

# GRADY VS

LOCAL SINCE 2009

EXECUTIVE CHEF

Brent Daigle

WITH SOUS CHEF ASHLYN NAQUIN

**GV'S** — CHEF'S FAVORITE

WWW.GRADYVS.COM

KITCHEN CLOSED WEEKDAYS FROM 2-5PM

## SHARED STARTERS

### **GV'S** SMOKEHOUSE BRISKET NACHOS

House smoked & sauced brisket over fresh tortilla chips topped with spicy cheese sauce, diced tomatoes, and green onions 13.95

### BOUDIN EGGROLLS

Mild creole boudin, pepper jack cheese, served with cane sweet & sour 9.95

### BANG BANG SHRIMP

Crispy fried shrimp tossed in a creamy sriracha sauce 11.95

### NEW! PECAN SHRIMP BALL

Cream cheese pecan ball like Maw Maw used to make, with blackened shrimp, served with pepper jelly 11.95

### SPINACH & ARTICHOKE DIP

Creamy artichoke and spinach dip topped with asiago cheese and served with fried pita chips 10.95

### NEW! REDFISH CAKES

Louisiana redfish cakes, breaded and crispy fried, served with our Gator Sauce 12.95

### **GV'S** BLUE CRAB BEIGNETS

Creole blue crab stuffed beignets with gator sauce on the side 11.95

### **GV'S** RED BEAN HUMMUS

Served with savory beignets 8.95  
• Veggie style with celery and cucumber +1

## SOUPS & SALADS

### CHICKEN & SAUSAGE GUMBO

Veron's pork sausage and house smoked chicken in a medium roux served with popcorn rice  
Cup 5.95 / Bowl 8.95

### SEAFOOD & OKRA GUMBO

Blue crab & gulf shrimp with okra served with popcorn rice  
Cup 6.95 / Bowl 11.95

### **GV'S** ALL THE WAY" GUMBO

Chicken, sausage, crab, and gulf shrimp in a medium roux served with popcorn rice  
Cup 6.95 / Bowl 11.95

### CORN & CRAB BISQUE

Louisiana blue crabmeat and sweet roasted corn  
Cup 6.95 / Bowl 11.95

### FAIRWAY CAESAR SALAD

Romaine lettuce, asiago cheese and croutons with caesar dressing 9.95

### HOUSE SALAD

Romaine lettuce, cucumbers, carrots, tomatoes, croutons, and pickled red onions served with your choice of dressing 9.95

### "THE" SPINACH SALAD

Baby spinach, red onions, bacon, cheddar cheese, mushrooms, croutons and egg served with bacon dressing 10.95

### **GV'S** GRADY V'S BACK NINE SALAD

Baby spinach, red onions, sugar & spice pecans, goat cheese, roasted garlic, and strawberries served with pepper jelly vinaigrette 10.95

*Dress it Up!*

### ADD-ONS

Add grilled or fried chicken 4.95  
Add grilled or fried shrimp 6.95

### CHEF'S HOMEMADE DRESSINGS

House Vinaigrette	Buttermilk Ranch
Honey Mustard	Pepper Jelly Vinaigrette
Caesar	Bacon Vinaigrette

## CHEF'S ENTRÉES

### BUTTERMILK BATTERED GULF SHRIMP

A dozen JUMBO butterflyed fried or grilled shrimp served with fries and your choice of one side 22.95

### SOUTHERN FRIED CATFISH

Superior Farms catfish strips with choice of two sides 17.95

### NOLA SHRIMP AND GRITS

Jumbo gulf shrimp sautéed with crimini mushroom sauce over creamy corn cheddar grits 22.95

### AIRLINE CHICKEN BREAST

Tender roasted breast served BBQ, blackened, grilled, or fried, and served with your choice of two sides 18.95

### PARMESAN CRUSTED CHICKEN

Crusted and fried chicken served with a lemon chardonnay sauce and your choice of two sides 18.95

### **GV'S** BOUDIN-STUFFED CHICKEN WITH BOURBON GLAZE

Tender breast stuffed with boudin and pepperjack, seasoned and roasted. Glazed with bourbon molasses and served with your choice of two sides 21.95

### FRIED CRAWFISH MONICA PASTA

Louisiana crawfish with monica's sauce over cavatappi pasta and topped flash fried crawfish 23.95

### SHRIMP, TOMATO & ANDOUILLE PASTA

Fresh gulf shrimp with andouille in a smoked tomato cream sauce over bowtie pasta 19.95

### SHRIMP ALFREDO PASTA

Creamy parmesan alfredo sauce with gulf shrimp served over bowtie pasta 18.95

### LOUISIANA REDFISH

Grilled or blackened redfish with your choice of two sides 23.95  
• Topped with crawfish monica sauce +3

### SMOKED BBQ PIT PLATE

Tender slow smoked and sauced brisket and pork with your choice of two sides 18.95

### CHOICE ANGUS BEEF FILET MIGNON

8oz top choice filet with your choice of two sides 34.95

### CHOICE ANGUS RIBEYE

14oz top choice ribeye with your choice of two sides 37.95

### **GV'S** CAJUN REDFISH PIROGUE

Take a trip down the bayou—local blackened redfish with oven roasted boudin, topped with andouille tomato cream sauce and sautéed gulf shrimp 27.95

## SIGNATURE SIDES

### BLACKENED OKRA

### CAJUN CABBAGE

### HOUSE CHIPS

### **GV'S** CRAWFISH PUDDING +2

### FRENCH FRIES

### 'PAR 4' MAC & CHEESE

### ROASTED CORN CHEDDAR GRITS

### HOUSE SIDE SALAD

### OVEN ROASTED POTATOES

### SOUTHERN STYLE GREEN BEANS

### CREOLE CUCUMBER & TOMATO SALAD

### SPECIALTY SIDE SALAD +2

### **GV'S** SEAFOOD EGGPLANT DRESSING +3

Crawfish, shrimp, and crabmeat blended with eggplant and seasonings and slow simmered

A la carte sides 3.95 unless noted otherwise.

