



Corkage Fee: \$10 per table

Appetizers

BAKED BRIE with LAZY MAGNOLIA SOUTHERN PECAN CARAMEL
Served with Crostinis \$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

VEAL SCALLOPINE WITH SHERRY

8oz veal cutlets pan-fried and topped with a sherry butter sauce \$22

GRILLED SALMON

8oz 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

Vegetarian entrees available upon request

Sides

Sautéed Green Beans \$3

Natural Cut Fries \$3

Baked Sweet Potato \$3

Garlic Mashed Potatoes \$3

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

Desserts

BREAD PUDDING Du JOUR \$6