

SHARED PLATES

BANG BANG SHRIMP

Crispy fried shrimp tossed in a creamy sriracha sauce 8.99

BOUDIN EGGROLLS

Mild creole boudin, pepper jack cheese, served with cane sweet & sour 9.79

SMOKEHOUSE BRISKET NACHOS

House smoked & sauced brisket over fresh tortilla chips topped with spicy cheese sauce, diced tomatoes, and green onions 10.99

SPINACH & ARTICHOKE DIP

Creamy artichoke and spinach dip topped with asiago cheese and served with fried pita chips 9.49

GRADY V'S HUMMUS & PITA CHIPS

Traditional hummus dip with fried pita chips 7.49
 · Mediterranean Style +2.99
 · Veggie Style with celery, cucumber, and red bell peppers +1.99

CRAB CAKES

Two large Louisiana blue crab cakes with our homemade remoulade sauce 11.79
 · topped with crawfish cream sauce +3.00
 · topped with crab au gratin +3.00

SOUPS

CHICKEN & SAUSAGE GUMBO

House smoked chicken with cajun sausage in a medium roux served with white rice Cup 3.99 / Bowl 6.99

SOUP DU JOUR

Cup 4.49 / Bowl 6.79

SOUP CALENDAR	
TUE	TOMATO BASIL
WED	RED BEAN GUMBO
THU	FRENCH ONION
FRI	CRAB & CORN BISQUE
SAT	ROASTED PEPPER & ASIAGO

SALADS

GRADY V'S BACK NINE SALAD

Baby spinach, red onions, sugar & spice pecans, goat cheese, roasted garlic, and strawberries served with pepper jelly vinaigrette Small 6.79 / Entrée 9.79

FAIRWAY CAESAR SALAD

Romaine lettuce, parmesan cheese and croutons with caesar dressing Small 5.49 / Entrée 8.49

HOUSE SALAD

Romaine and red leaf lettuce, cucumbers, carrots, tomatoes, croutons, and pickled red onions served with your choice of dressing Side 2.99 / Small 4.99 / Entrée 6.99

'THE' SPINACH SALAD

Baby spinach, red onions, bacon, cheddar cheese, mushrooms, croutons and egg served with warm bacon dressing Small 6.79 / Entrée 9.79

MEDITERRANEAN SALAD

Romaine and red leaf lettuce with kalamata olives, fresh cucumber, artichokes, red onions, roasted red peppers and garlic, pita chips, and goat cheese tossed with our house dressing Small 5.99 / Entrée 8.99

SOUTHWEST SALAD

Romaine and red leaf lettuce, black beans, fire roasted corn, cheddar cheese, diced tomatoes, tortilla strips, chipotle ranch Small 5.99 / Entrée 8.99

DRESSINGS *house mediterranean, buttermilk ranch, italian, caesar, pepper jelly vinaigrette, chipotle ranch, warm bacon vinaigrette*

Add grilled or fried chicken Sm 2.49 / Ent 3.99

Add grilled or fried shrimp Sm 3.49 / Ent 4.99

We will gladly make any of our salads into a wrap.

* CHEF'S FAVORITES

Please allow extra cooking times for well done meats.

Some of our dishes may contain nuts, shellfish, or other allergens. Please inquire with our staff for more information.

MAIN COURSE

AIRLINE CHICKEN BREAST

Tender breast served grilled, blackened, deep fried, or bbq'd with your choice of two sides 16.79

PARMESAN CRUSTED CHICKEN

Crusted and pan-fried chicken served with a lemon chardonnay sauce and your choice of two sides 17.49

BBQ SMOKED BRISKET PLATE

Tender slow smoked beef brisket plate with your choice of two sides 15.99

HANDCRAFTED PORK PLATE

Pecan wood smoked and pulled pork, *Benton's* smoked bacon, chef's house made cajun sausage, spiced apple chutney, house pickles, and breads 21.99

CREOLE TOMATO, PIMENTO, & BACON PASTA

Creole pimento cheese, topped with fried ripe tomatoes and *Benton's* bacon 16.99

CHOICE ANGUS BEEF FILET MIGNON

8oz top choice filet with your choice of two sides 32.99

CHOICE ANGUS RIBEYE

14oz top choice ribeye with your choice of two sides 29.99

BUTTERMILK BATTERED SHRIMP

A dozen large butterflied shrimp served with fries and your choice of one side (available grilled) 17.99

SOUTHERN THIN FRIED CATFISH

Thin cut catfish fillets with your choice of two sides 14.99

GRADY V'S CRAB PASTA

Fresh linguine pasta with a light creole cream sauce topped with two crab cakes 19.79

NOLA SHRIMP AND GRITS

Jumbo Louisiana shrimp sautéed with crimini mushroom sauce over creamy corn cheddar grits 16.99

LOUISIANA REDFISH

Broiled, grilled, or blackened redfish with your choice of two sides 18.99
 · topped with crawfish cream sauce +3.00
 · topped with crab au gratin +3.00

REDFISH COURTOUILLON

Blackened redfish filet, aromatic rice, slow stewed creole tomato sauce 18.99

FOR THE KIDS

GRILLED CHEESE SANDWICH 5.99

CHICKEN TENDERS 5.99

Served with fries, chips, or one side of choice.

