

## GREAT BEGINNINGS

**Vidalia's Southern Dip** **\$8.00**

*Creamy cheese dip with crab and crawfish tails served with tortilla chips and garlic toast points*

**Fried Green Tomatoes** **\$7.00**

*Thick sliced green tomatoes lightly battered & golden fried, drizzled with our famous rhubarb and sherry vinaigrette*

**Seafood Cocktail** **\$8.00**

*Blue crab claws, whole Cajun spiced crawfish and jumbo cocktail shrimp served with Cajun aioli and cocktail dipping sauces*

**Pecan Crusted Shrimp** **\$9.00**

*Jumbo fantail shrimp lightly breaded and fried golden brown served with our white peach and chili sauce*

**Vidalia Onion Petals** **\$7.00**

*Served with our orange jalapeno marmalade sauce*

## SOUPS AND SALADS

**She Crab Soup** **Cup \$5.00-Bowl \$6.00**

*Old Charleston she crab soup with delta dog fritters*

**Vidalia Onion Soup** **\$6.00**

*Topped with Swiss & Parmesan cheeses and a haystack of our onion straws*

**Seafood Gumbo** **\$8.00**

*Lump crabmeat, oysters and southern vegetables in rich creole broth*

**Caesar Salad** **\$7.00**

*Romaine lettuce, shaved parmesan cheese and croutons tossed with our homemade caesar dressing*

**Vidalia's Awesome Salad** **\$7.00**

*Mixed greens, caramelized pecans, cherry tomatoes, cucumbers & croutons with vidalia vinaigrette*

## SMOKEHOUSE ENTREES

**Baby Back Ribs** **\$18.00**

*Served with basil mashed potatoes and corn on the cob, basted with vidalia barbecue sauce*

**Roasted Pork Tenderloin** **\$20.00**

*Smoked & roasted with andouille gravy, served with steamed vegetables and basil mashed potatoes*

## BUTCHER BLOCK ENTREES

**Grilled Sirloin Steak** **\$18.00**

*8 oz. grilled sirloin steak, served with garlic mashed potatoes, steamed vegetables and apricot-red chili barbecue sauce*

**Filet Mignon** **\$28.00**

*10 oz. grilled filet wrapped in maple-pepper bacon, served with garlic herb potato cake, steamed vegetables and Kentucky bourbon sauce*

**Mixed Grill** **\$34.00**

*Petite filet mignon & broiled lobster tail, glazed with white peach and chili sauce, served with garlic mashed potatoes & steamed asparagus*

## CHEF'S SPECIAL ENTREES

**Sauteed Red Snapper** **\$18.00**

*Served with basil mashed potatoes, steamed asparagus and topped with our tomato relish*

**Grilled Jumbo Shrimp** **\$21.00**

*Marinated jumbo shrimp served with creole dirty rice and beer blanc sauce*

**Stuffed Rainbow Trout** **\$19.00**

*Georgia rainbow trout stuffed with crab meat and topped with crawfish etouffee, served with creole dirty rice and steamed vegetables*

**Blackened Red Fish** **\$18.00**

*Served over creole dirty rice and steamed vegetables with a lemon butter sauce*

**Phyllo Crusted Chicken** **\$20.00**

*Marinated chicken breast stuffed with lump crabmeat, mushrooms, green onions and a blend of cheeses, baked in phyllo served with sweet potato croquette, baby green beans and orange jalapeno sauce*

**Grilled Salmon** **\$18.00**

*Grilled salmon fillet served with basil mashed potatoes, steamed asparagus and citrus butter sauce*

**Pesto Chicken Breast** **\$16.00**

*Grilled chicken breast served with linguine pasta and basil garlic pesto sauce, topped with a fresh parmesan cheese*