

# Magnolia & Pine

## PATIO BAR LOUNGE

### *small plates / shareables*

BATTER SHRIMP AND CRISPY CALAMARI	19.99	MAGNOLIA SPINACH & ARTICHOKE DIP	13.99
Served with sweet chili aioli		House made dip topped with parm. Served hot with pita chips	
SHRIMP COCKTAIL	14.99	BROILED CRAB DIP	19.99
Five jumbo cocktail shrimp served in a martini glass with house made cocktail sauce		Creamy house made crab dip topped with cheddar jack cheese. Served hot with pita chips	
PULLED PORK NACHOS	16.99	BUFFALO CHICKEN DIP	18.99
Crispy tortilla chips layered with Texas BBQ pulled pork, cheddar jack cheese. Topped with house made coleslaw, jalapeños, and BBQ sauce		House made buffalo chicken dip topped with cheddar jack cheese. Served hot with fried tortilla chips	
MAGNOLIA PROVOLONE WEDGES	13.99	FRIED ZUCCHINI CHIPS	13.99
Hand breaded provolone wedges served with our house bruschetta, balsamic glaze, and fresh herbs		Hand breaded zucchini chips. Served with marinara and grated parm	
SOFT BAKED PRETZELS	13.99	PINE PUB FRIES	13.99
Four oven baked pretzels served with cheese dip and house made honey mustard		Crispy golden fries layered with cheddar jack cheese, mozzarella, and bacon. Topped with ranch and scallions	
MUSSELS APPETIZER	16.99	STUFFED HOT BANANA PEPPERS	17.99
One pound of mussels sautéed with a choice of garlic white wine sauce or herbed tomato sauce. Topped with scallions and garlic toasted crostinis		Three banana peppers stuffed with Italian sausage, topped with house marinara and mozzarella cheese	

### *platters*

CHARCUTERIE BOARD	26.99	SEASONAL HUMMUS	15.99
Hand selected cured meats and artisan cheeses, everything seasoned crackers, olive tapenade, giardiniera, and house made fig jam		Fresh homemade hummus served with carrots, cucumbers, tri-colored peppers, celery, and pita chips	
GRILLED VEGETABLE PLATTER	15.99	GRILLED CHICKEN LETTUCE WRAPS	19.99
Fresh vegetable medley grilled with garlic. Topped with balsamic glaze, shaved parm, and a side of pesto		Grilled chicken, pickled red onions, jalapeños, shredded carrots. Served with romaine lettuce wraps and house made Thai peanut sauce	

### *artisan flatbreads*

TOMATO CAPRESE	17.99	BBQ CHICKEN	17.99
Tomato, fresh mozzarella, pesto, balsamic glaze		Grilled chicken, bacon, homemade buttermilk ranch, provolone/mozzarella cheese blend, and BBQ sauce	
SPINACH & FETA	17.99	BUFFALO CHICKEN	17.99
Fresh baby spinach, garlic cream sauce, crumbled feta		Grilled chicken, homemade buttermilk ranch, provolone/mozzarella cheese blend and Buffalo sauce	
CHEESE	14.99	PEPPERONI	15.99
Red sauce and mozzarella cheese		Red sauce, mozzarella, and pepperoni	

### *wings*

Crisped than grilled (sold 6 per order) Served with celery, ranch, or blue cheese 11.99

#### DRY

Ranch, Cajun, Old Bay, Magnolia Dust

#### WET

Classic Buffalo, Hot, Mild, Garlic Parmesan, Sweet Chili, Spicy Ranch, Honey Tajin, BBQ

### *soups*

FRENCH ONION CROCK	8.99
SOUP OF THE DAY	8.99

## salads

MAGNOLIA HOUSE Artisan greens, grape tomatoes and sliced cucumbers, shaved red onion, crumbled goat cheese with house made balsamic vinaigrette	11.99	GREEK MEDITERRANEAN Artisan greens, feta cheese, roasted red peppers, shaved red onions, sliced cucumbers, grape tomatoes, olive medley with Greek lemon-oregano vinegarett	12.99
CLASSIC CAESAR Chopped romaine, herbed croutons, anchovies, shaved parmesan, and house made Caesar dressing	10.99	COBB Chopped romaine, grape tomatoes, sliced cucumbers, shredded carrots, bacon, hard boiled egg, and shredded cheddar jack cheese with your choice of dressing	11.99
HOMEMADE DRESSING CHOICES: Buttermilk Ranch, Caesar, Italian, Balsamic, Oregano Greek, Greek Goddess, Blue Cheese		ADD ONS: Grilled Steak Grilled Burger (8oz) Grilled Shrimp Seared Salmon Grilled Chicken Breast Fries	10.99 10.99 9.99 9.99 6.99 1.00

