

Vidalia's

Appetizers

Shrimp and Corn Chowder

Sweet Shrimp and Creamy Corn Chowder
Cup \$3.95 Bowl \$6.95

House Salad

Mixed Greens, Tomato, Cucumber, Carrot, Croutons
and choice of Dressing
Side \$6.95 Entrée \$8.95

Cornmeal Fried Green Tomato

Goat Cheese and Roasted Red Pepper \$6.95

Crab and Spinach Dip

Blue Crab, Creamy Spinach Dip and Crostinis \$7.95

Seared Tuna

Sesame Seaweed Salad and Sweet Soy \$11.95

Chef's Soup of the Day

Cup \$2.95 Bowl \$5.95

Caesar Salad

Side \$6.95 Entrée \$8.95

Calabash Shrimp

Local Fried Shrimp, Sweet Potato Fries,
Remoulade and Lemon \$8.95

Crab Cake

Seared Crab Cake, Tropical Fruit Slaw
and Lemon Aioli \$9.95

Chips and Dips

Fresh Potato Chips with Creamy Bleu Cheese, Pimento Cheese,
Green Tomato Relish, and Vidalia Onion Dips \$5.95

Entrée Salads

Spinach Salad

Baby Spinach, Peach, Strawberry, Bourbon Spiced Pecans, Goat Cheese and Berry Vinaigrette \$9.95
Chicken \$13.95 Grilled Shrimp \$17.95 Salmon \$16.95 Crabmeat \$18.95 Seared Tuna \$18.95

Black and Bleu Steak Salad

Blackened Sirloin Steak, Mixed Greens, Tomato, Cucumber, Crumbled Bleu Cheese and Balsamic Vinaigrette \$16.95

Caesar Salad

Crisp Romaine Lettuce, Parmesan Cheese, Croutons and Zesty Caesar Dressing \$8.95
Chicken \$13.95 Grilled Shrimp \$17.95 Salmon \$16.95 Steak \$16.95 Tuna \$18.95

Entrées

All entrees include your choice of one of the following; Cup of Soup, Caesar salad or house salad
Dressings include Ranch, Bleu Cheese, Balsamic Vinaigrette, Caesar, Honey Mustard, Italian, Berry Vinaigrette, & Oil and Vinegar

Black and Bleu Steak

Blackened Sirloin Steak, topped with Bleu Cheese,
accompanied by Buttermilk Yukon Mashed Potatoes
and Chef's Fresh Vegetable \$17.95

Seared Atlantic Flounder

Over Country Ham Grits and Lemon Pan Sauce \$14.95

Low Country Shrimp and Grits

Shrimp, Country Ham, and Andouille Sausage
Sautéed in a Madeira Cream Sauce,
Served over Yellow Stone Ground Grits \$17.95

Grilled Chicken Breast

Sweet and Spicy Andouille Corn Succotash
and Vidalia Onion Rice Pilaf \$15.95

Balsamic Glazed Grilled Salmon

Brown Sugar Cured Bacon, Buttermilk Yukon Mashed Potatoes
and Chef's Vegetables \$17.95

Ziti Mushroom Pasta

White Wine Cream Sauce and Parmesan Cheese \$12.95
Shrimp \$17.95 Chicken \$14.95
Steak \$16.95 Grilled Vegetables \$13.95

Blue Crab Cakes

Grilled Vegetables, Roasted Red Pepper,
and Lemon Cream Sauce \$19.95

Crispy Fried Shrimp

Golden Brown Shrimp, Lemon Aioli,
Vidalia Onion Rice Pilaf and Fresh Vegetables \$17.95

New York Strip

Caramelized Shallot Demi-Glace, Grilled Vegetables
and Buttermilk Yukon Mashed Potatoes \$20.95

Southern Seared Tuna

Grilled Red and Green Tomatoes, Fried Capers
and Lime Butter \$20.95

Desserts

Ask your server to see our selection of Desserts \$6.95