

— THE —
PILOT HOUSE
EST. 2015 | NATCHEZ MS

APPETIZERS

SAUTÉED CRABCAKE with Creole Hollandaise Sauce	\$10
FIRECRACKER SHRIMP with Sriracha Aioli	\$12
EGGPLANT NEW ORLEANS Fried Eggplant Fingers with Tomato Basil and Shaved Parmesan	\$8
FRIED MUSHROOMS with Bacon Crumbles, Blue Cheese Sauce	\$8
FRIED GREEN TOMATOES Topped with Crabmeat and Beurre Blanc	\$10

SOUP AND SALADS

SEAFOOD GUMBO WITH RICE	\$8
HOUSE SALAD Spring Mix with Herb Croutons, Cherry Tomatoes, Shredded Carrots, Cucumber Ribbons, White Balsamic Vinaigrette	\$8
PILOT HOUSE SHRIMP SALAD Romaine Lettuce, Jumbo Lump Crabmeat, Boiled Shrimp, Fried Boiled Egg, Capers, Green Tomato Relish, Remoulade Dressing	\$14
WARM SPINACH SALAD with Red Onion, Grilled Portobello, Diced Egg with Apple Bacon Vinaigrette	\$10
CAESAR SALAD Chopped Romaine, Housemade Croutons, Parmesan Cheese, Caesar Dressing	\$8

ENTREES

BEEF	
GRILLED 12OZ RIBEYE with Wild Mushroom Demi, Roasted Garlic Mashed Potatoes and Grilled Asparagus	\$26
GRILLED 8OZ FILET with Béarnaise Sauce, Roasted Garlic Mashed Potatoes and Grilled Asparagus	\$30
BEEF TIPS with Portobello Mushrooms and Caramelized Onions over White Rice and Gravy with Sautéed Green Beans	\$15
PASTA	
VEAL OSCAR with Hollandaise Sauce, Herbed Angel Hair Pasta, Asparagus Tips, Jumbo Lump Crabmeat	\$25
PESTO MARINATED GRILLED CHICKEN over Penne Pasta with a Creamy Tomato Basil Sauce	\$18
SHRIMP PRIMAVERA Your Choice of Penne or Angel Hair Pasta Tossed with Garlic Rosemary Infused Oil	\$24
SEAFOOD	
CATFISH ROULADE with Roasted Potatoes and Sautéed Spinach, Louisiana Hot Sauce Buerre Blanc	\$18
CORNMEAL CRUSTED FRIED CATFISH over White Rice and Crawfish Etouffee	\$16
BLACKENED REDFISH with Buerre Blanc, Lyonnaise Potatoes, Sautéed Vegetable Medley	\$22
NEW ORLEANS BBQ SHRIMP with Grits and Toast Points	\$20
FRIED GULF SHRIMP with Tasso Gravy, Lima Bean Ragout, Smoked Gouda Cheese Grits	\$22
PORK & POULTRY	
GRILLED PORK TENDERLOIN with Garlic Chili Hollandaise, Pecan Wild Rice and Stir Fried Collard Greens	\$20
MAPLE LEAF FARMS DUCK BREAST with Strawberry Port Reduction, Smoked Gouda Cheese Grits, Sautéed Brussel Sprouts	\$24
SOUTHERN FRIED CHICKEN with Rice and Gravy, Sautéed Green Beans	\$14

DESSERTS

NEW ORLEANS STYLE BREAD PUDDING with Coconut Praline Sauce	\$7
BELGIAN CHOCOLATE MOUSSE AND FRESH RASPBERRIES served in Martini Glass	\$8
CRÈME BRULEE with Fresh Strawberry	\$7

KIDS MENU

CO-CAPTAIN'S BURGER A juicy 100% All Beef Patty Grilled and Toasted Bun with House Chips or Fries	\$8
FRIED OR GRILLED CHICKEN STRIPS with Mashed Potatoes and Green Beans	\$8
CHICKEN PASTA with Parmesan Cheese Tossed with Noodles	\$8
VEGGIE PLATE with Carrots, Cucumbers, Grape Tomatoes and Ranch	\$7