



*Corkage Fee: \$10 per bottle*

## *Appetizers*

### **BAKED BRIE with LAZY MAGNOLIA SOUTHERN PECAN CARAMEL**

Served with Crostini's \$10

### **SAUSAGE AND CHEESE QUESO**

Served with tortilla chips \$7

## *Salads*

*Add grilled chicken for \$3 or grilled Gulf Coast jumbo shrimp (4) for \$6*

### **LION HILLS HOUSE SALAD**

Harvest greens tossed with bacon crumbles, diced tomatoes, cheddar cheese, cucumber slices, and house-made croutons Whole \$6.5/Half \$4

### **CAESAR SALAD**

Chopped romaine with shredded parmesan cheese, house-made croutons, and Caesar dressing Whole \$6.5/Half \$4

*House-made salad dressings:*

*Ranch, Honey Mustard, Bleu Cheese, 1000 Island, Apple, Strawberry, Balsamic, Italian, Oil & Vinegar*

## *Burgers*

### **GRILLED CHICKEN PESTO SANDWICH**

8oz Grilled Chicken Pesto on a toasted Brioche bun, with smoked bacon, melted mozzarella, lettuce, tomatoes & pickles served with a choice of side \$12

### **WHITE CHEDDAR CHEESEBURGER**

8 oz. Angus beef patty cooked to medium on a toasted Brioche bun with smoked bacon, caramelized onions, white cheddar cheese, lettuce, tomatoes, and pickles served with a choice of side \$14

### **HAMBURGER STEAK**

8 oz. Angus hamburger steak with brown gravy and caramelized onions served with a choice of side \$12

*Our Chefs are committed to serving the very best foods possible made from the freshest ingredients available from local sources.*

*We serve only Angus Steaks and top quality Mississippi Farm-Raised Catfish.*

*Advisory: 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*

*Served with choice of one side*

### **8 OZ FILET**

8 oz. Filet finished with smoked butter \$22  
Add Oscar topping – lump crabmeat and hollandaise \$6  
Add 4 Gulf Coast jumbo shrimp \$6

### **PAN-SEARED DUCK with BLACKBERRY REDUCTION SAUCE**

6oz Duck Breast seared in Cast Iron topped with Rosemary Blackberry Butter Sauce \$22

### **GRILLED SALMON**

Grilled Salmon served with herb butter \$20

### **SOUTHERN FRIED CATFISH**

Two Strips of Farm-raised Mississippi catfish in a corn meal crust, fried or sautéed,  
served with coleslaw and Texas style toast \$17

### **COUNTRY FRIED STEAK**

8oz steak cutlet breaded and fried smothered with sawmill gravy and Texas style toast \$15

*Vegetarian entrees available upon request*

## *Fides*

Green Bean Amandine \$3  
Baked Sweet Potato \$3  
Garlic Mashed Potatoes \$3

Natural Cut Fries \$3  
Sweet Potato Fries \$3  
Parmesan Cheese Grits \$3

## *Desserts*

**BREAD PUDDING Du JOUR**

**BLUEBERRY SWIRL CHEESECAKE**