

# G's KITCHEN & COCKTAILS

## STARTERS

### CHILLED

#### JUMBO SHRIMP COCKTAIL

4 jumbo shrimp, house made cocktail sauce 16

#### AHI TUNA SASHIMI

Seared and sliced thin, served with steamed rice, seaweed salad, spicy mayo, ponzu, ginger, wasabi 16

#### FRESH RAW OYSTERS

Choice of 6 or 12, served with cocktail sauce, mignonette, lemon 22/36

#### CHILLED SEAFOOD PLATTER

7oz Main lobster tail, 6 oysters, 6 shrimp, tuna tartare, seaweed salad, classic garnishes 75

#### CHARCUTERIE BOARD

Chefs' selection of cured meat, cheese, fruit, nuts, crostini 22

### HOT

#### ORGANIC EDAMAME

Sea Salt 7 | Spicy 8

#### OYSTER ROCKEFELLER (6)

Spinach, sambuca cream, parmesan, bacon, panko 24

#### SPINACH DIP

Served hot with Parmesan cream, roasted red pepper, spinach, crostini 12

#### CHOPHOUSE MEATBALLS

Big, juicy meatballs in homemade Bolognese sauce served with cheesy garlic bread 16

#### CHICKEN LETTUCE WRAPS

Bell pepper, green onion, carrot, cabbage, mushroom, pecans, hoisin 16

#### STICKY SHORT RIB

Crispy beef short rib, hoisin, sesame, herbs, coleslaw 18

#### WHISKEY STEAK BITES

Cajun steak tips, whiskey cream sauce, grilled crostini 18

#### FRIED MUSHROOMS

Served with basil aioli 12

#### FRIED MOZZARELLA

Fresh mozzarella lightly fried and served with homemade marinara 14

#### CALAMARI

Crispy calamari and banana peppers & lemon caper beurre blanc 16

#### BANG BANG SHRIMP

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

## SOUP

#### LOBSTER BISQUE

Creamy lobster soup with fresh lobster 17

#### FRENCH ONION

Caramelized onions, brandy, crouton, Swiss and gruyere cheeses 10

#### SOUP OF THE DAY

Chef's special

## SIDES

#### BUTTERY WHIPPED POTATOES 7

#### BAKED POTATO 5 (MAKE LOADED +3)

#### CRISPY GARLIC HERB BUTTER POTATOES 7

#### FRENCH FRIES 7 (TRUFFLE PARM FRIES +4)

#### ONION RINGS 10

#### BUTTERED BROCCOLI 6

#### GARLIC BUTTER SPINACH 7

#### SAUTÉED MUSHROOMS 7

#### ASPARAGUS 8

#### SIDE SALAD 6

#### COLESLAW 5

#### MAC & CHEESE 10 (ADD LOBSTER +20)

\$3 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 the 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.

## SALADS

Add Ons: Grilled Chicken Breast 6 • Grilled Salmon 9 • Grilled Steak 10  
Three Grilled Jumbo Shrimp 12

#### CAESAR

Romaine, house made Caesar dressing, Parmesan, croutons, lemon 7/14

#### MICHIGAN CHERRY SALAD

Mixed greens, red onion, dried cherries, blue cheese crumbles, candied pecans, raspberry vinaigrette 12

#### CRISPY CHICKEN COBB SALAD

Chopped greens, cherry tomato, bacon, crispy chicken breast, hard boiled eggs, avocado, chives, blue cheese crumbles & ranch dressing 20

#### BEEF SALAD

Arugula, red onion, crispy goat cheese, candied pecans, raspberry vinaigrette, balsamic reduction 15

#### WEDGE

Iceberg, warm bacon, cherry tomato, red onion, house blue cheese dressing 14

#### CHOP

Romaine, feta, olives, roasted red peppers, red onion, cherry tomato, cucumber, beet, house lemon vinaigrette 14

