

# G's KITCHEN & COCKTAILS

## STARTERS

### CHILLED

#### JUMBO SHRIMP COCKTAIL

4 jumbo shrimp, house made cocktail sauce **18**

#### FRESH RAW OYSTERS

Choice of 6 or 12, served with cocktail sauce, mignonette, lemon **MP**

#### POKE BOWL

Fresh tuna on top of sushi rice with cucumber, avocado, pickled ginger, scallions, sesame seeds, spicy mayo and eel sauce **19**

#### CHILLED SEAFOOD PLATTER

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

#### CHARCUTERIE BOARD

Chefs' selection of cured meat, cheese, fruit, nuts, crostini **20**

### HOT

#### ORGANIC EDAMAME

Sea Salt **7** | Spicy **8**

#### SPINACH DIP

Served hot with Parmesan cream, roasted red pepper, spinach, crostini **14**

#### 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**

#### CRAB RANGOON

4 wontons filled with crab and cheese filling served with vegetable slaw and sweet and sour dipping sauce **14**

#### CALAMARI

Crispy calamari and banana peppers & lemon caper Beurre Blanc **16**

#### GENERAL TSO'S SHRIMP

Crispy baby gulf shrimp and veggies tossed in General Tso's sauce, sticky rice & topped with sesame seeds and herbs **18**

## 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

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

#### BUTTERY WHIPPED POTATOES **7**

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

#### CRISPY CALABRIAN CHILI POTATOES **7**

#### BUTTERED BROCCOLI **6**

#### SAUTÉED MUSHROOMS **7**

#### ASPARAGUS **8**

#### SIDE SALAD **6**

#### COLESLAW **5**

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

#### HONEY GLAZED CARROTS **7**

#### POLENTA **5**

\$3 applied to split plates.

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 Steak **12** • Grilled Salmon **12**  
Three Grilled Jumbo Shrimp **12***

#### CAESAR

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

#### WEDGE

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

#### CRISPY CHICKEN COBB SALAD

Chopped greens, cherry tomato, bacon, crispy chicken breast, hard boiled eggs, avocado, chives, blue cheese crumbles & ranch dressing **19**

#### GREEK SALAD

Mixed greens, cherry tomato, onion, cucumber, olives, pepperoncini, feta, pink Greek dressing **12**

#### MICHIGAN CHERRY SALAD

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

#### ARUGULA HERB TRUFFLE SALAD

Fresh arugula tossed with white truffle oil, fresh lemon, cherry tomato, Parmesan cheese **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 **19** Add Cheese **+2**

#### GRILLED CHICKEN CLUB

Bacon, lettuce, tomato, Swiss cheese, basil aioli on brioche bun **18**

#### RUEBEN

Slow cooked corned beef, sliced thin and topped with melted Swiss, sauerkraut and 1000 island dressing on Rye **19**

## 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)*

#### LEMON HERB ASPARAGUS RISOTTO

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

#### TRUFFLE LOBSTER RISOTTO

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

#### CREAMY PESTO RIGATONI

Rigatoni tossed in fresh basil pesto, lemon, cream & Parmesan  
Vegetarian **20** • Chicken **24** • Shrimp **24**

## FROM THE LAND

#### SHORT RIBS & POLENTA

Braised short rib over creamy polenta, honey glazed carrots & topped with sweet pepper jam **34**

#### 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**

#### CAJUN CHICKEN LINGUINI

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

#### 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**

#### CHICKEN TENDERS PLATTER

French fries, coleslaw & dipping sauce **19**

## FROM THE SEA

#### PARMESAN ENCRUSTED WALLEYE

Whipped potatoes, sautéed spinach, lemon cream sauce **28**

#### AHI TUNA STEAK

Spice & sesame rubbed, spinach, carrot, ginger, broccoli, bang bang sauce and sticky rice **34**

#### ROASTED SALMON

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

#### SHRIMP SCAMPI

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

#### ANGRY LOBSTER TEMPURA

7oz tail butterflied, and tempura battered, flash fried and coated in a sweet and sour Asian sauce served with sticky rice & veggies **40**

