



**NATCHEZ MANOR**  
BOUTIQUE BED AND BREAKFAST

## Lunch Starters

*Soup du Jour (Soup of the Day)*- \$5.95

*Tuscan White Bean Soup*- Although an Italian bred soup, these fit just perfect for us southerners. Topped w/ a little bacon and garlic croutons-  
cup \$3.75 bowl \$5.95

*Beer Battered Shrimp Remoulade*- Four large battered shrimp served on a bed of lettuce w/ chefs special smoked tomato Remoulade sauce-- \$9.50

*Smoked Jamaican Jerk Chicken Wings*- These babies are true to what they are; smoky, spicy w/ citrus. But don't despair they are served w/ an ice cold Margarita. \$19.95 w/o Margarita \$10.95

*Mini Crawfish Cakes*- Two crawfish cakes infused w/ herbs, spices and peppers served w/ our mild jalapeño- onion tartar sauce \$9.50

## Salads

*Natchez Manor House Salad*- Fresh organic greens, onion, tomato, cucumber served with your choice of dressing. Balsamic vinaigrette, ranch, thousand island, or bleu cheese \$5.25

*Spinach Salad* - Fresh baby leaves of Spinach tossed w/ our tangy mustard vinaigrette then topped w/ onion, bacon, eggs and tomato \$6.50

*Caesar Salad*- Romaine lettuce tossed w/ croutons and our own homemade Caesar dressing and topped w/ grated Parmesan cheese \$6.50

*Marinated Cucumber Tomato Salad*- Sweet cucumbers, tomatoes, onions and capers marinated in red wine vinaigrette \$5.50

## Entree Salads

*Grilled Chicken Caesar Salad* - Grilled chicken breast w/ romaine lettuce, croutons, and our delightful homemade Caesar dressing topped w/ grated Parmesan cheese \$9.95 w/Shrimp \$10.95

*Catfish Taine Salad*- Baby greens tossed in our tangy mustard vinaigrette and stuffed into a Creole fried crown of catfish, then garnished w/ tomato, onion, cucumber, grilled Andouille sausage and bleu cheese crumbles \$10.95

*Fried Chicken Salad*- A boneless chicken breast fried and surrounded w/ the things we love like onions, tomatoes, cucumbers croutons, bell peppers, celery and homemade dressing \$10.50

## Sandwiches

*Grilled Cheese Sandwich*- \$3.50

*Grilled Provolone and Tomato Sandwich w/ fresh basil*- \$4.50

*Manor Burger*- 8oz ground chuck w/ lettuce, tomato, pickle, onion, mayonnaise, mustard, ketchup, and cheese \$7.95 Add bacon \$8.50 Add fries \$2.25

*Catfish Po boy*-Southern fried catfish filet on warm toasted hoagie roll with lettuce, tomato, mayonnaise \$8.25 Add fries \$2.25 Shrimp \$9.95

*Chicken Focaccia and Artichoke Sandwich*- It doesn't get any better than this! Grilled breast of chicken with artichoke, kalamata olives, on grilled focaccia bread and roasted red pepper cheese spread. Sprinkled w/ parmesan cheese and brushed w/ a bit of extra virgin olive oil \$7.75

*Grilled Chicken Wrap*- Grilled breast of chicken, basted w/ spicy raspberry chipotle glaze, served w/ grilled peppers, onion, lettuce, tomato, and cumin cheese. \$6.00

*Cool Turkey Club Wrap*- Slow-roasted turkey, crisp bacon, with lettuce, tomato, cheese, and pickle \$6.00

## Lunch Entrees

*Grilled or Fried Catfish Plate*- Grilled or Southern Fried- it's your choice, served w/ hushpuppies, Cole slaw, fries, and veggie of the day \$13.50

*Southern Fried Chicken Platter*- Southern fried chicken served w/ Cole slaw, potatoes or seasoned rice \$9.50

*Steak Diane*- 10oz. grilled rib eye steak of black Angus prepared in the French tradition w/ brandy, shallots, and Dijon mustard \$24.50

*Mixed Grill of Pan Seared Ahi Tuna and Grilled Wild Salmon*- Explosion of flavors and textures topped w/ orange three peppercorn glaze \$16.95

*Shrimp Provençal*- A classical dish of southeastern France this dish combines succulent shrimp, onions, peppers, diced tomatoes, fresh spinach in a wonderful white wine garlic butter sauce served over angel hair pasta \$19.50

*All entrees are served w/ vegetable of the day and choice of potatoes or seasoned rice.*



