beef rib (one giant rib)

with horseradish smashed potatoes and crispy parmesan kale 36

black truffle burger

truffle infused cbs (chuck, brisket & short rib) beef patty, glazed onions, brie cheese, peppercorn spread, and hand cut french fries 27

*Drink champagne for no reason at all. 20% gratuity may be added for parties of 6 or more.
Eat dessert first. Two things that should never be counted are age and glasses of wine.
Please limit phone conversations to the bar area. There is no better time than tomorrow to do what
you planned to do today.*

