

STARTERS

RAW • CHILLED

FRESH RAW OYSTERS
Choice of 6 or 12,
served with cocktail sauce,
mignonette, lemon **MP**

JUMBO SHRIMP COCKTAIL
Cocktail sauce, lemon **20**

LUMP CRAB COCKTAIL
Cocktail sauce, lemon **24**

TUNA TARTARE
Avocado, herbs, sesame,
crispy wonton, seaweed salad **20**

MR. G'S CHILLED SEAFOOD PLATTER
One 7oz Maine Lobster Tail,
6 Oysters, 6 Jumbo Shrimp,
8 Mussels & Tuna Tartare
served with classic garnishes **95**

*Make it a Tower with twice
the amount of seafood **180***

600 DAY AGED PROSCIUTTO
Thinly sliced prosciutto
served with roasted red peppers
and parmesan **24**

CHEESE BOARD
Chef's selection with accompaniments **24**

HOT

WARM BRIE
With red wine reduction,
greens, and grilled crostini **18**

GRILLED NUESKE'S BACON
Crispy grilled bacon brushed with G sauce **16**

ORGANIC EDAMAME
Sea salt **8** | Spicy **10** | Truffle **14**

CHICKEN LETTUCE WRAPS
Bell pepper, ginger, green onion,
water chestnut, cashew, hoisin sauce **18**

STICKY SHORT RIB
Crispy beef short rib, hoisin,
sesame, herbs **19**

BEEF TIPS
Zip sauce **20**

MEATBALL MARSALA
Housemade prime ground meatballs
topped with mushroom marsala sauce
and pearl pasta **18**

OYSTERS ROCKEFELLER
6 pieces, topped with spinach,
sambuca cream, parmesan, bacon,
and panko, roasted to perfection **24**

CALAMARI
Lightly fried, pomodoro sauce **18**

CRAB CAKES
2 lump crab cakes, chili aioli **25**

POW! CRISPY SHRIMP
Tossed in creamy chili sauce,
scallions, sesame **20**

STEAMED MUSSELS
White wine, lemon, tomato,
butter, fresh herbs **18**

LOBSTER TACOS
Pepperjack cheese, mango salsa,
flour tortilla, herb slaw **29**

DESSERTS

CHEESECAKE 10

HOT FUDGE SUNDAE 12

BANANA PUDDING 10

CRÈME BRÛLÉE 12

VANILLA MILK SHAKE 12

BOOZY SHAKES

(CONTAIN ALCOHOL) 18

Classic Vanilla Hummer • Espresso

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SOUPS & SALADS

ADD ONS GRILLED CHICKEN **7** • THREE JUMBO GRILLED SHRIMP **13**
GRILLED SALMON **13** • THREE GRILLED SCALLOPS **18**

FRESH BEET
Goat cheese, cashew, arugula,
balsamic vinaigrette **16**

WEDGE
Iceberg, nueskies bacon, tomato,
onion, blue cheese dressing **15**

LOBSTER BISQUE
Traditional lobster bisque garnished with
fresh maine lobster & sherry **17**

CAESAR
Romaine, Caesar Dressing, parmesan, croutons **9/15**

CHOP
Romaine, chickpeas, feta, Kalamata olives, roasted
red peppers, red onion, tomato, cucumbers, beets,
lemon vinaigrette **18**

FRENCH ONION
Caramelized onions, brandy, crouton,
Swiss and gruyere cheese **12**

SOUP OF THE DAY
Ask your server about our soup of the day **MP**

ENTRÉES

FROM THE LAND

G'S WAGYU BURGER
8oz patty, lettuce, tomato, onion, pickle,
truffle aioli served with fries **20**

GRILLED CHICKEN CUTLETS
Herb marinated, mashed potato,
chicken jus, sautéed spinach **28**

CHICKEN PARMESAN
Parmesan panko crusted topped with marinara
and melted mozzarella served with spaghetti **25**

CAJUN CHICKEN LINGUINE
Blackened chicken, mushroom, spinach,
tomato, cream sauce **28**

FILET TIPS AND CAVATAPPI PASTA
Tossed in zip sauce with caramelized onions,
wild mushrooms, and topped with
sour cream and chives **36**

UDON NOODLES
Thinly sliced beef placed atop a bowl of
steaming udon noodles in house made
beef broth, topped with thinly sliced onion,
mushroom, edamame, cilantro,
scallion and lime **29**

