

STARTERS

SUSHI

CALIFORNIA ROLL

Crab, cucumber, avocado 9

SPICY TUNA ROLL

Spicy tuna, panko crunch, avocado, spicy mayo 10

SPICY SALMON ROLL

Spicy salmon, panko crunch, avocado, spicy mayo 10

ALASKA ROLL

Crab & avocado topped with fresh salmon and masago 16

SOFT SHELL CRAB ROLL

Fried Soft-Shell Crab, arugula, red pepper, cucumber & eel sauce 16

DREAM ROLL

Inside: crab, cucumber, avocado Outside: BBQ eel, shiitake, roasted red pepper & eel sauce 18

TIGER ROLL

Shrimp tempura, crab & avocado 14

BOSTON ROLL

Shrimp tempura and avocado covered in tobiko, sweet and spicy sauces 16

RAW • CHILLED

FRESH RAW OYSTERS

6 or 12, cocktail sauce, mignonette MP

OR

ROASTED OYSTERS ROCKEFELLER

Spinach, sambuca cream, parmesan, bacon & panko 24

JUMBO SHRIMP COCKTAIL

Cocktail sauce, lemon 19

LUMP CRAB COCKTAIL

Cocktail sauce, lemon 24

TUNA TARTARE

Avocado, herbs, sesame, crispy wonton, seaweed salad 19

MR.G'S CHILLED SEAFOOD PLATTER

One 7oz Maine Lobster Tail, 6 Oysters, 6 Jumbo Shrimp, Lump Crab & Tuna Tartare served with classic garnishes MP

Make it a Tower with twice the amount of seafood MP

600 DAY AGED PROSCIUTTO

Thinly sliced prosciutto served with roasted red peppers and parmesan 24

CHEESE BOARD

Chef's selection with accompaniments 24

HOT

ORGANIC EDAMAME

Sea salt 8 | Spicy 10 | Truffle 14

CHICKEN LETTUCE WRAPS

Bell pepper, ginger, green onion, water chestnut, cashew, hoisin sauce 16

STICKY SHORT RIB

Crispy beef short rib, hoisin, sesame, herbs 19

WHISKEY STEAK BITES

Cajun steak tips served with whiskey cream sauce 20

BAKED MEATBALLS

Tomato sauce and mozzarella 16

CALAMARI

Lightly fried, pomodoro sauce 18

CRAB CAKES

2 lump crab cakes, chili aioli 25

GENERAL TSO'S CRISPY SHRIMP

Broccoli, carrot, scallions, sesame, sticky rice 17

CRISPY SHRIMP TACOS

2 grilled tortilla shells, shredded lettuce, pickled vegetables, scallions spicy mayo & cilantro 17

SOUPS & SALADS

ADD ONS GRILLED CHICKEN 7 • JUMBO GRILLED SHRIMP 13
GRILLED SALMON 10 • GRILLED SCALLOPS 18

FRESH BEET

Goat cheese, cashew, arugula, balsamic vinaigrette 16

WEDGE

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

LOBSTER BISQUE

Fresh Maine lobster & sherry cream 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 16

FRENCH ONION

Caramelized onions, brandy, crouton, Swiss and gruyere cheese 12

BURGERS & SANDWICHES

ALL SERVED WITH HAND-CUT FRENCH FRIES

G'S WAGYU BURGER

Lettuce, tomato, onion, pickle, truffle aioli 20

BLACKENED SALMON SANDWICH

Arugula, tomato, lemon caper aioli 20

GRILLED CHICKEN SANDWICH

Arugula, lemon vinaigrette, avocado, swiss, basil aioli 20

PASTA & RISOTTO

BOLOGNESE

Homemade meat sauce, choice of: linguini or rigatoni Side 13 | Entrée 24

RISOTTO PRIMAVERA

Side 13 | Entrée 25

CARBONE'S RIGATONI

Spicy vodka cream sauce Side 13 | Entrée 24

LOBSTER RISOTTO

Side 18 | Entrée 36

CHICKEN

GRILLED CHICKEN CUTLETS

Herb marinated, mashed potato, chicken jus, sautéed spinach 25

CHICKEN MILANESE

Pan fried parmesan crusted chicken breast served over creamy linguine pasta and topped with fresh tomato ammoglio and dressed arugula 25

CAJUN CHICKEN LINGUINE

Blackened chicken, mushroom, spinach, tomato, cream sauce 25

CHICKEN PARMESAN

Parmesan panko crusted topped with marinara and melted mozzarella served with linguine 25

SEAFOOD

AHI 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 36

ROASTED SALMON

Sticky rice, spinach, julienned carrot, peppers, ginger, scallion, citrus ponzu 28

PARMESAN ENCRUSTED WALLEYE

Served with mashed potato, sautéed spinach and lemon cream sauce 28

U-10 SCALLOPS

Seared scallops over fried rice, egg, scallion, spinach & mushroom 36

CHEFS CREATIONS

LOBSTER FRA DIAVOLO

fresh lobster tossed in a slightly spicy and creamy tomato sauce tossed with linguini and topped with a grilled lobster tail 42

SIGNATURE MEATLOAF

Whipped potato, creamed corn and haystack onions and zip sauce 26

GREEK STYLE LAMB CHOPS

grilled and served with whipped potatoes, creamy spinach, feta and charred tomato 49

STEAKS & CHOPS

SAUCES & TOPPINGS ZIP SAUCE 2 • COMPOUND BUTTER 2 • BEARNAISE 3
BLUE CHEESE CRUSTED 3 • TRUFFLE BUTTER 5

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

FILET MIGNON

Served with choice of a side and zip sauce 7oz 45 • 9oz 55

12oz NY STRIP

Served with choice of a side and zip sauce 45

16oz RIBEYE

Served with a choice of a side and zip sauce 49

LAMB CHOPS

5 single bone lamb chops, herb marinated & grilled, served with a choice of side 45

