

THE GRILLE

AT MAGNOLIA GREEN



STARTERS

Chips & Guacamole

Homemade guacamole served with tortilla chips 7

Thai Shrimp

Jumbo battered shrimp tossed in a creamy spicy sauce atop a seaweed salad 12

Crab Cakes

Three mini lump crab cakes served with remoulade sauce and lemon grass 13

Crispy Calamari

Hand battered calamari accompanied with a sweet thai chili 11

Sesame Ahi Tuna

Ahi Tuna seared rare served with seaweed salad, wasabi aioli, and mango salsa Half 13 Full 19

Wings

Jumbo wings served with your choice of sauce: Mild, Hot, BBQ, Sweet Thai Ten 13 Twenty 22

Nachos

Corn tortillas topped with chili, onion, tomato, jalapeño, cilantro, and cheddar jack cheese 11
Add Guacamole 3

SALADS

Add Chicken 4 Add Steak 6 Add Shrimp 6

Garden House Salad

Mixed greens, cherry tomatoes, carrots, cucumbers, red onions, and croutons served with your choice of dressing 5

Classic Caesar

Crisp romaine tossed in a caesar dressing topped with fresh shaved parmesan and seasoned croutons 6

Summer Berry Salad

Spinach, blueberries, strawberries, candied pecans, shaved parmesan tossed in our homemade honey balsamic vinaigrette 12

Fresh Arugula Salad

Arugula tossed with red bell peppers, shredded carrots, cucumbers, sliced almonds & our lemon vinaigrette 11

HAND HELDS

Served with your choice of french fries or kettle chips

OBX Fish Tacos

Three blackened Mahi tacos with lettuce, cheddar jack cheese, topped with mango salsa and sriracha aioli 10

Classic Club

Roasted turkey breast, ham, bacon, lettuce, tomato, Swiss and cheddar cheese 10

California Club

Grilled chicken, lettuce, tomato, Swiss cheese, bacon, guacamole and chipotle mayo 12

Pulled Pork Sandwich

Slow roasted pork butt tossed in BBQ sauce and garnished with cole slaw 11

Classic Tavern Burger

Flame Grilled 1/2 lb burger topped with cheddar cheese, lettuce, tomato, onion and pickle 10

Vegan Burger

Vegan patty served with caramelized onions, lettuce, tomato and BBQ sauce 12

Ranch Chicken Wrap

Your choice of grilled or fried chicken tossed with lettuce, tomato, cheddar jack cheese and ranch dressing wrapped in a 12" flour tortilla 10

Fish & Chips

Hand breaded Cod served with fries, remoulade, and garnished with coleslaw 14

ENTREES

Pan Seared Airline Chicken

Airline chicken breast topped with char grilled tomato sauce served with shoestring squash and zucchini 19

Shrimp & Grits

Pan seared shrimp & andouille sausage over Byrd Mill cheddar grits with a Cajun cream sauce 19

Lemon Basil Crusted Salmon

Pan seared Atlantic salmon topped with a lemon chive compound butter served with red pepper coulis 19

Crab Cake Dinner

Two 4oz crab cakes served with remoulade, mashed potatoes and asparagus 24

10oz Ribeye

Pan seared hand cut ribeye served with your choice of two sides and one signature sauce 26

8oz Sirloin

Pan seared hand cut ribeye served with your choice of two sides and one signature sauce 19

Signature Steak Sauces

Red Wine Demi Glaze, Bleu Cheese Butter, Creamy Brandy Mushroom Sauce

PIZZA

Pepperoni 15

Deluxe

Pepperoni, sausage, mushrooms, onions, green peppers, black olives 17

Meat Lovers

Pepperoni, sausage, ham, beef 17

Margherita

Fresh mozzarella, Roma tomatoes, fresh basil 15

SIDES

Fries, Kettle Chips, Mashed Potatoes, Broccoli, Seasonal Veggies, Asparagus (\$4)

Consumer Warning: Consuming raw or undercooked food can increase risk of illness. If you have a food allergy please speak with your server. 20% Gratuity will be added to parties of 6 or more. Please let staff know of any split check prior to ordering.

