

GIARDINA'S

(EST. 1936)

APPETIZERS

ONION RINGS ^v	\$6	CRAB TART	\$23
TEMPURA BATTER, SERVED WITH COMEBACK SAUCE		LUMP CRABMEAT, SPINACH AND MUSHROOM CREAM, PUFF PASTRY, BALSAMIC DRIZZLE	
BLACK PEPPER SHRIMP (5/10)	\$13/\$25	STEAK & MUSHROOM FLATBREAD	\$18
ROASTED GARLIC, BUTTER & FRENCH BREAD		SEARED STEAK, MUSHROOMS, THYME CREAM SAUCE, ROASTED RED PEPPERS, MOZZARELLA	
FRIED GULF SHRIMP (5/10)	\$13/\$25	UNCLE HENRY'S DUCK GUMBO	\$7/\$14
COCKTAIL & TARTAR SAUCE		DUCK CONFIT, ANDOUILLE SAUSAGE, OKRA, RICE & GREEN ONIONS	
CRAWFISH DIP & TORTILLA CHIPS*	\$11	SOUP OF THE MOMENT	\$6/\$12
WARM ARTICHOKE & FETA SPREAD^v	\$14	FRESHEST SEASONAL INGREDIENTS	
PITA CHIPS, CRISPY ONIONS			

SALADS

GIARDINA'S SALAD*	\$7/\$13	ICEBERG WEDGE SALAD*	\$10
MIXED GREENS, HOUSE DRESSING, CHERRY TOMATOES, KALAMATA OLIVES, CAPERS, ANCHOVIES, PARMESAN CHEESE		BACON, CHERRY TOMATOES, FETA CHEESE, CHOICE DRESSING	
CLASSIC CAESAR SALAD	\$6/\$12	SPINACH AND BACON SALAD*	\$10/\$18
		BABY SPINACH, CRISP BACON, CANDIED PECANS, SHREDDED CHEDDAR, HARD COOKED EGG, WARM BACON & MUSHROOM DRESSING	

TOPPINGS FOR SALADS*

BLACKENED CHICKEN \$7.5
SAUTEED 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, WARM BACON AND MUSHROOM DRESSING
EXTRA DRESSING \$2

ENTRÉES

BEEF AND POULTRY

(ALL STEAKS TOPPED WITH GIARDINA'S COMPOUND BUTTER)

RIB-EYE, 20 OZ.*	\$54	GIARDINA'S BURGER	\$20
FILET MIGNON, 8 OZ.*	\$48	LETTUCE, ONIONS, TOMATOES, PICKLES, CHOICE OF CHEDDAR OR GORGONZOLA, GIARDINA'S FRIES	
ROASTED HALF CHICKEN*	\$26		

STEAK TOPPINGS*

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

BURGER TOPPINGS*

GRILLED ONIONS, SAUTÉED MUSHROOMS, OR BACON \$4

ITALIAN AND SOUTHERN

CHICKEN PARMIGIANA	\$26	LOBSTER MAC & CHEESE	\$29
PANKO BREADED CHICKEN BREAST, TOMATO GRAVY, PARMESAN CHEESE, ANGEL HAIR		PANKO BREADCRUMBS	
EGGPLANT PARMIGIANA^v	\$21	SPINACH STUFFED MANICOTTI^v	\$20
PANKO BREADED EGGPLANT, TOMATO GRAVY, PARMESAN CHEESE, ANGEL HAIR		PASTA STUFFED WITH RICOTTA, SPINACH, AND HERBS, TOPPED WITH TOMATO GRAVY AND MOZZARELLA CHEESE	
BRAISED LAMB PENNE	\$28	SEARED DUCK BREAST*	\$32
RED WINE CHERRIES, SPINACH, GARLIC, TOASTED PINE NUTS, PARMESAN ZEST		ROASTED SWEET POTATOES, MAPLE BUTTER	

BLACKENED CHICKEN* \$7.50
SAUTEED SHRIMP (5) OR LUMP CRABMEAT* \$12
BLACKENED OR ROASTED SALMON* \$20

SEAFOOD

TUNA WITH ORZO SALAD	\$33	DELTA CATFISH FILET	\$20
ORZO PASTA SALAD WITH OLIVES, SPINACH, & GARLIC OIL, CREOLE AIOLI DRIZZLE		BROILED*, BLACKENED*, OR FRIED <i>GIARDINA'S SAUCE* OR WHITE WINE CREAM SAUCE*</i>	
SHRIMP AND GRITS*(5/10)	\$25/\$37	TALLAHATCHIE COUNTY CATFISH*	\$32
BACON, ROASTED RED PEPPERS, CREAMY GRITS, WHITE WINE AND SCALLION PAN SAUCE		BLACKENED CATFISH, PRESERVED LEMON RISOTTO, VINEGAR SLAW, TABASCO CREMA	
SALMON PICCATA	\$33	FISH A LA CARTE*	\$23
ROASTED SALMON, ARTICHOKE HEARTS, LEMON GARLIC CAPER BUTTER, ANGEL HAIR		SALMON OR TUNA <i>GIARDINA'S SAUCE* OR WHITE WINE CREAM SAUCE*</i>	

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

SIDES

RICOTTA SPINACH^{v*}	\$7	PRESERVED LEMON RISOTTO^{v*}	\$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	
ROASTED SWEET POTATOES^{v*}	\$7	PLAIN ^{v*}	\$5
		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	
DELTA DELIGHT^v	\$7	SERVED WITH SHORTBREAD COOKIE	
HOUSE-MADE YELLOW CAKE WITH SWIRLS OF CREAM		CHOCOLATE CHIP CAKE^v	\$8
CHEESE AND PECANS, VANILLA ICE CREAM		BOURBON CARAMEL SAUCE, CHOCOLATE CAKE,	
SEASONAL CONFECTION^v	\$9	VANILLA ICE CREAM	
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 FLAVORS	

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

WE ARE NOT RESPONSIBLE FOR ANY STEAKS, BURGERS, SALMON, OR TUNA ORDERED MEDIUM-WELL OR OVER.
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