

STARTERS

ORGANIC EDAMAME – Sea Salt 7 – Spicy 8

JUMBO SHRIMP COCKTAIL – cocktail sauce 16

FRESH RAW OYSTERS – 6 or 12, cocktail sauce & mignonette 22/36

OYSTER ROCKEFELLER – Spinach, sambuca cream, parmesan, bacon, panko 24

BANG BANG SHRIMP – Crispy shrimp and veggies topped with our creamy sweet and spicy bang bang sauce and sesame seeds 16

CALAMARI – Tender calamari strips lightly fried and served with lemon caper beurre blanc 16

CHOPHOUSE MEATBALLS – Big, juicy meatballs topped with parmesan, served with cheese bread 16

CHICKEN LETTUCE WRAPS – Roasted red pepper, ginger, carrot, cabbage, mushroom, pecans, hoisin 16

FRIED MOZZARELLA – Fresh mozzarella lightly fried and served with homemade marinara 14

STICKY SHORT RIBS – Beef short rib, hoisin, sesame, herbs, coleslaw 18

WHISKEY STEAK BITES – Cajun steak tips, whiskey cream sauce, grilled crostini 18

SOUPS

LOBSTER BISQUE – Fresh chunks of lobster finished with sherry 17

FRENCH ONION – Baked with crouton, Swiss & gruyere cheeses 10

SALADS

Add Ons: Grilled Chicken 7 – Jumbo Grilled Shrimp 12 – Grilled Steak Bites 14 – Grilled Salmon 14

CAESAR – Romaine, croutons tossed in homemade Caesar dressing 6/12

BEET – Arugula, red onion, crispy goat cheese, candied pecans, balsamic vinaigrette 15

WEDGE – Iceberg, warm bacon, cherry tomatoes, red onions, house blue cheese dressing 12

CHOP – Romaine, feta, olives, roasted red peppers, red onion, cherry tomatoes, cucumber, beet, house lemon vinaigrette 14

BURGER & SANDWICHES

Served with choice of French fries, coleslaw or side salad

Add Ons: Bacon +2.50, Fried Egg + 2.50, Avocado +2.50, Cheese +2

G'S DOUBLE PATTY SMASH BURGER – lettuce, tomato, onion, pickle, special sauce on a brioche bun 18

GRILLED CHICKEN SANDWICH – Arugula, lemon vinaigrette, avocado, Swiss, basil aioli 18

BLACKENED SALMON SANDWICH – Arugula, tomato, basil aioli 18

PASTA & RISOTTO

Add Ons: Grilled Chicken 7 – Jumbo Grilled Shrimp 12 – Grilled Steak Bites 14 – Grilled Salmon 14

G'S SPICY RIGATONI – Calabrian Chili, vodka, tomato cream sauce 10/20 (*entrée comes with cheese bread*)

GNOCCHI BOLOGNESE – Potato gnocchi tossed in homemade meat sauce and finished with pesto herb oil 10/20 (*entrée comes with cheese bread*)

PASTA ALFREDO – Choice of rigatoni or linguine tossed in our homemade alfredo sauce 8/16

LOBSTER RISOTTO – Fresh Maine Lobster, white truffle oil, parmesan, herbs 18/36

ENTREES

LEMON CHICKEN

Choice of grilled or breaded chicken breast topped with lemon cream sauce served with crispy garlic herb potatoes & asparagus 24

CHICKEN MILANESE

Pan fried parmesan crusted chicken breast, creamy linguine pasta, topped with fresh tomato ammoglio & dressed arugula 24

CHICKEN PARMESAN

Thinly pounded chicken breast breaded and pan fried topped with melted mozzarella & parmesan cheese, marinara sauce & linguine 24

PARMESAN ENCRUSTED WALLEYE

Whipped potatoes, sauteed spinach, lemon caper beurre blanc 28

ROASTED SALMON

Roasted salmon served over risotto primavera 28

PORT WINE SHORT RIBS

Whipped potatoes, vegetable medley, port wine reduction 34

STEAKS & CHOPS

Add Ons: Jumbo Grilled Shrimp 12 – 7 oz. Lobster Tail 32

9 oz. FILET

Served with choice of side and zip sauce 48

16 oz. RIBEYE (grilled or cajun)

Served with choice of side and zip sauce 48

LAMB CHOPS

5 individual lamb chops marinated & grilled served with choice of side 45

BONE-IN BERKSHIRE PORKCHOP

Served with choice of side and zip sauce 28

SIDES

Buttery Whipped Potatoes 7 Baked Potato 6 (Make loaded +3) Crispy Garlic Herb Potatoes 6

French Fries 7 (Truffle Parm Fries +4) Buttered Broccoli 7 Sauteed Mushrooms 7

Asparagus 8 Mac & Cheese 10 (Add lobster +20) House Salad 6

HOUSEMADE DESSERTS

Suggested table side by server.

\$3.00 applied to split plates.