WHITE WINES

La Marca Prosecco 9
Iron Horse Champagne 75
Chateau Souverain Sauvignon Blanc 7 / 28
Orin Swift “Blank Stare” Sauvignon 50
Fetzer Chardonnay 6
Storypoint Chardonnay 8 / 32
Sonoma Cutrer Chardonnay 13 / 50
Martin Codax Rias Baixas Albarino 10
Ramon Bilbao Albarino 35
Bodega Colome, Torrontes 9
Piercario Bergaglio, Gavi Sassaia 8
Michel Picard Vouvray 35
il Donato, Daunia Pinot Grigio 7 / 28
Jekel Vineyards, Monterey Riesling 7
Trimbach Riesling 46
Villa Pozzi Moscato 6 / 24
Proverb Rose 6
Fleur de Mer, Cotes de Provence Rose 12

RED WINES

Chateau Soverain Merlot 7 / 28
Higher Ground Pinot Noir 9 / 34
Fetzer Cabernet Sauvignon 6
Louis Martini Cabernet Sauvignon 8
Joseph Carr Cabernet Sauvignon 13 / 50
Don Miguel Gascon, Malbec 8 / 31
Penfold’s Rawson Retreat 8 / 31
Barossa Valley Estate, GSM 11
Uppercut Meritage Blend 50
Beringer Quantum 100
Ballard Zinfandel 9

COCKTAILS

Magnolia Sunset

Coconut rum, pineapple juice, splash of grenadine, prosecco 7

Key Lime Martini

Vanilla vodka, melon liquor, lime juice, cream 9

John Daly

Firefly sweet tea vodka, sweet tea, lemonade 7

Moscow Mule

Tito’s vodka, ginger beer, fresh lime juice 9

Black Cherry Mojito

Black cherry rum, fresh cherries, fresh mint, fresh lime, simply syrup, soda 8

Summer Watermelon Cooler

Tito’s vodka, fresh watermelon, cucumber, mint & soda 9

Jalapeno Kiwi Margarita

El Jimador tequila, cointreau, fresh jalapeno, kiwi, lime juice & sour 10

Spiced & Stormy

Sailor Jerry’s rum, lemonade, ginger & soda 9

Fresh Agave Margarita

El Jimador tequila, cointreau, agave syrup, fresh lime juice 9

Old Fashioned

Bulleit Rye bourbon, Angostura bitters, simple syrup, orange twist 10

BOTTLES & CANS

Miller Lite

WI, 4.2% ABV 4

Bud Light

MO, 4.2% ABV 4

Coors Lite

CO, 4.2% ABV 4

Mich Ultra

MO, 4.2% ABV 4

Stella Artois

Belgium, 5% ABV 4.5

Heineken

Netherlands, 5% ABV 5

Hardywood Pils

VA, 5.2% ABV 5

Devil’s Backbone Vienna Lager

VA, 5.2% ABV 4.5

Sam Adams Boston Lager

MA, 5% ABV 5.5

Omission Lager Gluten Free

OR, 4.6% ABV 4.5

Hardywood Richmond Lager

VA, 5% ABV 5.5

Corona Light

Mexico, 4.1% ABV 4.5

Blue Moon

CO, 5.4% ABV 4.5

Shock Top

MI, 5.2% ABV 4

Bell’s Oberon

MI, 5.8% ABV 5.5

Wild Wolf Blonde Hunny

VA, 6.8% ABV 5

Ardent Saison

VA, 6.7% ABV 6

Lagunitas A Little Sumpin’ Sumpin’

CA, 7.5% ABV 5.5

Stone Tangerine Express

CA, 6.7% ABV 6

Ballast Point Grapefruit Sculpin

CA, 7% ABV 6

Goose Island IPA

IL, 5.9% ABV 5

Stone Delicious IPA

CA, 7.7% ABV 5

Midnight’s Rockville Red

VA, 5.5% ABV 5

Guinness

Ireland, 4.2% ABV 5.5

Bold Rock VA Hard Cider

VA, 4.7% ABV 4.5

Bold Rock IPA Cider

VA, 4.7% ABV 4.5

DRAFT

Miller Lite 4.5

Mich Ultra 5

Devil’s Backbone Vienna Lager 5.5

Blue Moon 5

VA Bold Rock Hard Cider 6

Bud Light 4.5

Stella 5.5

Midnight’s Not My Job 6

Hardywood’s VIPA 6

Ballast Point Grapefruit Sculpin 7.5

