

# STARTERS

## GUACAMOLE

Made-to-order fresh guacamole served with warm seasoned corn tortillas | 12

## SEA SALT ORGANIC EDAMAME

Steamed organic edamame finished with flaky sea salt and bright lemon | 8

## KING CAESAR XL OYSTERS

Half dozen freshly shucked premium oysters served with classic cocktail sauce, Tabasco, and house mignonette | 28

## BANG BANG SHRIMP

Crispy jumbo shrimp tossed in our signature bang bang sauce with fresh slaw and toasted sesame seeds | 18

## CALAMARI FRITTI AL LIMONE

Tender calamari and sweet peppers lightly fried and finished with a delicate lemon-caper beurre blanc | 17

## AHI TUNA TARTARE TOWER

Soy-marinated ahi tuna layered with sushi rice, cucumber, and avocado, finished with eel sauce, spicy mayo, seaweed, sesame seeds, and warm flour chips | 18

## WHISKEY CREAM STEAK BITES

Cajun-seared steak tips with caramelized onions in a velvety whiskey cream sauce, served with grilled crostini | 20

## MOZZARELLA-BAKED SIGNATURE MEATBALLS

House-crafted meatballs topped with melted mozzarella and aged Parmesan | 18

## PETITE HOISIN-GLAZED SHORT RIBS

Tender braised short ribs lacquered in house hoisin reduction with sesame seeds and crisp slaw | 19

## CRISPY CRAB RANGOONS

Golden wontons filled with cream cheese and crab, served with sweet chili sauce | 15

## LOADED CRAB RANGOON NACHOS

Crispy wonton chips smothered in creamy cheese sauce with crab, sweet chili, green onions, and sesame seeds | 18

# SOUPS & SALADS

## LOBSTER BISQUE ROYALE

Velvety lobster bisque enriched with tender lobster morsels and finished with a splash of aged sherry | 17

## FRENCH ONION GRATINEE

Caramelized onion soup baked to perfection with a golden crouton and melted Gruyère | 12

## CHEF'S DAILY CREATION

A thoughtfully crafted soup inspired by seasonal ingredients and the chef's inspiration | 10

## THE G'S GARDEN

A vibrant mix of fresh tomatoes, onions, carrots, and cucumber, topped with garlic croutons, shaved Parmesan, and our signature house dressing | 8

## SICILIAN MARKET SALAD

Peppery arugula tossed in a fresh lemon vinaigrette with ripe tomatoes, capers, red onions, sweet peppers, and Mediterranean olives. Bright, simple, and perfectly balanced with citrus and briny notes | 10

## Signature Salads

### ADD TO ANY SALAD

Grilled Chicken 9 | Grilled Steak Bites 14 | Grilled Salmon 13 | Grilled Tiger Shrimp 13

## CAESAR CLASSICO

Crisp romaine hearts tossed with garlic croutons, shaved Parmesan, and our signature house Caesar dressing | 15

## TRIA CREEK SIGNATURE SALAD

A vibrant blend of romaine, arugula, and Tuscan kale with shredded carrots and brined white cheese, finished with bright lemon vinaigrette and served with warm toasted naan bread | 15

## GOLDEN & RUBY BEET GARDEN

Red and golden beets over fresh arugula with red onion, crispy goat cheese, and candied pecans, finished with a delicate balsamic glaze | 15

## CLASSIC WEDGE

Chilled iceberg wedge topped with applewood bacon, cherry tomatoes, red onion, and blue cheese crumbles, finished with house blue cheese dressing | 15



KITCHEN & COCKTAILS

# HANDHELDS

Served with choice of French fries or coleslaw.

**ADD TO ANY HANDHELD**  
Bacon +2.50, Fried Egg +2.50  
Avocado +2.50, Cheese +2

## G'S SIGNATURE SMASH BURGER

Twin house-ground steak patties smashed and seared to a perfect crust, layered with crisp lettuce, pickles, onion, and ripe tomato, finished with our signature special sauce on a toasted brioche bun | 20

## GRAND CHICKEN CLUB

Choice of grilled or lightly breaded chicken breast with applewood bacon and melted Gruyère, complemented by basil aioli, fresh arugula, avocado, and a bright lemon vinaigrette on warm brioche | 20

## NASHVILLE HOT CRISPY CHICKEN

Buttermilk-fried chicken hand-tossed in bold Nashville hot sauce, topped with house slaw, pickles, and smoky chipotle mayo on a buttery brioche bun | 21

## BEER-BATTERED FISH SANDWICH

Crisp beer-battered cod flash-fried to golden perfection, layered with lettuce, pickles, and shaved onion, finished with house tartar on a toasted brioche bun | 23

LET'S BE FRIENDS



**\$3.00 applied to split plates | Parties of 6 or more will have an added gratuity of 22%**

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.

