

## FROM THE GARDEN

### Caesar Salad | 17

Romaine spears, radicchio, garlic crouton, Parmigiano Reggiano, shaved carrot, Caesar dressing

### Beet Salad | 18

Roasted beets, mixed greens, whipped ricotta, pickled fennel, orange segments, feta, toasted pecans, Champagne vinaigrette

### Farmers Salad | 17

Mixed greens, sliced carrot, tomato, cucumber, seaweed vinaigrette

### Peach Burrata | 18

Heriloom tomatoes, basil, peaches, pickled onion, balsamic pearls

### Additions

Shrimp 20 | Lobster Meat 30 | Crab Meat 16 | Scallop 32 | Chicken 16

## SHAREABLES

### Mussels | 24

Bloody Mary mix, peppered bacon, pickled fennel, crusty bread

### Crab Cake | 28

Lemon mustard aioli, pickled onion

### Meatballs | 25

Whipped ricotta, tomato sauce, Parmigiano Reggiano

### Cocktail Shrimp | 22

Charred lemon aioli, cocktail sauce

### Lobster Mac & Cheese | 28

Cavatappi, white cheddar mornay, brown butter crumbs

### Peppered Bacon | 18

Orange, maple glaze with peppercorn, fine herb, mustard aioli

## GIO'S BUTCHER BLOCK

### 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, au poivre

#### Tournedo Trio | 74

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

### CHOPS

#### Herb Crusted Australian Rack of Lamb | 57

Rosemary demi-glace, asparagus, beet purée

#### Tomahawk Porkchop | 50

Brussel sprouts, apple purée, roasted garlic

## ENTRÉES

#### Cauliflower Steak | 19

Cauliflower purée, drunken raisin chutney, jarro

#### Scallops | 46

Asparagus purée, corn and bell pepper succotash, pork belly chicharrón

#### Seafood Risotto | 48

Lobster, scallops, mussels, tomato, asparagus purée, brown butter crumbs

#### Halibut | 48

Apple purée, roasted carrot, Brussel sprout, caper lemon butter

#### Airline Chicken | 35

Pomm purée, oyster mushroom, asparagus, rosemary demi-glace

#### Fettucine | 28

Mornay sauce, asparagus, tomato, crispy garlic, brown butter crumbs

### 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

### DOMESTIC WAGYU

#### Filet Mignon | 82

8 oz, FI Wagyu

#### NY Strip | 95

16 oz, FI Wagyu

### Enhancements

Grilled Shrimp 20

Lobster Tail 35

Crab Meat 16

Seared Scallop 32

Oscar Style 24

### Sauces 5

Maitre d'hôtel Butter

Gio's Steak Sauce

Bordelaise

Au Poivre

Horseradish Cream

Béarnaise

## SIDES 14

Risotto

Potato Au Gratin

Yukon Gold Mashed Potato

Macaroni & Cheese

Onion Rings

Steak Fries

Fried Brussel Sprout

Balsamic Glazed Mushroom

Creamed Spinach

Grilled Asparagus

Market Vegetable