Parties of 6 or more will have an added gratuity of 20%

Please be aware our restaurant uses ingredients that contain all major FDA allergens (Peanuts, tree nuts, eggs, fish, shellfish, milk, soy and wheat). We offer gluten free friendly menu items; however our kitchen is not completely gluten free. 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 food borne illness

CRAFT COCKTAILS

SMOKED OLD FASHIONED

Bulleit bourbon, maple syrup, bitters, candied bacon, orange peel 18

BOURBON 75

Bourbon, lemon juice, simple syrup, prosecco 14

BLACK MANHATTAN

Whiskey, amaro Averna, angostura bitters and cherry. Stirred, chilled, straight up. 14

CAMPARI NEGRONI

Gin, Campari, sweet vermouth, orange peel 14

APEROL SPRITZ

Aperol, prosecco, soda, orange wheel 14

LIMONCELLO SPRITZ

Limoncello, Prosecco, soda, lemon wheel 14

PURSUIT OF HAPPINESS

Deep Eddy's Lemon Vodka, strawberry, pineapple, fresh lemon 16

GIN N JUICE

Empress Rose Gin, Chambord, fresh lime 14

PINEAPPLE AMARETTO SOUR

Disaronno, pineapple, lemon, simple, egg white 14

RASPBERRY BASIL GIN SMASH

Fresh raspberry, lemon & basil, gin, simple syrup, soda water 15

G'S HONCHO

Absinthe, St. Germaine Elderflower, pineapple, lemon & lime juice 15

THE ELVIS

Peanut butter bourbon, banana liquor, cold brew liquor, cold brew 15

MARGARITAS

GRAND MARGARITA

Don Julio Reposado, Grand Marnier, agave, fresh lime 18

SPICY PINEAPPLE MARGARITA

Blanco tequila, pineapple juice, fresh lime juice, jalapeño, tajin 15

PRICKLY PEAR MARGARITA

Blanco tequila, prickly pear, Grand Marnier, fresh lime 15

MARTINIS

ESPRESSO MARTINI

Vodka, Kahlua, Bailey's, fresh espresso, 15

PERFECT LEMON DROP MARTINI

Deep Eddy's Lemon Vodka, lemonade, limoncello, sugar rim 15

POMEGRANATE MARTINI

Vodka, pomegranate, lemon 15

MOCKTAIL

Non-alcoholic cocktail. Ask your bartender to whip something up! 8

WINE SELECTIONS

BUBBLES

Avissi, Prosecco, Veneto, Italy 10/40

Bottle only:

Chandon, Brut Rosé, California 40

Moët Nectar Imperial Brut, Champagne, France 80

Veuve Clicquot, Yellow Label Brut, Champagne, France 80

Dom Perignon Brut, Champagne, France 200

Krug Grand Cuvée, Champagne, France 200

ROSE

House Rosé 10/40

Bottle only

Belle Glos, Oeil de Perdrix, Sonoma, CA 45

Minuty - 2022 Provence, FR 45

CHARDONNAY

House Chardonnay 8/35

William Hill, North Coast, California 10/40

Joel Gott, Unoaked, California 12/48

Bottle only

Graymore, Edna Valley, Central Coast, California 50

Grgich Hills, Napa Valley, CA 65

Far Niente, Napa Valley, CA 75

ITALIAN RED

Argiano, Non Confunditur Super-Tuscan, Toscana, Italy 15/56

Bottle only

Masi, Valpolicella Classico, Italy 48

Bertani Amarone Della Valpolicella, Classico DOCG, Veneto, Italy 90

MERLOT

Decoy, Sonoma, CA 10/40

Bottle only

Markham, Napa Valley, CA 65

Emmolo, Napa Valley, CA 70

Plumpjack, Napa Valley, CA 85

RED BLEND

Threadcount by Napa Quilt, CA 12/48

Bottle only

Ridge Three Valleys - Sonoma, CA 50

8 Years in the Desert by Orin Swift, CA 75

The Prisoner - Napa Valley, CA 75

Joseph Phelps Insignia - 2019, Napa, CA 350

ZINFANDEL

Saldo - Napa, CA 50

CABERNET SAUVIGNON

House Cabernet by the glass 8

Bonanza, CA 12/48

Austin, by Austin Hope 14/52

Bottle only

Canvasback by Duckhorn, Red Mountain, Columbia Valley, WA 65

Quilt, Napa Valley, CA 70

Sequoia Grove, Napa Valley, CA 75

Darioush, Caravan Estates, Napa Valley, CA 90

Ashes and Diamonds, Grand Vin No. 3, Napa Valley, CA 125

2018 Cardinal, Cabernet Sauvignon, Napa Valley, CA 350

2019 Verite Le Joie, Cabernet Sauvignon, Sonoma, CA 375

SWEETER WINES

Chateau Grand Traverse, Dry Riesling, MI 10/40

Chateau Grand Traverse, Sweet Red, MI 10/40

Terra d'Oro, Moscato, California 12/48

PINOT NOIR

Elouan, Oregon 12/48

Bottle only

Meiomi, CA 50

Belle Glos, Clark and Telephone, Santa Maria Valley, CA 75

SAUVIGNON BLANC

Whither Hills - Marlborough, New Zealand 10/40

Matanzas Creek - Sonoma, CA 12/45

Groth - 2022 Napa, CA 55

Emmolo - 2022 Fairfield CA 60

Craggy Range - 2022 Martinborough, New Zealand 50

White Haven - 2023 Marlborough, New Zealand 55

PINOT GRIGIO

Maso Canali - Pinot grigio, Italy 12/48

BEER

DOMESTIC

Bud Light 4

Coors Light 4

Michelob Ultra 4

Miller Lite 4

Coors Banquet 4

IMPORT

Corona 5

Heineken 5

Heineken Zero (N/A) 5

Labatt Blue 5

Labatt Blue Light 5

Modelo 5

Stella Artois 5

CRAFT

Bells Two Hearted 6

Dirty Blonde 6

Founders All Day IPA 6

Kona Big Wave 6

Long Drink 6

Long Drink (Sugar Free) 6

Bells Amber Ale 6

Blakes Hard Cider 6