G'S PRIME MEATLOAF
Whipped potato, creamed corn and haystack
onions and zip sauce **26**

TRUFFLE LOBSTER RISOTTO
Lobster chunks, truffle, parmesan & herbs
Side **18** | Entrée **36**

RISOTTO PRIMAVERA
Seasonal vegetables, parmesan & herbs
Side **14** | Entrée **25**

FROM THE SEA

FRESH CATCH OF THE DAY
Chefs preparation **MP**

PARMESAN ENCRUSTED WALLEYE
Served with mashed potato,
sautéed spinach
and lemon cream sauce **33**

SALMON
Pan seared, creamy risotto,
mango salsa, edamame & herb oil **33**

JUMBO FRIED SHRIMP
5 pieces served with french fries, blue cheese slaw,
lemon caper aioli and cocktail sauce **33**

SEARED TUNA
Seared and sliced atop julienned vegetables,
cilantro, lettuce, cucumber, mango salsa, tossed in
lemon vinaigrette and topped with avocado, spicy
aioli, crispy wonton & seaweed salad **38**

SCALLOPS
Pearl pasta, spinach,
madeira mushroom truffle sauce **36**

JUMBO SHRIMP ALFREDO
4 pieces grilled jumbo shrimp
served over pasta alfredo **30**

STEAKS & CHOPS

SAUCES & TOPPINGS MR. G'S SAUCE • ZIP SAUCE • BEARNAISE • COMPOUND BUTTER
TRUFFLE BUTTER **+6** • BLUE CHEESE CRUSTED **+3**

ADDED LUXURY 7oz. LOBSTER TAIL **+30** • THREE SCALLOPS **+18**
OSCAR STYLE **+15** • THREE JUMBO GRILLED SHRIMP **+13** •

MR. G'S PRIME DRY AGED 32oz TOMAHAWK
Served medium, sliced and brushed with Mr G's Sauce **MP**

FILET MIGNON
Choice of side and sauce
6oz **45** • 8oz **55**

8oz STEAK FRITES
Compound butter, french fries, baby caesar **38**

12oz PRIME NEW YORK STRIP
Choice of side and Sauce **50**

BERKSHIRE PORK CHOP
Bone-in bourbon BBQ glazed
with choice of side **38**

16oz RIBEYE
Choice of side and Sauce **55**

LAMB CHOPS
Choice of side **MP**

SIDES

WILD MUSHROOMS 10
MAC & CHEESE 10 (LOBSTER+20)

CREAMY WHIPPED POTATOES 10

BAKED POTATO 10 (LOADED +3)

FRENCH FRIES 9 (ADD TRUFFLE PARM +6)
BUTTERED BROCCOLI 9

ASPARAGUS 10
SIDE SALAD 7

BLUE CHEESE HERB SLAW 7
SAUTÉED SPINACH 9
CREAMED CORN 9
ALFREDO PASTA 12

WINE SELECTIONS

BUBBLES

	GLS	BTL		GLS	BTL
AVISSI , Prosecco, Veneto, Italy	10	40	MOËT , Nectar Imperial Brüt, Champagne, France		100
LOUIS BOUILLOT , Cremant de Bourgogne Rosé, France		80	VEUVE CLICQUOT , Yellow Label Brüt, Champagne, France		120
NICOLAS FEUILLATTE , Brüt, Champagne, France		98	DOM PÉRIGNON , Brüt, Champagne, France		395
PIPER-HIEDSIECK , Brüt, Champagne, France		95	KRUG , Grand Cuvee, Champagne, France		425

CHARDONNAY

WILLIAM HILL , North Coast, California	10	40	GREGG HILLS , Napa Valley, California		70
JOEL GOTT , Unoaked, California	12	46	FAR NIENTE , Napa Valley, California		80
GRAYMORE , Edna Valley, Central Coast, California		60	FLOWERS , Sonoma Coast, California		85

SAUVIGNON BLANC

WITHER HILLS , Marlborough, New Zealand	10	40	MATANZAS CREEK , Sonoma Coast, California	18	60
ECHO BAY , Marlborough, New Zealand	12	46	CRAGGY RANGE , Te Muna Road, Martinborough, New Zealand		50
SAINT CLAIR , Dillons Point, New Zealand	15	50	GROTH , Napa Valley, California		55
EMMOLO , Napa Valley, California	18	60	CADE , Napa Valley, California		68

