



Boutique Bed and Breakfast
600 Franklin Street
Natchez, Mississippi 39120
(601) 442-4441
Fax (601) 445-9701
www.natchezmanor.com

Holly Shop Cafe'

Salads

House Salad \$4

Mesclun lettuce with oil and balsamic vinegar

Caesar Salad \$7

House made dressing and croutons with parmesan cheese

The Wedge \$6

A wedge of iceberg lettuce with bacon and gorgonzola bluecheese dressing

Soup Du Jour (Chef's Choice)

Gumbo \$6 cup \$12 bowl

Chef Napoleon's choice shrimp, sausage, crawfish, and chicken with a house made dark roux

Appetizers'

Barbara-Q Shrimp \$10

Bar B-Q seasonings with Prawns sautéed along with a succulent Creole sauce

Shrimp Cocktail \$8

Grilled Lamb Chops \$12

Served with Mint Jelly

Pasta

Grilled Chicken & Shrimp Pasta \$24

Grilled chicken and shrimp in a creamy Parmesan sauce served with Penne pasta Roasted Garlic

Chicken Pasta \$18

Roasted garlic and grilled chicken tossed in a creamy

Parmesan sauce Shrimp Cardinal \$26

Sautéed shrimp in a pink Vodka sauce Franklin

Street Pasta \$32

Shrimp, crawfish, and scallops sautéed in a Marinara Sauce or a White Cream Sauce

Entrees

Honey Merlot Duck \$28

Pan seared duck served with a Honey Melot Demi paired with Wild Rice and a Vegetable of the day

Steak Diane \$32

The Classic French recipe of a Dijon Mushroom Demi Glace paired with Baked Potato and the Vegetable of the Day The Empress

Enyla Surf & Turf \$40

Grilled NY Strip with a Bordelaise Sauce paired with sautéed Prawns paired with steamed rice and the Vegetable of the Day

Grilled Tuna \$28

Served with a reduced Balsamic Gastric paired with a rice Pilaf and the Vegetable of the Day

Grill Red Fish \$24

Served with Lemon Buerre Sauce paired with rice pilaf and the Vegetable of the Day

Grilled Pork Chop \$22

Served with Apples & Mint Demi paired with paired Savory Mash Potatoes and the Vegetable of the Day

Smothered Beef Liver and Onions \$16

Oven Baked Liver topped Onions and Gravy paired with a Rice Pilaf and the Vegetable of the Day

Braised Short Ribs \$26

Slow Braised Short Ribs paired with Savory Mash Potatoes and the Vegetable of the Day

Country Fried Chicken \$16

Marinated Buttermilk Fried Chicken paired with a Rice Pilaf and the Vegetable of the Day

Farm raised Fried or Grill Catfish \$14

Paired with a Rice Pilaf and the Vegetable of the Day

Additional Sides

Sautéed Zucchini and Squash \$5

Baked Potato \$4

Rice Pilaf \$4

Wild Rice \$5

Grilled Vegetables \$5

Savory Mash potatoes \$4

Desserts

White Chocolate Bread Pudding \$8

Crème Brulee \$8

Flambéed Berries over Ice Cream \$4