



## FIXED PRICE MENU

\$9

Welcome to Magnolia, we offer a fixed price three course meal option! Please select one starter, one entree, two entree accompaniments, and one dessert.

## STARTERS

### Beet Salad\* GF•V LS

Pickled Beets over fresh arugula with yellow bell pepper, feta cheese, and roasted pumpkin seeds with choice of dressing.

### Spinach Salad GF•V•LS

Baby spinach, fresh strawberries, pecans, blue cheese crumbles, and choice of dressing.

### Lemon Marinated Shrimp & Cucumber Salad GF•DF

Onion and citrus marinated shrimp served over fresh cucumber slices.

### Magnolia Gathered Greens DF•VE•LS

Organic spring mix, cucumber, carrot, salad tomatoes, sunflower seeds, croutons, and choice of dressing.

### Caprese Bruschetta V

Fresh tomatoes, mozzarella cheese, and basil on toasted baguette with balsamic reduction.

### Magnolia Clam Chowder

A Capital Manor classic.

### Soup du Jour

Ask your server for today's selection.

## HOMEMADE SALAD DRESSINGS

Ranch, Blue Cheese, Caesar, Raspberry Vinaigrette, Italian, Honey Mustard

GF = Gluten Free • DF = Dairy Free • V = Vegetarian • VE = Vegan • LS = Low Sodium (200mg or less)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

## ENTRÉES

### Grilled Pork Chop with Port Wine Reduction DF GF

Boneless grilled pork chop served with port wine reduction and choice of two sides.

### Butternut Squash Ravioli with Pesto V

Butternut squash ravioli with wilted kale in a white wine pesto sauce served with parmesan cheese and choice of two sides.

### Shrimp Skewers with Maitre d'Hotel Butter GF

Grilled skewered prawns brushed with a citrus garlic herb butter and choice of two sides.

### Top Sirloin Steak with Mushroom Demi Glace\* DF

Coulotte Top Sirloin with a red wine mushroom demi glace sauce served with choice of two sides.

### Seared Cod Picatta\* GF

Seared Cod served with a lemon caper butter sauce and choice of two sides.

### Stuffed Acorn Squash V GF DF LS

Roasted acorn squash stuffed with a rosemary, shiitake mushroom, almond, and maple quinoa pilaf served with choice of two sides.

### 1/4 Lemon Pepper Roasted Chicken GF DF LS

Whole roasted lemon pepper seasoned chicken served by the quarter and available in dark meat or white meat served with choice of two sides.

### Scallion Pancake GF V

Rice flour scallion pancake topped with sauteed kale, marinated mushrooms, and herb aioli\*.

## ENTREE ACCOMPANIMENTS

### Lemon Garlic Asparagus GF DF LS

Lemon garlic marinated asparagus

### Roasted Yams GF DF LS

Oven roasted yams

### Coleslaw GF DF LS

Our take on the classic

### Rosemary Roasted Potatoes GF DF LS

Rosemary scented roasted red potatoes

### Spring Pea Medley GF DF LS

Mixture of peas, broccoli, & carrots

### Almond Leek Wild Rice Pilaf LS DF

Wild rice with mushrooms, leeks, and almonds

### Roasted Brussels Sprouts GF

Roasted seasoned brussels sprouts

### French Fries

Classic deep fried potatoes

### Vegetable Du Jour

Please ask your server for details

### Starch Du Jour

Please ask your server for details

## DESSERTS

We feature Glenda's assorted desserts and an assortment of ice creams. please ask your server for details or see our dessert table!

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