

GIARDINA'S

(EST. 1936)

APPETIZERS

ONION RINGS ^v	\$6	MARINATED OLIVES ^v	\$7
TEMPURA BATTER, SERVED WITH COMEBACK SAUCE		EXTRA VIRGIN OLIVE OIL, ROASTED GARLIC, SPICED WALNUTS, CROSTINI	
NEW BROILED SHRIMP (5/10)	\$13/\$25	FRIED GREEN TOMATOES	\$14
GULF SHRIMP, ROASTED GARLIC, BUTTER, WORCESTERSHIRE, FRENCH BREAD		CAJUN CRAWFISH CREAM	
FRIED GULF SHRIMP (5/10)	\$13/\$25	STEAK & MUSHROOM FLATBREAD	\$18
COCKTAIL & TARTAR SAUCE		SEARED STEAK, MUSHROOM THYME CREAM SAUCE, ROASTED RED PEPPERS, MOZZARELLA	
CRAWFISH DIP & TORTILLA CHIPS *	\$12	UNCLE HENRY'S DUCK GUMBO	\$7/\$14
BRIE GRATIN ^v	\$14	DUCK CONFIT, ANDOUILLE SAUSAGE, OKRA, LOCAL RICE, GREEN ONIONS	
HONEY DRIZZLE, TOASTED ALMONDS, CROSTINI, FRESH FRUIT			

SALADS

GIARDINA'S SALAD *	\$7/\$13	ICEBERG WEDGE SALAD *	\$10
MIXED GREENS, HOUSE DRESSING, CAPERS, KALAMATA OLIVES, CHERRY TOMATOES, ANCHOVIES, PARMESAN CHEESE		BACON, CHERRY TOMATOES, FETA CHEESE, CHOICE DRESSING	
CLASSIC CAESAR SALAD	\$6/\$12	SOUTHWEST SALAD ^{v*}	\$10/\$18
ROMAINE, HOUSE CROUTONS, PARMESAN		MIXED GREENS, CORN & BLACK BEAN SALSA, PEPPER JACK CHEESE, TORTILLA CRUNCHIES, AVOCADO, NEW MEXICO RANCH DRESSING	

TOPPINGS FOR SALADS*

BLACKENED CHICKEN	\$7.5
SAUTÉED SHRIMP (5) OR LUMP CRABMEAT	\$12
HARD COOKED EGG	\$3
BLACKENED OR ROASTED SALMON	\$20

DRESSINGS*

GIARDINA'S HOUSE, RANCH, BLUE CHEESE, CAESAR, COMEBACK, OIL & BALSAMIC VINEGAR, NEW MEXICO RANCH EXTRA DRESSING	\$2
--	-----

SIDES

RICOTTA SPINACH ^{v*}	\$7	TOMATO BACON RISOTTO *	\$7
BUTTER ROASTED BRUSSELS SPROUTS ^{v*}	\$8	FRENCH FRIES ^v	\$6
LEMON VINAIGRETTE, TOASTED ALMONDS		GIARDINA'S CLASSIC, HAND-CUT AND BATTERED	
LOCAL GRITS ^{v*}	\$7	BAKED POTATO	
BROILED ASPARAGUS ^{v*}	\$8	PLAIN ^{v*}	\$5
THREE CHEESE MAC ^v	\$8	LOADED WITH CHEDDAR, BACON, SCALLIONS*	\$7

DESSERTS

BREAD PUDDING ^v	\$7	HOUSE MADE GELATO ^v	\$7
BOURBON CARAMEL SAUCE, VANILLA ICE CREAM		CHOCOLATE, VANILLA OR MINT CHOCOLATE CHIP SERVED WITH SHORTBREAD COOKIE	
DELTA DELIGHT ^v	\$7	CHOCOLATE CHIP CAKE ^v	\$8
HOUSE-MADE YELLOW CAKE WITH SWIRLS OF CREAM CHEESE & PECANS, VANILLA ICE CREAM		CHOCOLATE CAKE, BOURBON CARAMEL SAUCE, VANILLA ICE CREAM	
SEASONAL CONFECTION ^v	\$9	BRING YOUR OWN DESSERT	\$2 PER PERSON
ASK YOUR SERVER			