## handhelds

all handhelds served with fries and pickle spear on a Mancini's bun

STEAK HOAGIE* 10oz grilled steak with caramelized onions, green peppers, sharp cheddar cheese, and roasted garlic aioli on a Italian twist roll	16.99	CHICKEN BRUSCHETTA HOAGIE Two grilled chicken breasts, topped with house made bruschetta, pesto, provolone cheese, and balsamic glaze, served on an Italian twist roll	18.99
MAGNOLIA ARTISAN ITALIAN HOAGIE Sliced genoa salami, capicola, sweet sopresetta and provolone cheese. Served hot on an Italian twist roll, with lettuce, sliced tomatoes, shaved red onions, and house marinated banana pepper rings. Choice of aioli or housemade Italian dressing	15.99	B.L.T. Thick cut bacon, lettuce, sliced tomatoes, and green goddess aioli on Texas style multigrain bread	15.99
PULLED PORK SANDWICH Texas BBQ pulled pork topped with house made slaw on a fresh kaiser bun	15.99	MAGNOLIA GRILLED CHEESE Four cheeses, thick cut bacon, sliced tomato on Texas style multigrain bread	14.99
HALF POUND MAGNOLIA BURGER* All burgers served with lettuce, sliced tomato, shaved red onion, pickle spear and choice of cheese on a kaiser bun	15.99	CUBANO Braised citrus pork with ham, Swiss, bread and butter pickles, serrano mustard and garlic aioli on a Italian twist roll	18.99
CHEESES: American, Provolone, Swiss, Bleu Cheese, Sharp Cheddar, Gruyere, Pepperjack CHOICE OF ADD ON \$1: Caramelized Onions, Sautéed Mushrooms, Coleslaw CHOICE OF ADD ON \$3: Thick Cut Bacon, Pulled Pork		MAGNOLIA PUB HOUSE* Half pound burger, smoked gruyere cheese, and pulled pork on a kaiser bun	16.99

## entrees

GRILLED RIBEYE* Grilled tender 14oz ribeye, sweet potato bacon hash, grilled asparagus topped with a rich veal demi	40.99	CHICKEN PICCATA Two lightly floured and pan seared chicken breasts, parmesan crusted red potatoes, and grilled asparagus with lemon caper beurre blanc	29.99
GRILLED FILET* Grilled tender 7oz filet, sweet potato bacon hash, grilled asparagus topped with a rich veal demi	41.99	BOURSIN FETTUCCINE Homemade egg fettuccini tossed with a house made boursin cheese, topped with braised short rib, demi, sweet drop peppers, and shaved Parmesan	32.99
STUFFED HOT BANANA PEPPERS Our Italian sausage stuffed banana peppers with house marinara and mozzarella cheese. Served on fresh fettuccini with marinara, topped with shaved parm and fresh herbs	22.99	MUSSELLS Two pounds of mussels sautéed with a choice of garlic white wine sauce or herbed tomato sauce. Topped with scallions and garlic toasted crostinis	29.99
TERIYAKI GLAZED SALMON* Pan seared and glazed salmon, cauliflower fried rice, and seared brussel sprouts	29.99	A LA CARTE SIDES Sweet Potato Bacon Hash Parm Crusted Red Potatoes Cauliflower Fried Rice Tri-Color Quinoa Grilled Asparagus Brussel Sprouts House Side Salad Fries	9.99 9.99 7.99 7.99 7.99 7.99 5.99 4.99
MUSHROOM CAPRESE Grilled crimini mushrooms, mozzarella, house made bruschetta on a bed of tri-color quinoa with a balsamic drizzle ADD ON Grilled Chicken: 6.99	22.99		