**BOUTIQUE BED AND BREAKFAST**

*Dinner Starters*

*Soup du jour (Soup of the day) \$5.95*  
*Tuscan White Bean soup-* Although an Italian bred soup, these fit just perfect for us southerners. Topped w/ a little bacon and garlic croutons- cup \$4.75 bowl \$6.95

*Beer Battered Shrimp Remoulade-* Four large battered shrimp served on a bed of lettuce w/ chef's special smoked tomato remoulade sauce- \$10.75

*Smoked Jamaican Jerk Chicken Wings-* These babies are true to what they are; smoky, spicy w/ citrus. But don't despair they are served w/ an ice cold Margarita. \$11.95 W/ Margarita \$20.95

*Fried Crayfish Tails-* ½lb of seasoned Crayfish tails fried to golden brown. Served w/ Jalapeno-onion tartar sauce \$11.95

*Salads*

*Natchez Manor House Salad-* Fresh organic greens, onion, tomato, cucumber, peppers served with your choice of dressing. Balsamic Vinaigrette, Ranch, Thousand Island, or Bleu Cheese \$5.95

*Spinach Salad -* Fresh baby leaves of Spinach tossed w/ our tangy mustard vinaigrette then topped w/ onion, bacon, eggs and tomato \$6.50

*Caesar Salad-* Romaine lettuce tossed w/ croutons and our own homemade Caesar Dressing and topped w/grated parmesan cheese \$10.95

*salads continued...*

*Marinated Cucumber Tomato Salad-*Sweet cucumbers, tomatoes, onions, and capers marinated in red wine vinaigrette \$6.50

*Entree Salads*

*Grilled Chicken Caesar Salad-*Grilled chicken breast w/romaine lettuce, croutons, and our delightful homemade Caesar dressing topped w/grated parmesan cheese \$10.95 W/Shrimp \$12.95

*Catfish Taine Salad-*Southern Fried Crown of Catfish stuffed w/ Baby Greens, onions, tomato, peppers, capers, cucumbers, and bleu cheese crumbles served w/ zesty homemade mustard vinaigrette and stuffed into a Creole fried crown of catfish, then garnished w/tomato, onion, cucumber, grilled Andouille sausage and bleu cheese crumbles \$12.95

*Fried Chicken Salad-* A boneless chicken breast fried and surrounded w/the things we love like onions, tomatoes, cucumbers, croutons, bell peppers, celery and homemade dressing \$12.50

*Desserts*

*Crème Brulee'-*Rich, creamy custard w/ caramelized sugar is why this dessert has always been a hit. \$6.50

*Creole Bread Pudding-*Just like they make at home, w/raisins and cinnamon. Served w/ crème anglaise. \$6.50

*Snickers Bar Cheesecake -* It is what it is!!! New York Style Cheesecake topped w/ melted gooey snickers bar and it is good. \$7.50

*Three Berry Cobbler-* Blackberry, raspberry and blue berries make this a dessert to remember served w/ ice cream \$7.50

*Entrees*

*Mixed Grill of Pan Seared Ahi Tuna and Grilled Wild Salmon-* Explosion of flavors and textures topped w/orange three peppercorn glaze \$18.95

*Sautéed Louisiana Redfish topped w/ Spicy Crawfish Etoufee-*Well just like it sounds! There's no losing on this catch \$23.75

*Shrimp a La Provençal-*This dish of Southeastern France is absolutely wonderful! Sautéed shrimp w/ onions, peppers, mushrooms, diced tomatoes, and fresh spinach all cooked in a rich white garlic butter and served over angel hair pasta \$19.75

*Sautéed Chicken Rocini-*Breaded chicken sautéed then layered w/ fried eggplant melted provolone cheese and roasted herbed tomatoes and topped w/ Dijon mustard, brandy, roasted red pepper cream sauce \$16.50

*Southern Fried Chicken Platter-*A staple mark of the south, and it doesn't get any better than this \$12.95

*Creole Fried Catfish Platter-*Fried catfish served w/ fried potatoes, Cole Slaw, hushpuppies, and our onion tartar sauce \$13.50

*Steak Diane-*10 oz. Rib Eye of Black Angus Beef, cooked and prepared in the French Manner, w/ shallots, brandy, and a little Dijon mustard \$24.50

*Grilled Filet of Black Angus Beef Tenderloin-*There is a reason this is the choice cut of the steer. Tender and juicy grilled to your specifications and served w/ bleu cheese Demi cream \$32.25

*Surf and Turf Your Steak-*Add this marvelous crab and shrimp gratin to your steak dish for a out of body experience for steak lovers only \$11.25

ALL ENTREES ARE SERVED W/ VEGETABLE OF THE DAY, ROLLS IN HORN OF PLENTY, AND CHOICE OF POTATOES OR SEASONED RICE