ROSÉ

BIELER PERE ET FILS , Sabine, Côtes de Provence, France	12	40
BELLE GLOS , Oeil de Perdrix, Sonoma, California		50
CHÂTEAU MINUTY , M, Côtes de Provence, France		60

OTHER WHITES

CHATEAU GRAND TRAVERSE , Dry Riesling, Old Mission Peninsula, Michigan	10	40
TERRA D'ORO , Moscato, California	12	46

PINOT NOIR

MARK WEST , California	10	40	ROW 503 , Willamette Valley, Oregon		60
ELOUAN , Oregon	12	46	BELLE GLOS , Clark and Telephone, Santa Maria Valley, California		80
NIELSON , Santa Barbara, California	15	50	J VINEYARDS , Russian River Valley, California		90

MERLOT

DECOY , Sonoma, California	10	40
MARKHAM , Napa Valley, California	18	60
EMMOLO , Napa Valley, California		70
PLUMPJACK , Napa Valley, California		100

RED ZINFANDEL

SALDO by The Prisoner, California	18	60
RIDGE , Three Valleys, Sonoma, California		90

RED BLEND

MURPHY-GOOD , California	10	40	8 YEARS IN THE DESERT by Orin Swift, California		80
THREADCOUNT by Napa Quilt, California	12	46	JAYSON by Pahlmeyer, Napa Valley, California		100
CHÂTEAU STE. MICHELLE , Indian Wells, Washington	15	50	PAPILLON by Orin Swift, Bordeaux Blend, Napa Valley, California		120
THE PRISONER , California		90			

OTHER REDS

COLORES DEL SOL , Malbec, Mendoza, Argentina	10	40	RED SCHOONER , Malbec, Mendoza, Argentina		60
MOLLYDOOKER , The Boxer, Shiraz, McLaren Vale, Australia		50			

CABERNET SAUVIGNON

STERLING VINTNERS , Central Coast, California	10	40	CANVASBACK by Duckhorn, Red Mountain, Columbia Valley, Washington		65
BONANZA , California	12	70	SEQUOIA GROVE , Napa Valley, California		80
LOUIS MARTINI , Sonoma, California	12	46	DARIOUSH , Caravan Estates, Napa Valley, California		90
AUSTIN HOPE , Barrel 21, Paso Robles, California	15	50	MOUNT VEEDER , Napa Valley, California		90
CAYMUS , Napa Valley, California 1 Liter	25	150	ADAPTATION by Odette, Napa Valley, California		120
IRON AND SAND , Paso Robles, California		50	ASHES AND DIAMONDS , Grand Vin No 3, Oak Knoll Napa Valley, California		160

ITALIAN

MASO CANALI , Pinot Grigio, Trentino, Italy	12	46	TENUTA SAN GUIDO , Guidalberto, Toscana, Italy		90
MICHELE CHIARLO , Le Marne, Gavi, Piedmont, Italy	12	46	RENATO RATTI , Marcenasco Barolo DOCG, Piedmonte, Italy		100
ARGIANO , Non Confunditur Super-Tuscan, Toscana, Italy	15	50	BERTANI AMARONE DELLA VALPOLICELLA , Classico DOCG, Veneto, Italy		140
NOZZOLE , Chianti Classico Riserva DOCG, Toscana, Italy		60			

FRENCH

LOUIS JADOT , Burgundy, France		50	DOMAINE DE LA SOLITUDE , Chateauneuf-du-Pape, Rhone, France		80
LES CADRANS DE LASSEGUE SAINT-EMILION Grand Cru, Bordeaux, France		60			

CAPTAIN LIST

2018 CAYMUS , Special Selection, Cabernet Sauvignon, Napa Valley, California	285
2019 JOSEPH PHELPS , Insignia, Red Blend, Napa Valley, California	375
2018 CARDINALE , Cabernet Sauvignon, Napa Valley, California	375
2019 LA VERITE , La Joie, Red Blend, Sonoma County, California	575

AFTER DINNER

TAYLOR FLADGATE , Fine Ruby Port	12
FONSECA , Fine Tawny Port	12
GRAHAM'S , 20 Year Tawny Port	20
CESAR FLORDO , Oloroso Sherry	12