

# SOUPS 'N SALADS

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## SOUPS

### Soup du Jour

Ask your server what Chef cooked up.

CUP ... 4.95; BOWL ... 8.95

### Turtle Soup au Sherry

Real farm-raised snappin' turtle braised up tender in a dark roux and finished with sherry.

CUP ... 5.95; BOWL ... 8.95

### Baby Gumbo

A li'l taster of our famous gumbo with okra and andouille sausage to get ya' started.

Served with white rice. 5.95

### Creole Onion Soup

A classic! Sweet caramelized Vidalia onions stewed in a rich broth topped with a crustini and bubbly cheese. 6.25

## SALADS

### Fried Green Tomato Salad

Mixed greens tossed in tangy remoulade, then topped with crisp 'n juicy corn-fried green tomatoes. 6.95

### Apple Pecan Spinach Salad

Baby spinach in orange balsamic vinaigrette, with shaved green apple, sweet onions, creole candied pecans and bleu cheese crumbles. 6.95

### Caesar Soul Salad

Chopped romaine tossed with our own roasted red pepper Caesar dressing with parmesan cheese and herb croutons. 5.95

### Green Salad

Your choice of romaine or spring greens topped with tomato, red onion and herb croutons.

Your choice of dressing. 3.95



#### DRESSINGS:

GATOR RANCH,  
BALSAMIC VINAIGRETTE,  
RED PEPPER CAESAR,  
CHIPOTLE RANCH,  
BLEU CHEESE,  
HONEY MUSTARD,  
REMOULADE

## ENTRÉE-SIZE SALADS

SERVED WITH CORNBREAD

### Southern Fried Chicken Salad

Southern health food! Hefty pile of Alligator Soul fried chicken chopped and served up with shaved red onions, herb-marinated tomatoes, pepper jack cheese and romaine, tossed in a chipotle ranch dressing. 12.95

### Blackened Shrimp Cobb Salad

Romaine lettuce tossed in a bleu cheese dressing, topped with blackened shrimp, bleu cheese crumbles, sweet onions, marinated tomatoes, fresh herb croutons and chopped egg. Big, sexy and delicious! 13.95

### Fried Green Tomato 'n Shrimp Salad

Mixed greens tossed in tangy remoulade, crisp 'n juicy corn-fried green tomatoes, served up with corn-fried shrimp. 12.95