

INN ON BROADWAY

Gio's

PRIME 26

ROCHESTER, NY

Every dish at Gio's Prime 26 is thoughtfully prepared in-house from the finest raw and intentionally sourced ingredients, with select beef cuts dry-aged on site for exceptional flavor. Our bread is baked fresh in-house daily.

STARTERS

Caesar Salad | 15
Anchovy or vegan dressing, parmesan, crouton

Wedge Salad | 17
Bleu cheese, tomato, bacon, pickled onion, crouton

Beet Salad | 15
Goat cheese, red pepper, onion, mixed greens

House Salad | 14
Cucumber, carrot, tomato, red onion, crispy shallot, balsamic vinaigrette

Beef Tartare | 22
Capers, cornichons, quail egg, baguette

Wagyu Meatballs | 20
Fresh ricotta, tomato sauce, parsley

Eggplant Rollatini | 17
Breaded eggplant, ricotta, mozzarella, tomato sauce

Colossal Shrimp | 22
Cocktail sauce, lemon

Oysters | 22
On the half shell, citrus mignonette

Crab Cake | 21
Lobster sauce, fresh herbs

Onion Soup | 15
Gruyère, crostini

HOUSE-MADE PASTA

All of our pastas are made fresh and from scratch, right here in our kitchen.

Risotto | 16
Weekly preparation

Raviolo Rosa | 22
Braised short rib ragout, mirepoix, parmesan, housemade tomato sauce

Ravioli | 22
Chef's inspiration

Cauliflower Steak | 18
Mediterranean couscous salad, pomegranate molasses

Fettucine | 21
Béchamel sauce, pecorino, pancetta, breadcrumb

STEAK & CHOPS

DOMESTIC BLACK ANGUS

Filet Mignon | 60
8 oz, Black Angus Reserve

Tournedo Duo | 64
4 oz duo, Black Angus Reserve, bacon-wrapped and black peppercorn crusted.

Tournedo Trio | 74
4 oz trio, Black Angus Reserve, au poivre, maitre d'hôtel butter, Oscar style

DOMESTIC WAGYU

Filet Mignon | 82
8 oz, F1 Wagyu

NY Strip | 95
16 oz, F1 Wagyu

Add-Ons

Lobster | MP
Crab | MP
Grilled Shrimp | MP
Scallops | MP
Oscar Style | 24

DRY AGED IN-HOUSE

Rib Steak | 87
20 oz USDA Prime, Black Angus Reserve

Kansas City Strip | 86
20 oz USDA Prime, Black Angus Reserve

Porterhouse | 95
32 oz USDA Prime, Black Angus Reserve

CHOPS

Australian Rack of Lamb | 56
Rosemary demi-glace

Tomahawk Porkchop | 49
Japanese sweet potato, apple brandy purée

Sauces

Maitre d'hôtel Butter,
Gio's Steak Sauce, Bordelaise,
Au Poivre, Horseradish, or
Béarnaise

Steakhouse Wagyu Burger | 25

8 oz beef, pork belly, cheddar, lettuce, tomato, house roll, choice of fries or onion rings

FISH & FOWL

Prepared with hand-selected ingredients that reflect the chef's weekly vision.

Grilled King Salmon | 39

Seared Scallops | 38

Grilled Branzini | 35

Chicken Milanese | 32

SIDES | 12

Steakhouse Fries
Potato Au Gratin
Yukon Gold Mashed Potato
Bourbon Sweet Potatoes
Onion Rings
Macaroni Carbonara

Roasted Mushroom
Creamed Spinach
Grilled Asparagus
Garlicky Brussel Sprouts
Market Fresh Vegetable

In the interest of your safety, please notify your server and/or the host of any food allergies or restrictions. Allergen information is available upon request. New York Law advises patrons that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-bourne illness.