

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