

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**

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** • 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%