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.

Menu prices subject to change.

GV V2 2023

SANDWICHES

SOUTHERN STYLE CHICKEN SANDWICH

Crispy southern fried or grilled chicken breast on a brioche bun with house made pickles & sriracha mayo. Order it *Nashville Hot* if you dare... 12.95

TURKEY PESTO PANINI

House smoked turkey breast with swiss cheese, bacon, tomato, and basil pesto on pressed panini bread 11.95

FRENCH DIP PANINI

Slow roasted prime rib with sautéed onions and swiss cheese on pressed panini bread and served with a natural au jus for dipping 13.95

HOUSE CLUB

Traditional club with our house smoked turkey & ham, bacon, lettuce, tomato, mayo, and american cheese on toasted panini bread 11.95

GVS 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 13.95

TURKEY, FIG, & BRIE SANDWICH

House smoked turkey breast, fig preserves, mayo, and brie on pressed panini bread 12.95

All Sandwiches served with fries or house chips.

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 13.95

THE HANGOVER

Grady V's burger with bacon, american cheese, fried egg, lettuce, and tomato 14.95

THE LEGEND-DAIRY BURGER

Grady V's burger topped with american cheese and sandwiched between two grilled cheese sandwiches 14.95

NEW! SMASH BURGER

Traditional Smash-Style burger with american cheese, pickles, and our special drive-in sauce 14.95

SMOKEHOUSE BRISKET BURGER

Grady V's burger with smoked brisket, cheddar cheese, roasted jalapeños, smokehouse sauce, and onion rings 15.95

ASK YOUR SERVER ABOUT OUR BURGER OF THE MONTH!

Burger Fixin's!

Swiss +1	Pepperjack +1	Pulled Pork +2	Sautéed Mushrooms +1
Cheddar +1	Smoked Gouda +1	Bacon +1	Caramelized Onions +1
American +1	Smoked Brisket +3	Fried Egg +1	Roasted Jalapeños +1

All Burgers served with fries or house chips.

The House Special!

GVS

TRIPLE THREAT BURGER

MADE WITH

THREE half pound angus patties with bacon, cheddar, roasted jalapeños, lettuce, tomato, and caramelized onion. Served with a full pound of fries or chips. 22.95

FOR THE KIDS

GRILLED CHEESE SANDWICH 6.95

CHICKEN TENDERS 7.95

KIDS BURGER 7.95

Served with fries or house chips.

DESSERTS

WARM BREAD PUDDING

Chef's old time bread pudding with white chocolate or praline pecan topping 6.95

WARM PECAN BROWNIE A LA MODE 7.95

GOOEY TOFFEE PIE 6.95

BEVERAGES

FOUNTAIN SODA

SWEET & UNSWEETENED TEA

COFFEE & DECAF

FROM THE BAR

FROZEN MARGARITA

Milagro Silver, Sour, Triple Sec, Agave Nectar, Fresh Lime. Choose House or Strawberry Swirl Flavor. 8

THE FROZÉ

Frozen Rosé Slush, Fresh Strawberry 8

THE FRESH MARGARITA

Milagro Anejo, Fresh Squeezed Orange, and Agave Nectar with Fresh Lime on the Rocks 9

NEW! PINEAPPLE MOJITO

Chef's Signature Rum Concoction with Refreshing Pineapple and Mint 9

CLASSIC OLD FASHIONED

Buffalo Trace Bourbon Whiskey, Cocktail & Sons Demerara, Peychaud's Bitters, Orange Peel, Cherry 9

TITO'S MOSCOW MULE

Tito's Handmade Vodka, Ginger Beer, Fresh Lime 9

CAJUN BLOODY MARY

Tito's Vodka, Blackened Jumbo Gulf Shrimp, Spiced Rim, Savory Garnish 9

BUTCHER'S BLOODY MARY

Tito's Vodka, Smoky Bacon Strip, Bourgeois Beef Stick, Candied Bacon Rim, and Savory Garnish 9

GVS GRADY V'S BACK PORCH TEA

Our Award-Winning Cocktail featuring: Brewed Tea, Lemon, House-made Strawberry-citrus Simple Syrup, Buffalo Trace Bourbon, and Tito's Vodka 9

ASK YOUR SERVER FOR OUR FULL BAR MENU

Did Ya Know?

ALL OF OUR SEAFOOD IS GULF COAST CAUGHT

ENJOY YOUR FAVORITES WITH

PARTY PICK-UP + Family Meals

CHECK OUT OUR COOLERS FOR YOUR NEXT FAMILY MEAL OR PARTY! ALL YOUR FAVORITES ARE READY TO HEAT & SERVE. ORDER ONLINE FOR LARGER QUANTITIES. SCAN FOR MENU.



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