

*Breakfast Favorites

GF Substitute gluten free toast .99

EGGS BENEDICT 11.49

choice of toast

choice of toast

potatoes and choice of toast

grilled Canadian bacon with hollandaise sauce;

choice of bacon, sausage or turkey sausage

and choice of bacon, sausage or turkey sausage

Two eggs any style; served with two buttermilk pancakes and

Two eggs any style; served with two thick slices of French toast

Ten ounce USDA Choice ribeye steak seasoned, char-broiled

and two eggs any style; served with hash brown potatoes and

NEW YORK STEAK AND EGGS 16.99

char-broiled and two eggs any style; served with hash brown

HAM STEAK AND EGGS 13.99

served with hash brown potatoes and choice of toast

Jumbo bone-in ham steak and two eggs any style;

Corned beef hash and two eggs any style;

Six ounce USDA Choice New York steak seasoned,

Two eggs any style; served with hash brown potatoes and

served with hash brown potatoes

Toasted English muffin topped with two poached eggs,

COUNTRY FRIED STEAK AND EGGS 14.99

Hand-breaded fresh steak cutlet deep-fried to a golden brown with house-made country sausage gravy and two eggs any style; served with hash brown potatoes and choice of toast

Two eggs any style, choice of bacon, sausage or turkey sausage; served with hash brown potatoes and choice of toast

Two eggs any style on a medley of sautéed fresh sliced peppers, onions, cherry tomatoes, fresh basil, spinach, asparagus, pepper jack cheese and avocado; served with hash brown potatoes and choice of toast

Three eggs with choice of two items; served with hash brown potatoes and choice of toast American - Bacon - Fresh Jalapeños - Spinach Ham - Mozzarella - Onions - Pepper Jack - Provolone Red & Green Peppers - Salsa - Sausage - Sautéed Mushrooms Swiss - Tomato - Yellow Cheddar

Two jumbo fresh baked buttermilk biscuits; sliced and smothered in house-made sausage gravy

Fresh, delicious buttermilk pancakes griddled golden brown Short stack 6.99

Two slices of Texas toast, egg battered and butter grilled; served with whipped butter, powdered sugar or cinnamon sugar blend

served with hash brown potatoes and choice of toast

Side Orders

ASSORTED CEREALS 4.99 Choice of hot or cold cereal Add strawberries, blueberries or bananas.....1.99

TOAST, ENGLISH MUFFIN OR FRESH BAKED BISCUITS 2.99

BAGEL WITH CREAM CHEESE 3.99

FRESH SLICED AVOCADO 2.49

BOWL OF SEASONAL MIXED FRUIT 4.99

SAUSAGE OR BACON 4.99

GRILLED HAM STEAK 8.99

VEGETABLE OF THE DAY 2.99

*ONE EGG ANY STYLE 1.99

HASH BROWNS OR FRENCH FRIES 3.99

COTTAGE CHEESE 3.49

STEAMED RICE 2.99

BAKED POTATO 3.99 available at 4:00 pm

Sweet Temptations __ 5.99 ea.

CHOCOLATE FUDGE CAKE Three layers of dark moist Dutch chocolate cake layered with fudge icing



VANILLA SPICE BREAD PUDDING

A Magnolia's tradition; fresh baked French bread soaked with vanilla spice custard, sun-dried raisins, cinnamon sugar and finished with brandy brown sugar glaze

HOT BROWNIE & SALTED CARAMEL SUNDAE

Decadent warm fudge brownie topped with vanilla ice cream and salted caramel sauce

NEW YORK STYLE CHEESECAKE

Rich, smooth New York style cheesecake; served with choice of blueberry, pineapple, strawberry topping or plain





We Proudly Cut Fresh Beef, Poultry and Pork Daily in Our Butcher Shop @ Designates gluten free item · 📥 Available from 7:00 am to 11:00 am * CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

OUR MENU OFFERS PRODUCTS WITH PEANUTS, TREE NUTS, SOY, MILK, EGGS AND WHEAT. WHILE WE TAKE STEPS TO MINIMIZE THE RISK OF CROSS CONTAMINATION, WE CANNOT GUARANTEE THAT ANY OF OUR PRODUCTS ARE SAFE TO CONSUME FOR PEOPLE WITH PEANUT, TREE NUT, SOY, MILK, EGG OR WHEAT ALLERGIES.

