

— THE —
PILOT HOUSE

EST. 2015 | NATCHEZ MS

APPETIZERS

SAUTÉED CRABCAKE with Creole Mustard Beurre Blanc	\$10
FIRECRACKER SHRIMP with Sriracha Aioli	\$12
FRIED GREEN TOMATOES with Buttermilk Feta Dressing	\$9
SHRIMP COCKTAIL with Remoulade and Cocktail Sauce	\$12
FRIED MUSHROOMS with Horseradish Sauce	\$10

SOUP AND SALADS

STEPHEN'S AWARD-WINNING SEAFOOD GUMBO with Rice	Cup \$5 Bowl \$8
STEAMBOAT SALAD – Spring Mix with Herb Croutons, Cherry Tomatoes, Shredded Carrots, Cucumber Slices with White Balsamic Vinaigrette (Add Grilled Chicken or Shrimp \$6.00, Grilled Tuna or Salmon \$8.00)	\$9
CAESAR SALAD – Chopped Romaine, Housemade Croutons, Parmesan Cheese with Caesar Dressing (Add Grilled Chicken or Shrimp \$6.00, Grilled Tuna or Salmon \$8.00)	\$9
PILOT HOUSE SHRIMP SALAD – Romaine Lettuce, Crabmeat, Boiled Shrimp, Fried Boiled Egg, Capers, Green Tomato Relish with Remoulade Dressing	\$14
GRILLED AHI TUNA OR GRILLED SALMON SPINACH SALAD with Feta Cheese, Almonds, Grape Tomatoes with Lemon Poppyseed Vinaigrette	\$14

SOUTHERN SPECIALTIES

3-PIECE FRIED CHICKEN with Rice, Gravy and Sautéed Green Beans	\$14
GRILLED PORK CHOP with Apple Chutney served with Candied Yams and Field Peas	\$16
BEEF TIPS with Onion, Peppers and Mushrooms over Rice with Green Beans	\$15
CORNMEAL-CRUSTED FRIED CATFISH with Crawfish Etouffé served over Louisiana Long-Grain Rice	\$16

— THE —
PILOT HOUSE

EST. 2015 | NATCHEZ MS

ENTREES

Add a Garden Salad for \$3.00

GRILLED 14OZ RIBEYE with Mushroom Demi, Red Skin Mashed Potatoes and Grilled Asparagus **\$28**

GRILLED 8OZ FILET with Red Wine Demi Sauce, Red Skin Mashed Potatoes and Grilled Asparagus **\$30**

VEAL OSCAR with Asparagus Tips, Crabmeat and Hollandaise Sauce over Herbed Angel Hair Pasta **\$25**

SEAFOOD PASTA – SHRIMP AND CRAWFISH TAILS tossed with Onions, Peppers, Mushrooms, Sausage and Tortellini Pasta in a Garlic Cream Sauce **\$26**

BLACKENED AHI TUNA with Wasabi Mashed Potatoes and Garlic Chili Edamame **\$26**

PESTO-CRUSTED SALMON with Roasted Potatoes and Roasted Corn and Peppers **\$22**

SAUTÉED REDFISH with Beurre Blanc, Roasted Potatoes and Sautéed Vegetables **\$24**

MAPLE LEAF FARMS DUCK BREAST with Pepper Jelly, Sweet Potato Grits and Sautéed Brussels Sprouts **\$24**

DESSERTS

PILOT HOUSE BOURBON PECAN PIE with Housemade Sweet Potato Ice Cream and Caramel Sauce **\$7**

BREAD PUDDING with Bourbon Cream Sauce **\$7**

NEW ORLEANS BANANAS FOSTER over Vanilla Bean Ice Cream **\$7**

CRÈME BRULEE with sliced fresh Strawberry **\$7**

CO-CAPTAIN'S MENU

BURGER with French Fries **\$9**

FRIED CHICKEN TENDERS with Mashed Potatoes, Gravy and Green Beans **\$9**

GRILLED CHEESE SANDWICH with French Fries **\$7**