Our Family is Proud to Serve You!

EST. 1972

Giorlando’s
Restaurant

FIRST GENERATION

SECOND GENERATION

(504) 835-8593

741 BONNABEL BLVD | METAIRIE, LA  70005

GIORLANDOS.com

PLEASE REVIEW US!

Hours:

MONDAY THRU FRIDAY
11AM – 8:45PM
Salads

**CHICKEN SALAD**
Marinated chicken (blackened, grilled, or fried) over garden mix, tomato, mixed cheeses, eggs & homemade croutons. 14.79

**DINNER SALAD**
Garden mix with tomato wedges and homemade croutons, just the right size to go with a sandwich. 3.99

**ITALIAN SALAD**
Garden mix topped with tomatoes, mortadella, eggs, salami & ham with mixed cheeses, our homemade croutons and John G’s signature olive salad. 13.79

**SHRIMP or FISH SALAD**
Your choice of shrimp or the chef’s fresh fish of the day blackened, grilled or fried on top of our garden mix, tomato, mixed cheeses, eggs & our homemade croutons. Shrimp. 15.29 with Fish. <market price>

**CAESAR SALAD**
Fresh crisp romaine lettuce, tossed with a classic caesar dressing and our homemade croutons, topped with freshly grated Romano cheese. small. 4.29 large. 6.49 with Shrimp. 14.49 with Chicken. 11.99 with Fish. <market price>

**CHICKEN CLUB SALAD**
Garden mix topped with grilled marinated chicken, bacon, tomatoes, mixed cheeses, eggs, homemade croutons & avocado. 15.39

Appetizers

**CALAMARI**
Lightly battered & fried to a golden crisp, served with red gravy. 7.89

**ONION RINGS**
Our homemade onion rings are dipped in our seasoned beer batter and fried crispy. 7.29

**CHEESE AND GRAVY FRIES**
An order of fries for two, topped with melted jack, cheddar cheese and our signature roast beef gravy. 7.49

**EGGPLANT STICKS**
Our freshly sliced eggplant sticks are lightly fried, served with our Mama G’s sauce and red gravy. 7.89

**SPINACH AND ARTICHOKE DIP**
Our homemade spinach-artichoke dip served with fried seasoned flour tortillas. 8.29

**SHRIMP, SPINACH & ARTICHOKE BREAD**
Toasted Brioche bread topped with shrimp, artichoke, spinach and mozzarella cheese. 9.49

**HOUSE MADE DRESSINGS:**
BLUE CHEESE  |  CLASSIC ITALIAN
FRENCH  |  BALSAMIC VINAIGRETTE
RASPBERRY VINAIGRETTE  |  RANCH
THOUSAND ISLAND  |  HONEY MUSTARD

**HOUSE SALAD**
Garden mix topped with bacon, tomatoes, mixed cheeses, eggs and our homemade croutons. 10.69

**SHRIMP BACON AND AVOCADO SALAD**
Garden mix topped with grilled shrimp, bacon, tomatoes, mixed cheeses, eggs, our homemade croutons and avocado. 16.29

Menu design & Food photos by MENU SURGEON MARKETING - 05/30/18
**Steaks**

*R FOR AN ADDITIONAL $1.79 YOU CAN ADD A MIXED GREEN AND TOMATO SIDE SALAD TO YOUR MEAL.*

**RIBEYE**
12oz. choice ribeye cooked to your specification, placed on a sizzling hot plate, topped with a steak glaze, served with your choice of one side, a side salad & bread. 28.69

**HAMBURGER STEAK**
Fresh ground beef, grilled to your liking, topped with brown gravy & grilled onions, then served with your choice of one side. 12.99

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health office for further information.