BERKSHIRE PORK TENDERLOIN

herb marinated and grilled topped with apple raisin chutney served with whipped potato and spinach 28

32oz BONE-IN TOMAHAWK

Cooked medium & sliced off the bone, arugula garnish MP

SIDES

WILD MUSHROOMS 9

MAC & CHEESE 9 (LOBSTER+20)

CREAMY WHIPPED POTATOES 8

BAKED POTATO 8 (LOADED +3)

FRENCH FRIES 8 (ADD TRUFFLE PARM +5)

BUTTERED BROCCOLI 8

ASPARAGUS 9

SIDE SALAD 7

BLUE CHEESE HERB SLAW 6

SAUTÉED SPINACH 7

CREAMY FETA SPINACH 9

CREAMED CORN 8

PARTIES OF 7 OR MORE WILL HAVE AN ADDED GRATUITY OF 22%

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.

WINE SELECTIONS

BUBBLES

	GLS	BTL		GLS	BTL
AVISSI, Prosecco, Veneto, Italy	10	40	MOËT, Nectar Imperial Brüt, Champagne, France		98
CHANDON, Brüt Rosé, California		49	VEUVE CLICQUOT, Yellow Label Brüt, Champagne, France		120
LOUIS BOUILLOT, Cremant de Bourgogne Rosé, France		75	DOM PÉRIGNON, Brüt, Champagne, France		350
NICOLAS FEUILLATTE, Brüt, Champagne, France		90	KRUG, Grand Cuvee, Champagne, France		375
PIPER-HIEDSIECK, Brüt, Champagne, France		90			

CHARDONNAY

WILLIAM HILL, North Coast, California	10	40	GRGICH HILLS, Napa Valley, California		69
JOEL GOTT, Unoaked, California	12	46	FAR NIENTE, Napa Valley, California		75
GRAYMORE, Edna Valley, Central Coast, California		55	FLOWERS, Sonoma Coast, California		78

SAUVIGNON BLANC

WITHER HILLS, Marlborough, New Zealand	10	40	SAINT CLAIR, Dillons Point, New Zealand		50
ECHO BAY, Marlborough, New Zealand	12	46	CRAGGY RANGE, Te Muna Road, Martinborough, New Zealand		50
WHITE HAVEN, Marlborough, New Zealand	15	50	GROTH, Napa Valley, California		55
EMMOLO, Napa Valley, California	18	60	CADE, Napa Valley, California		58
MATANZAS CREEK, Sonoma Coast, California	18	60			

ROSÉ

BIELER PERE ET FILS, Sabine, Côtes de Provence, France	12	40
BELLE GLOS, Oeil de Perdrix, Sonoma, California		48
CHÂTEAU MINUTY, M, Côtes de Provence, France		56

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	EMMOLO, Napa Valley, California		68
MARKHAM, Napa Valley, California	18	60	PLUMPJACK, Napa Valley, California		90

RED ZINFANDEL, RED BLEND, MALBEC AND SHIRAZ

MURPHY-GOODE, Red Blend, California	10	40	RED SCHOONER, Malbec, Mendoza, Argentina		58
COLORES DEL SOL, Malbec, Mendoza, Argentina	10	40	8 YEARS IN THE DESERT by Orin Swift, Red Blend, California		78
THREADCOUNT by Napa Quilt, Red Blend, California	12	46	THE PRISONER, Red Blend, California		86
CHÂTEAU STE. MICHELLE, Red Blend, Indian Wells, Washington	15	50	RIDGE, Three Valleys, Red Zinfandel, Sonoma, California		86
SALDO by The Prisoner, Red Zinfandel, California	18	60	JAYSON by Pahlmeyer, Napa Valley, California		90
MOLLYDOOKER, The Boxer, Shiraz, McLaren Vale, Australia		40	PAPILLON by Orin Swift, Bordeaux Blend, Napa Valley, California		110

CABERNET SAUVIGNON

STERLING VINTNERS, Central Coast, California	10	40	CANVASBACK by Duckhorn, Red Mountain, Columbia Valley, Washington		62
BONANZA, California	12	46	SEQUOIA GROVE, Napa Valley, California		76
LOUIS MARTINI, Sonoma, California	12	46	DARIOUSH, Caravan Estates, Napa Valley, California		89
AUSTIN HOPE, Barrel 21, Paso Robles, California	15	50	MOUNT VEEDER, Napa Valley, California		89
NAPA QUILT, Napa Valley, California	19	74	ADAPTATION by Odette, Napa Valley, California		110
CAYMUS, Napa Valley, California 1 Liter	25	150	ASHES AND DIAMONDS, Grand Vin No 3, Oak Knoll Napa Valley, California		149
IRON AND SAND, Paso Robles, California		50			

INTERNATIONAL WINES

MASO CANALI, Pinot Grigio, Trentino, Italy	12	46	LES CADRANS DE LASSEGUE SAINT-EMILION Grand Cru, Bordeaux, France		56
MICHELE CHIARLO, Le Marne, Gavi, Piedmont, Italy	12	46	DOMAINE DE LA SOLITUDE, Chateauf-neuf-du-Pape, Rhone, France		76
ARGIANO, Non Confunditur Super-Tuscan, Toscana, Italy	15	50	TENUTA SAN GUIDO, Guidalberto, Toscana, Italy		88
LOUIS JADOT, Burgundy, France		48	RENATO RATTI, Marcenasco Barolo DOCG, Piedmonte, Italy		94
NOZZOLE, Chianti Classico Riserva DOCG, Toscana, Italy		56	BERTANI AMARONE DELLA VALPOLICELLA, Classico DOCG, Veneto, Italy		135