Substitute any one side for a side house salad with your entrée.

SIGNATURE SIDES

BLACKENED OKRA

CAJUN CABBAGE

HOUSE CHIPS

CRAWFISH PUDDING

FRENCH FRIES

'PAR 4' MAC & CHEESE

RISOTTO DU JOUR

ROASTED CORN CHEDDAR GRITS

OVEN ROASTED POTATOES

SOUTHERN STYLE GREEN BEANS

VANILLA CINNAMON SWEET POTATO FRIES

À la carte sides from 1.99-3.99

NEED A DRINK?

BEERS, WINES, SPIRITS, & HANDCRAFTED COCKTAILS ARE AVAILABLE ON OUR GRADY V'S BAR MENU!

ASK ABOUT OUR DAILY CHEF SPECIALS

Our menu is prepared using the best local and regional produce, meats, and ingredients.

EXECUTIVE CHEF — BRENT DAIGLE
SOUS CHEF — SARAH GRACE SAYES

SANDWICHES & WRAPS

CAJUN CHICKEN SANDWICH

Chicken breast topped with spicy mayo, pimento cheese, blackened okra, bacon, lettuce, and tomato on a brioche bun. Choice of grilled, fried, or blackened 10.99

TURKEY PESTO PANINI

House smoked turkey breast with swiss cheese, bacon, tomato, and basil pesto on panini grilled ciabatta 11.49

FRENCH DIP PANINI

Slow roasted prime rib with sautéed onions and swiss cheese on panini grilled ciabatta bread and served with a natural au jus for dipping 11.79

HOUSE CLUB

Traditional club with our house smoked turkey & ham, bacon, lettuce, tomato, mayo, and american cheese on your choice of wheat or white bread 10.49

BRISKET NACHO SANDWICH

Pecan wood smoked & chopped brisket, spicy bbq chipotle cheese sauce, diced tomatoes, green onions, brioche bun, served with side of tortilla chips and cheese sauce 12.99

CHICKEN BACON RANCH WRAP 8.79

CHICKEN CAESAR WRAP 8.79

HOUSE CLUB WRAP 8.79

Add fries or house chips for an additional 1.29.

Add vanilla cinnamon sweet potato fries for an additional 2.29.

FAMOUS ANGUS BURGERS

GRADY V'S HOUSE ANGUS BURGER

Half pound flame grilled angus burger served on a brioche bun and dressed with lettuce, tomato, and caramelized onion 9.79

DRESS IT UP! swiss, cheddar, american, pepperjack, smoked gouda, smoked brisket, bacon, fried egg, sautéed mushrooms, caramelized onions, roasted jalapeños

THE SPECIALTIES

THE HANGOVER

Grady V's burger with bacon, american cheese, fried egg, lettuce, and tomato +1.99

THE 'LEGEND - DAIRY' BURGER

Grady V's burger stuffed with cheese, topped with american cheese, and sandwiched between two grilled cheese sandwiches +1.99

DRIVE IN BURGER

Grady V's burger on a seeded bun dressed with shredded iceberg lettuce, sliced pickles, american cheese, and our special Drive In sauce +.99

THE SMOKEHOUSE BURGER

Grady V's burger with smoked brisket, cheddar cheese, roasted jalapeños, smokehouse sauce, and onion rings +2.99

SPIN-ART-ATTACK BURGER

Grady V's burger with bacon, pepperjack cheese, creamed spinach, and tomato +2.99

THE TRIPLE THREAT BURGER

Our house specialty: three half pound angus burgers, bacon, cheddar cheese, roasted jalapeños, lettuce, tomato, and caramelized onion — served with a full pound of fries or chips on the side 19.98

Add fries or house chips for an additional 1.29. Add vanilla cinnamon sweet potato fries for 2.29.

DESSERTS

WARM BREAD PUDDING

Chef's old tyme bread pudding with white chocolate or praline pecan topping 5.99

CHEF JOHN'S WARM PECAN BROWNIE A LA MODE 6.49

GOOEY TOFFEE PIE 6.49

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GRADY  V'S
— AMERICAN BISTRO —