Beverages

HANDCRAFTED ROOT BEER 14 oz. glass 5.00 22 oz. glass 6.00 Growler 11.50 / Refill 8.00

COFFEE, TEA OR SOFT DRINKS 3.99 (Free refills)

2% OR WHOLE MILK 3.99

FRESH FRUIT JUICE 4.49 Orange - Cranberry - Apple - Pineapple - Tomato

HOT COCOA 3.99

BOTTLED DASANI WATER 20 oz. 4.50

DOMESTIC BEER 6.00

IMPORTED BEER 7.00

HOUSE WINE

Barefoot Wine Splits 6.50 Chardonnay - Cabernet Sauvignon Merlot - White Zinfandel Barefoot Wine Bubbly 7.00

ENJOY A COCKTAIL FROM ONE OF OUR BARS Ask your server for details



Handcrafted Microbrews

Monday - Friday 11:30 am to 1:30 am Saturday - Sunday 10:00 am to 1:30 am

14 oz. Draft 7.50 22 oz. Draft 8.50 Growler to Go 21.00 / Refill 18.00 50 oz. Brewtus in souvenir glass 17.00 / Refill 10.00 **RAMBLIN' RECK AMERICAN AMBER ALE ALL NIGHTER PREMIUM LIGHT ALE OLD TOWN BROWN GERMAN STYLE BROWN ALE** SUN DOWN STOUT IRISH STYLE DRY STOUT

WEIZENHEIMER WHEAT NORTH AMERICAN AMBER ALE

HARDWAY IPA AMERICAN STYLE INDIA PALE ALE 20 oz. Draft 8.75 Growler 25.50 / Refill 24.50

To Go orders add 1.49Per Item

*Appetizers

CHICKEN BREAST TENDERS 11.99

Fresh chicken breast strips marinated in buttermilk, hand-breaded and fried to a golden brown; served with celery, carrot sticks and house-made ranch dressing



BUFFALO WINGS

7 wings 12.49 12 wings 16.99

Fresh, never frozen chicken wings fried to perfection; served with carrot, celery sticks and choice of house-made ranch or blue cheese dressing

Breaded with Italian herbs fried to a golden brown; served with marinara sauce, carrot and celery sticks



FANCY SHRIMP COCKTAIL♥ 10.99

Succulent shrimp on a bed of shredded lettuce; served with lemon wedge, crackers and house-made cocktail sauce

Breaded gourmet onion rings served with house-made ranch dressing

House-made Fresh Soups

Served 11:00 am to midnight **SOUP DU JOUR** cup 3.49 bowl 4.29

MAGNOLIA'S FAMOUS LOUISIANA GUMBO

cup 4.29 bowl 5.99 Served with calrose rice



RASPBERRY SALAD V 10.99

Fresh sliced pear, raspberries, toasted almonds and blue cheese crumbles on chopped romaine hearts; served with raspberry vinaigrette Add flame grilled chicken breast.....4.99 Add garlic sautéed shrimp4.99 Add broiled salmon..... A ¥ 6.99

Shredded parmesan cheese, seasoned croutons; on a bed of fresh romaine hearts with creamy Caesar dressing Add flame grilled chicken breast.....4.99 Add garlic sautéed shrimp4.99 Add broiled salmon..... A ¥ 6.99

TACO SALAD 13.49

Refried beans, tomatoes, cheddar cheese, black olives, green chilies, iceberg lettuce; served in a crisp tortilla bowl with house-made salsa, sour cream and guacamole;



choice of seasoned ground beef or flame grilled chicken

Fresh chopped romaine and iceberg lettuce with cucumber, tomato and shaved red onions

*Specialty Sandwiches

All sandwiches served with choice of French fries, house-made potato salad or coleslaw Add cup of soup du jour to any sandwich 2.49 Add cup of Gumbo to any sandwich 3.29 Substitute gluten free bread .99 Substitute onion rings 2.99

PRIME RIB DIP.....16.99

Tender thin sliced prime rib on a with horseradish aioli and au jus

QUEEN OF CLUBS......12.99

Shaved turkey, crisp bacon, choice of cheese, tomatoes and leaf lettuce on choice of toasted bread

