



# Monday Lunch

## Soup

**Mushroom Bisque**  
*crispy onions, scallions*

## Bar

**Pommery Chicken**  
*Herb roasted chicken breast, whipped potatoes, green bean and corn succotash*

## Sandwich

**Veal and Lamb Meatball Sub**  
*House made veal and lamb meatballs, roasted tomato marinara, toasted baguette, mozzarella and hand cut fries*

15

## Salad

**Bacon Wrapped Scallops**  
*Four bacon wrapped scallops, local greens, blackberries, English cucumber, cherry tomatoes, Shiloh deviled egg, blackberry vinaigrette*

18

## Entrée

**Sesame Seared Tuna**  
*Szechuan vegetables, wasabi risotto, soy glaze, pickled ginger*

20

## Desserts

**Toasted Pecan Carrot Cake**  
*bourbon caramel*

**Mixed Berry Cobbler**  
*Vanilla Ice Cream*

**VALENTINE'S DAY**

**FEB 14<sup>TH</sup>**

4-9:30 PM

Three course menu with price based on entrée.

All of the things you love to love, crab stuffed shrimp, lobster & filet mignon.

Flight of sparkling rosé available for purchase.

*Magnolias at the Mill*

**WILD GAME DINNER**  
SCOTCH + RED WINE

**FEB 28TH • 7 PM**

This tastefully paired 5-course meal is the perfect combination to help you warm up this winter.

**ENJOY:**

WAGYU • DUCK • MANGOLITSA PORK • RABBIT • VENISON • BISON  
paired with fine scotchs & wines  
— CIGARS ON THE PATIO AFTER EVENT —

Featuring Guest speaker Tracie Franklin, Brand Ambassador for Glenfiddich

**\$100/GUEST**

ONLY AT *Magnolias at the Mill*