BEVERAGES

COKE PRODUCTS	\$3	COFFEE	\$3
COKE, DIET COKE, SPRITE, DR. PEPPER		REGULAR OR DECAF	
ICED TEA	\$3	HOT TEA	\$3
SWEET OR UNSWEET		PLEASE ASK YOUR SERVER FOR DAILY SELECTION OF THE REPUBLIC OF TEA FLAVOR	

ENTRÉES

BEEF

(STEAKS ARE TOPPED WITH GIARDINA'S COMPOUND BUTTER)

RIB-EYE, 20 OZ.*
FILET MIGNON, 8 OZ.*

\$54
\$48

GIARDINA'S BURGER 8 OZ. \$20
LOCAL BEEF, LETTUCE, ONIONS, TOMATOES,
PICKLES, CHEDDAR OR GORGONZOLA CHEESE,
GIARDINA'S FRIES

STEAK TOPPINGS*

CRAWFISH CREAM, GORGONZOLA^v, GRILLED ONIONS^v, OR SAUTÉED MUSHROOMS^v \$4
SAUTÉED SHRIMP (5) OR LUMP CRABMEAT \$12

BURGER TOPPINGS*

GRILLED ONIONS^v, SAUTÉED MUSHROOMS^v, OR BACON \$4

ITALIAN AND SOUTHERN

CHICKEN PARMIGIANA \$26
PANKO BREADED CHICKEN BREAST, TOMATO GRAVY,
PARMESAN CHEESE, ANGEL HAIR

EGGPLANT PARMIGIANA^v \$22
PANKO BREADED EGGPLANT, TOMATO GRAVY,
PARMESAN CHEESE, ANGEL HAIR

BRAISED LAMB PENNE \$28
RED WINE CHERRIES, SPINACH, GARLIC,
TOASTED PINE NUTS, PARMESAN ZEST

AIRLINE CHICKEN BREAST* \$25
ROASTED ASPARAGUS, SPICY ORANGE HONEY

SPINACH STUFFED MANICOTTI^v \$20
PASTA STUFFED WITH SPINACH & RICOTTA CHEESE,
TOPPED WITH TOMATO GRAVY & MOZZARELLA

CHICKEN ALFREDO \$22

ANGEL HAIR PASTA, BLACKENED CHICKEN BREAST

SHRIMP ALFREDO \$26

ANGEL HAIR PASTA, SAUTEED SHRIMP (5)

ADD BLACKENED CHICKEN* \$7.5
ADD SAUTÉED SHRIMP* (5) OR LUMP CRABMEAT* \$12
ADD BLACKENED OR ROASTED SALMON* \$20

SEAFOOD

WILD CAUGHT MAHI* \$33
PAN ROASTED MAHI, TOMATO BACON RISOTTO,
BROILED ASPARAGUS, ROASTED JALAPEÑO BUTTER

GULF SHRIMP AND GRITS*(5/10) \$25/\$37
BACON, ROASTED RED PEPPERS, CREAMY GRITS,
WHITE WINE AND SCALLION PAN SAUCE

SALMON PICCATO \$33
ROASTED SALMON, ARTICHOKE HEARTS,
LEMON GARLIC CAPER BUTTER, ANGEL HAIR

DELTA CATFISH FILET \$20
BLACKENED*, LEMON PEPPER*, OR FRIED
GIARDINA'S SAUCE^{v*} OR WHITE WINE CREAM SAUCE^{v*}

CATFISH AND MAC \$30
LOCAL LEMON PEPPER CATFISH, MAC & CHEESE,
GREEN TOMATO SALSA

FISH A LA CARTE* \$23
SALMON OR MAHI
GIARDINA'S SAUCE^{v*} OR WHITE WINE CREAM SAUCE^{v*}

ADD GULF SHRIMP* (5) OR LUMP CRABMEAT* \$12

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING
^v DENOTES VEGETARIAN ITEM * DENOTES ITEM WITH NO GLUTEN

ORDERING ANY STEAK, BURGER, OR FISH MEDIUM-WELL OR WELL CREATES A NON-REFUNDABLE ITEM.
CONSUMING RAW OR UNDERCOOKED SHELLFISH AND MEATS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

20% GRATUITY WILL BE ADDED AUTOMATICALLY TO PARTIES OF 6 OR MORE.

EXECUTIVE CHEF ALLEN JOHNSON

CHEF DE CUISINE DESSIE TERRY