

MAGNOLIA ROOM

Dinner Menu



— All meals include your choice of soup or salad, and a dessert —

SOUP AND SALADS

Signature Soups

Soup du Jour

She Crab Soup

Magnolia Salad

Mixed green with dried cranberries, candied pecans, tomatoes, red onions and gorgonzola cheese

Caesar Salad

Crisp romaine with classic Caesar dressing, parmesan cheese tuille and croutons

Fall Wedge Salad

Iceberg lettuce, bacon, roasted butternut squash, pumpkin seeds and blue cheese dressing

Seasonal Fruit Salad

ENTRÉES

Filet Mignon*

Seared angus beef tenderloin with au gratin potatoes,
asparagus and bearnaise sauce **\$25**

NY Strip*

Grilled angus strip steak, au gratin potatoes, asparagus and mustard demi-glace **\$25**

Sea Bass*

Pan-seared sea bass with Jasmine rice,
squash medley and a lemon, caper and shallot sauce **\$27**

Lobster Tails

Twin lobster tails broiled in white wine and butter
Served with squash medley and drawn butter **\$27**

**Consuming raw or undercooked meats, seafood, shellfish, poultry, or eggs may increase your risk of foodborne illness.*

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ENTRÉE SPECIALS

Trout Meuniere

NC trout, sauteed with lemon, parsley and butter
Served with Jasmine rice and braised red cabbage **\$17**

Chicken Breast

Belle and Evans chicken breast, pan-seared
Served with Jasmine rice and braised red cabbage
with fig and brie sauce **\$17**

Vegetable Ravioli*

Ravioli stuffed with onions, sundried tomatoes,
carrots, squash and ricotta cheese over a tomato coulis **\$17**

ACCOMPANIMENTS

Au Gratin Potatoes

Jasmine Rice

Squash Medley

Braised Red Cabbage

Asparagus

Sweet Potatoes

Sauteed Spinach

DESSERT

Ask your server about The Magnolia Room dessert specials!

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