*Burgers

All burgers served with choice of French fries, house-made potato salad or coleslaw Substitute onion rings 2.99 QUEEN'S BURGER # 9.99

DOUBLE BURGER 🖊 11.99 IMPOSSIBLE BURGER "PLANT BASED" ... V 9.99

Flame grilled to order, seasoned with salt, pepper and garlic; served with lettuce, tomato, shaved red onion and dill pickle chips

Each additional item 1.49 American - Bacon - Blue Cheese Fresh Jalapeños - Mozzarella Pepper Jack - Provolone Sautéed Mushrooms - Swiss Yellow Cheddar Add Avocado 2.49



Served with cornbread stuffing, cranberry sauce, mashed potatoes and gravy

OPEN FACED HOT BEEF......16.99 Thin slices of prime rib served with mashed potatoes and gravy

CLASSIC BLT 10.99 Crisp bacon, tomatoes and leaf lettuce, on choice of toasted bread

GOURMET GRILLED CHEESE...... V 9.99

Melted American and smoked gouda cheeses on garlic Parmesan crusted sourdough bread

Choice of flame-grilled chicken breast, or tender turkey

slices, with avocado, tangy garlic lemon aioli, crispy bacon, and molten provolone; served on crispy parmesan crusted sourdough bread

*Specialty Pizzas

10 inch 15.99 16 inch 20.99 **MIRACLE MILE MEAT LOVER'S**

Ham, sliced meatballs, pepperoni, sausage and mozzarella cheese

WINDY CITY SUPREME

Ground beef, pepperoni, sausage, mushrooms, onions, peppers and mozzarella cheese

NINE INCH CHICAGO STYLE DEEP DISH .. 13.99

The "Chicago Way" with sausage, pepperoni, tomato sauce and mozzarella cheese

Add toppings to any pizza small 2.00 large 3.00 Anchovies - Bacon - Black Olives - Canadian Bacon - Garlic Mushrooms - Onions - Pepperoni - Peppers - Pineapple Sausage - Sliced Meatballs - Spinach - Squash - Zucchini



Entrées are accompanied by vegetable of the day and choice of mashed potatoes, hash browns, French fries, calrose rice, boiled red potatoes or baked potato (available 4:00 pm to midnight); dinner rolls served upon request

Ten ounce USDA Choice New York steak seasoned and char-broiled; served with sautéed mushrooms

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*Fresh Chopped Salads

toasted artisan ciabattatina roll with melted provolone; served

ROYAL CHEESESTEAK......13.99

Shaved lean beef grilled with julienned peppers, sliced onions, mushrooms and A-1 Sauce; served with choice of cheese on toasted French roll

*Select Pasta

Pasta dishes are topped with Italian cheeses and fresh chopped herbs; served with grilled garlic bread

SPAGHETTI & MEATBALLS..... 12.49

Three house-made Italian meatballs in zesty marinara sauce; served over spaghetti

Breaded chicken breast and zesty marinara sauce; served over spaghetti

BEER BATTERED FISH AND CHIPS 16.99

Hand-battered fresh fillets of cod fried to a golden brown; served with house-made coleslaw, French fries, malt vinegar, and remoulade sauce



*Entrées

Served with cup of soup du jour or dinner salad Substitute cup of Gumbo, add 2.49

MAGNOLIA'S FAMOUS PRIME RIB 21.99

Since 1966, Four Queens has been known for slow-roasted prime rib; ten ounce cut with horseradish and au jus (available 4:00 pm to midnight)



EYE STEAK	22.99
ounce USDA Choice ribeye steak, seasoned and char-broiled	
RK CHOP	15.99
punce bone-in pork chop seasoned, char-broiled and served with	pan gravy
ED SHRIMP (7 PIECES)	16.99
ed with house-made cocktail sauce and lemon	
UNTRY FRIED STEAK	14.99
d- <mark>bread</mark> ed fresh steak cutlet deep-fried to a golden brown,	3
house-made country sausage gravy	
DILED ATLANTIC SALMON	♥ 17.99
salmon fillet; served with creamy lemon herb sauce	
CKEN PICCATA	14.99

Chicken breast lightly pounded and dusted with parmesan seasoned flour, battered and grilled to a golden brown; served with lemon chive sauce