## OFF THE GRILL

Served with choice of one side and The G's Garden Salad.

### ADD TO ANY GRILL ITEM

Lobster Tail 15 | Grilled Jumbo Shrimp (3) +13

**FILET MIGNON ROYALE** | (9 oz) 49

**PRIME RIBEYE AL FORNO** | (16 oz) 52

**WHOLE MARKET FISH** | M.P.

**BERKSHIRE BONE-IN PORK CHOP**

14 oz pork chop finished with apple-bourbon sauce | 40

**SEARED LAMB CHOPS** | 49

## ENTREES

### PORT WINE SHORT RIBS

Fork-tender, slow-braised beef short ribs glazed in a luxurious port wine reduction, served over creamy garlic mashed potatoes with a seasonal vegetable medley | 38

### GOLDEN MILANESE CLASSICO

Golden, thin-pounded chicken cutlet crowned with a vibrant arugula salad, roasted peppers, olives, capers, shaved Parmesan, and a delicate balsamic glaze | 26

### LEMON VELVET CHICKEN

Choice of delicately grilled or lightly breaded chicken breast finished in a silky lemon cream sauce with blistered cherry tomatoes, served alongside crispy herb potatoes and tender asparagus | 26

### GINGER-PONZU ATLANTIC SALMON

Perfectly roasted Atlantic salmon served over sushi rice with sautéed spinach, carrots, and roasted peppers, finished with a vibrant ginger-ponzu glaze | 32

### GOLDEN PARM WALLEYE

Flaky freshwater walleye with a crisp Parmesan-herb crust, paired with garlic mashed potatoes and sautéed spinach, finished with a bright lemon-caper beurre blanc | 29

### MAPLE-GLAZED BBQ HALF CHICKEN

Slow-roasted half chicken lacquered in smoky house BBQ glaze, accompanied by maple-roasted carrots and crispy herb potatoes | 32

## PASTA

### RUSTIC SAUSAGE PAPPARDELLE

House-made pappardelle ribbons tossed with mild Italian sausage, sweet onions, wild mushrooms, and green peas in our slow-simmered house marinara with a touch of cream, finished with aged Parmesan | 26

### VONGOLE E COZZE

Fresh linguini delicately folded with tender mussels and clams in a fragrant sauce of extra-virgin olive oil, garlic, and white wine, accented with chili flakes, blistered tomatoes, parsley, and bright lemon | 29

### CAJUN CHICKEN LINGUINI

Cajun-crust chicken breast served over fresh linguini with caramelized onions, roasted peppers, wild mushrooms, and spinach in our velvety house-made Cajun cream sauce | 26

### GNOCCHI AL RAGÙ DELLA CASA

Pillowy house potato gnocchi gently tossed in our slow-simmered signature meat ragù, finished with aged Parmesan and fresh herbs | 26

### LINGUINI ALLA CREMA BIANCA

Silky linguini enveloped in our classic house Alfredo cream sauce, enriched with butter, Parmesan, and a delicate touch of garlic | 22

### RIGATONI ALLA CALABRESE

Al dente rigatoni folded into a velvety tomato vodka cream, brightened with authentic Calabrian chili for a warm lingering heat | 23

## SIDES

**GARLIC SMASHED POTATOES** | 7

**FRENCH FRIES** | 6  
Add Truffle Parm +4

**HOUSEMADE KETTLE  
POTATO CHIPS** | 8

**SWEET POTATOES FRIES** | 8

**CRISPY GARLIC  
HERB POTATOES** | 9

**GRILLED GARDEN ASPARAGUS** | 9

**CRISPY BRUSSELS SPROUTS** | 12

**STREET CORN** | 10

**SAUTÉED WILD MUSHROOMS** | 8

**MAPLE-GLAZE BABY CARROTS** | 9

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