

Asparaci Valentino

Asparagus bundles wrapped with prosciutto and mozzarella cheese in phyllo dough crisp served over a bed of sun dried tomato cream

sauce

Bourbon Shrimp

Jumbo shrimp wrapped in bacon. Drizzled in a cognac barbecue cream sauce

Tri Colored Calamari

Pan Fried Tubes and Tentacles served with our Sweet and Sour sauce

Carciofi Francese

Artichoke hearts egg battered in a lemon, white wine, and butter sauce

Beet Salad

Blue Moon field beets salad, with goat cheese, apricots, and walnuts. Prepared in a homemade honey balsamic

Agnello

Lamb lollipops prepared in a barolo wine demi glaze. Paired with french string beans and white truffle garlic mashed potatoes

Chicken Rollentino

Hand-rolled chicken breast pan seared and stuffed with spinach, gorgonzola and prosciutto. Topped in a cognac mushroom demi-cream sauce with mashed potatoes and string beans

Burramandi

Australian Seabass baked to perfection with bruschetta and side of vegetables

Seafood Risotto

Arborio grain, with shrimp, scallops, mussels in a saffron broth

Lovers Scallops

Alternating shrimp, and scallops with a crostini tower. Stuffed with baby arugula, heart beets, red onion, grape tomato and fennels

Lobster Francese

7 oz Lobster Tail split down the middle, lobster meat is pulled and lightly egg battered. Tail is then baked and drizzled with lemon white

wine scampi sauce. Served over sautéed spinach with a side of parmesan risotto

Desserts, Coffee, Chocolate Covered Strawberries

"Vidalia Restaurant will be featuring a 3 course prix fixe menu at \$69 per person. New Jersey state taxes and gratuity are not included. A 48 hour confirmation or cancellation is required to avoid a full price charge. This will be charged to the credit card provided for any no-shows or cancellations within 48 hours. Vidalia is a small restaurant, and every seat counts. We greatly appreciate your understanding of our terms listed." --

Cheers,

Vidalia Restaurant

Please Email or Call If You Have Any Questions: 609-896-4444