**Pasta**

*R FOR AN ADDITIONAL $1.79 YOU CAN ADD A MIXED GREEN AND TOMATO SIDE SALAD TO YOUR MEAL.*

**OLD FASHIONED MEATBALLS and SPAGHETTI**
Angel Hair pasta topped with two large homemade meatballs and Giorlando’s original family red gravy made from scratch the way Grandma G used to make it. 15.29

**CHICKEN, SHRIMP and SAUSAGE PASTA**
Marinated chicken, shrimp and Italian sausage sauteed in a tomato basil sauce, tossed with a penne pasta. 15.29

**SHRIMP or CRAWFISH RAVIOLI**
Ravioli stuffed with ricotta, cream and parmesan cheese lightly breaded and fried, served with a shrimp or crawfish sauce. with Crawfish. 16.79  with Shrimp. 14.49

**SHRIMP or CRAWFISH FETTUCCINI**
Shrimp or crawfish sauteed in an Alfredo sauce and seasonings and tossed with fettuccine pasta. Crawfish. 16.79  Shrimp. 14.29

**MAMA G’s EGGPLANT**
Lightly battered eggplant medallions on top of angel hair pasta topped with Mama G’s favorite shrimp au gratin sauce. 15.29

**CHICKEN ALFREDO**
Marinated chicken breast blackened, grilled or fried, & a side fettuccine Alfredo. 14.79

**ITALIAN SAUSAGE and SPAGHETTI**
Angel hair pasta topped with homemade sausage patties & our red gravy. 14.79

**BEef CUTLET and SPAGHETTI**
Angel hair pasta topped with freshly tenderized round steaks, breaded then lightly fried, with our original red gravy. 14.49

**GRILLED CHICKEN TOMATO BASIL PASTA**
Marinated grilled chicken served with a side tomato basil pasta. 14.69
RAVIOLI
Ravioli stuffed with ricotta, Romano & Parmesan cheese, lightly breaded & fried.
Served with our red gravy and alfredo sauce. 13.49  Add meat sauce. 14.99

CHICKEN
Marinated chicken breast lightly fried, served with mozzarella cheese atop angel hair pasta with our original red gravy and alfredo sauce. 15.89

EGGPLANT
Lightly battered eggplant medallions served with mozzarella cheese atop angel hair pasta with original red gravy & alfredo sauce. 13.99

TENDER BEEF CUTLET
Freshly tenderized round steaks breaded, then lightly fried, served with mozzarella cheese atop angel hair pasta with our original red gravy and alfredo sauce. 15.69

CHICKEN and EGGPLANT
Can’t make up your mind? This is the one for you: You get two eggplant medallions and a marinated chicken breast. 15.99

*FOR AN ADDITIONAL $1.79 YOU CAN ADD A MIXED GREEN AND TOMATO SIDE SALAD TO YOUR MEAL.*

SHRIMP OR CRAWFISH ETTOUFFEE
Choice of shrimp or crawfish tails in a blend of onions, peppers, celery and served over white rice.
Crawfish. 16.79  Shrimp. 13.79

FRIED FISH DINNER
Local, farm-raised catfish, seasoned, battered & deep fried, served with French fries & onion rings. 17.79

STUFFED CRAB DINNER
Fresh crab meat with a seasoned stuffing, served with French fries & onion rings. 12.29

FRIED SHRIMP DINNER
Fresh large shrimp battered and deep fried, served with French fries & onions rings. 15.79

FRIED OYSTER DINNER
Fresh oysters seasoned, battered & deep fried, served with French fries & onion rings. <market price>

*FOR AN ADDITIONAL $1.79 YOU CAN ADD A MIXED GREEN AND TOMATO SIDE SALAD TO YOUR MEAL.*

SEAFOOD PLATTER
Even portions of large shrimp, stuffed crab, fresh oysters & local, farm-raised catfish, seasoned, battered & deep fried. Served with French fries & onion rings. 23.79

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**Sandwiches**

**MUFFULETTA**
Our signature 9 inch round sesame seed bun, made fresh daily, with salami, ham, mortadella, mozzarella and swiss, served hot, topped with John G’s homemade olive salad. half. 9.39  whole. 15.29

**BARBECUE BEEF**
Fresh roasted beef marinated in our homemade BBQ sauce served on sesame seed French bread. small. 5.49  large. 9.39

**CHICKEN**
Marinated chicken breast blackened, grilled or fried served on sesame seed French bread. small. 6.49  large. 9.89

**MEATBALL**
Our homemade signature meatballs and our original red gravy served on sesame seed french bread. small. 5.49  large. 9.39