## BURGERS & SANDWICHES

Served with choice of French fries, coleslaw or side salad

Add: Bacon +2.5 • Fried Egg +2.5 • Avocado 2.5

#### G'S DOUBLE PATTY SMASH BURGER

Lettuce, tomato, onion, pickle, special sauce, brioche bun 18 Add Cheese +2

#### GRILLED CHICKEN SANDWICH

Arugula, lemon vinaigrette, avocado, swiss, basil aioli 18

#### NASHVILLE HOT CHICKEN

Topped with blue cheese coleslaw & pickles 18

#### BLACKENED SALMON SANDWICH

Arugula, tomato, lemon caper aioli 18

## PASTA & RISOTTO

Gluten free pasta available for \$2 upcharge

#### MR. G'S SPICY RIGATONI

Calabrian chili, vodka, tomato cream sauce 11/22

(Entrée served with cheesy garlic bread)

#### GNOCCHI BOLOGNESE

potato gnocchi tossed in homemade meat sauce and finished with pesto herb oil 11/22

#### TRUFFLE LOBSTER RISOTTO

Fresh Maine lobster, white truffle oil, parmesan, herbs 18/36

#### LEMON HERB ASPARAGUS RISOTTO

Sautéed asparagus, herbs, lemon, cherry tomato, parmesan 12/22

## FROM THE LAND

#### FILET TIPS RIGATONI

Pieces of filet mignon sautéed with caramelized onions, mushrooms, hint of garlic, tossed in creamy cognac zip sauce topped with sour cream and herbs 32

#### PORT WINE SHORT RIBS

Whipped potatoes, vegetable medley, port wine reduction 34

#### FILET MEDALLIONS MARSALA

Sautéed mushrooms, onions, garlic and asparagus tips in marsala wine sauce served with whipped potatoes 38

#### CHICKEN TENDERS PLATTER

French fries, coleslaw & dipping sauce 20

#### CHICKEN MILANESE

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

#### CHICKEN PARMESAN

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

#### LEMON CHICKEN

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

#### CAJUN CHICKEN LINGUINI

Blackened chicken, mushrooms, spinach, tomato, red pepper, garlic cream sauce, herbs 24

## SEAFOOD

#### PARMESAN ENCRUSTED WALLEYE

Whipped potatoes, sautéed spinach, lemon cream sauce 28

#### SHRIMP SCAMPI

Sautéed jumbo shrimp with garlic, white wine, tomato, lemon and butter served over a bed of linguini 24

#### AHI TUNA STEAK

Spice & sesame encrusted, spinach, carrot, ginger, broccoli, bang bang sauce and sticky rice 32

#### ROASTED SALMON

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

#### PERCH PICCATA

Topped with a white wine, garlic, caper, lemon and butter sauce. Served with whipped potatoes and asparagus 28

#### BROILED GROUPE

Finished with clarified butter and toasted breadcrumbs. Served with whipped potatoes and spinach 36

## STEAKS & CHOPS

#### 8OZ FILET MIGNON

Choice of a side and zip sauce 45

#### 16OZ RIBEYE

Choice of a side and zip sauce 45

#### CAJUN RIBEYE

Cajun rubbed 16oz ribeye served with garlic butter spinach, whipped potatoes and onion rings 49

#### SURF N TURF

Petite filet & 7oz lobster tail with choice of side, zip sauce & melted butter 59

#### BONE-IN BERKSHIRE PORK CHOP

Topped with apple bourbon reduction & choice of side 32

#### LAMB CHOPS

5 single bone lamb chops, herb marinated & grilled, choice of side 40

## DESSERTS

Our desserts are homemade and have limited availability.

#### KEY LIME PIE

Whipped cream and toasted coconut 12

#### CRÈME BRÛLÉE

Classically prepared 12

#### CHEESECAKE 10

WARM BROWNIE SUNDAE  
Vanilla ice cream, whipped cream, chocolate sauce 12

## BEVERAGES

illeye HOT COFFEE 4 • ESPRESSO 4 • CAPPUCCINO 6

Coca-Cola FOUNTAIN DRINKS: COCA-COLA • DIET COKE • SPRITE • GINGER ALE 4

AQUA PANNA Still Mineral Water 7 • SAN PELLEGRINO Sparkling Mineral Water 7  
UNSWEETENED ICED TEA 3 • HOT TEAS 4