**ROAST BEEF**
Our freshly roasted beef, sliced daily, with brown gravy served on sesame seed French bread. small. 5.49  large. 9.39

**FRIED OYSTER**
Fresh oysters seasoned and lightly fried served on sesame seed bread. small or large. <market price>

**CLUB**
Ham, turkey, Swiss & American cheese topped with bacon, lettuce, tomato & mayo served on sesame seed French bread. small 6.49  large. 10.69

**FRIED SHRIMP OR FISH**
Choice of our fresh fish of the day or shrimp, seasoned and lightly fried served on sesame seed bread. small 7.49  large. 11.69

**Giorlando’s Lagniappe Poboys**
Your choice of: grilled fresh ground beef hamburger, sliced turkey, ham, homemade Italian sausage patty, Italian sausage, stuffed crab, tenderized cutlet, or fried potatoes served on sesame seed French bread. small. 5.49  large. 9.59

**Lagniappe Dinners**

*FOR AN ADDITIONAL $1.79 YOU CAN ADD A MIXED GREEN & TOMATO SIDE SALAD TO YOUR MEAL.*

**SHRIMP**
Large shrimp blackened or grilled, served with your choice of one side. 14.79

**BEEF CUTLET**
Freshly tenderized round steaks breaded then lightly fried, served with your choice of one side. 13.99

**CHICKEN**
Marinated chicken breast blackened, grilled or fried, served with choice of one side. 14.29

**FISH**
The Chef’s fresh fish of the day blackened or grilled, served with your choice of one side. <market price>

*SHRIMP DINNER*
Large shrimp blackened or grilled, served with your choice of one side. 14.79

*FISH DINNER*
The Chef’s fresh fish of the day blackened or grilled, served with your choice of one side. <market price>
Our Story

In 1972, Carlo & Jean Giorlando opened a neighborhood poboy shop, where you would often find Nonna, Jean’s mother, talking to customers and busing tables. In 1985, their son, John Giorlando started working with his parents. In 2003, after 18 years, Carlo’s health began to decline, so John & his brother Paul Giorlando became partners and purchased the restaurant. With John’s 18 years and Paul’s 30 years of restaurant experience, they began to add their own unique recipes and talents to the business. In 2008, John married his wife Dana, and together they expanded the business into a full service restaurant.

Now the three work together to serve the best of our family’s Italian recipes made from scratch daily. Our menu includes po boys, seafood, daily features and our favorite Italian dishes. For over 40 years, our regulars have told us we have the best roast beef po–boy ever. Just come in and ask them! We are a family owned, and most importantly family run, local establishment. Our restaurant doors never open unless a Giorlando is on the property and over seeing everything. As a casual, family oriented restaurant, we welcome all to dine in our home.

John & Dana’s two older daughters Zoie & Bailey are the third generation to help out around the restaurant. Our future owner, Giada Giorlando, was born in 2009 & you can often catch her running around.

Thank you for dining with us & we hope to see you again soon!

- The Giorlandos
WEEKLY FEATURES

MONDAY

RED BEANS & RICE
served with smoked sausage. 8.79

TUESDAY

GRILLED CHICKEN
over angel hair pasta, topped with shrimp bordelaise & fried mirliton strings. 14.25

DAUBE-BEEF BRISKET
slow cooked in red gravy, over angel hair, topped with Parmesan. 13.75

WEDNESDAY

BREADED PORK CUTLETS
with mashed potatoes & corn. 13.75

GRILLED CHICKEN
over angel hair pasta, topped with spinach artichoke sauce & fried artichoke hearts. 14.25

THURSDAY

BEEF BRISKET
with mashed potatoes & peas. 13.75

SHRIMP PARMESAN 15.75

FRIDAY

BBQ SHRIMP PASTA
with fried green tomatoes. 14.95

SEAFOOD GUMBO
LARGE. 7.50 SMALL. 5.50

BLACKENED CATFISH
over shrimp mirliton dressing topped with crawfish sauce & fried mirliton strings. 15.75

FROM OUR FAMILY TO YOURS WE THANK YOU!