## STEAKS & CHOPS

*Add Ons: 7oz Lobster Tail **32** • Three Jumbo Grilled Shrimp **12***

#### FILET MIGNON

Choice of a side and zip sauce  
7oz **42** • 9oz **52**

#### 16OZ RIBEYE

Choice of a side and zip sauce **48**

#### LAMB CHOPS

Herb marinated & grilled, choice of a side **46**

#### BONE-IN BERKSHIRE PORK CHOP

Prepared chef's way **32**

## 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**

#### BOOZY SHAKES

Classic Vanilla Hummer with rum, whipped cream & chocolate sauce **18**

Mudslide vodka, kalhua, baileys, vanilla ice cream, chocolate sauce and whipped cream **18**

## CAFÉ

COFFEE **4**

ESPRESSO **4**

CAPPUCCINO **6**

## BEER LIST

### DOMESTIC

**BUDWEISER** 4  
**BUD LIGHT** 4  
**MILLER LITE** 4  
**COORS LIGHT** 4  
**MICHELOB ULTRA** 4

### IMPORT

**LABATT BLUE** 5  
**LABATT BLUE LIGHT** 5  
**CORONA** 5  
**MODELO** 5  
**STELLA ARTOIS** 5  
**HEINEKEN** 5  
**HEINEKEN ZERO N/A** 5

### CRAFT

**KONA BIG WAVE** 6  
**LONG DRINK BY BELLS** 6  
**BELLS TWO HEARTED** 6  
**BELLS SEASONAL** 6  
**DIRTY BLONDE** 6

## COCKTAILS

### SMOKED OLD FASHIONED

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

### APEROL SPRITZ

Aperol, prosecco, soda, orange wheel 15

### LIMONCELLO SPRITZ

Limoncello, Prosecco, soda, lemon wheel 15

### PURSUIT OF HAPPINESS

Deep Eddys Lemon Vodka, strawberry, pineapple, fresh lemon, basil 16

### PURPLE EMPRESS

Empress Inigo gin, Chambord, fresh lime 15

### SPICY PINEAPPLE MARGARITA

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

### MOCKTAIL

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

### PRICKLY PEAR MARGARITA

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

### JACK HONEY TEA

Jack Daniel's honey, fresh lemon juice, ice tea 16

### PINEAPPLE AMARETTO SOUR

Disaronno, pineapple, lemon, simple, egg white 15

## MARTINIS

### ESPRESSO MARTINI

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

### PERFECT LEMON DROP MARTINI

Deep Eddy's Lemon Vodka, lemonade, limoncello, sugar rim 16

### POMEGRANATE MARTINI

Vodka, pomegranate, lemon 15

## WINE SELECTIONS

### BUBBLES

Available by the glass or bottle

Avisi, Prosecco, Veneto, Italy 10/40

Bottle only

Chadon, Brüt Rosé, California 45

Moët Nectar Imperial Brüt, Champagne, France 78

Veuve Clicquot, Yellow Label Brüt, Champagne, France 78

Dom Perignon Brüt, Champagne, France 275

Krug Grand Cuvee, Champagne, France 275

### CHARDONNAY

Available by the glass or bottle

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 55

Far Niente, Napa Valley, CA 55

Flowers, Sonoma Coast, CA 60

### SAUVIGNON BLANC

Available by the glass or bottle

Wither Hills, Marlborough, New Zealand 10/40

Echo Bay, Marlborough, New Zealand 12/48

White Haven, Marlborough, New Zealand 15/56

Bottle only

Craggy Range, Te Muna Road, Martinborough, New Zealand 50

Matanzas Creek, Sonoma Coast, CA 50

Groth, Napa Valley, CA 55

Cade, Napa Valley, CA 55

Emmolo, Napa Valley, CA 60

### PINOT GRIGIO

Available by the glass or bottle

Maso Canali, Pinot Grigio, Trentino, Italy 12/48

### ROSÉ

Available by the glass or bottle

Bieler Pere Et Fils, Sabine, Côtes de Provence, FR 10/40

Bottle only

Belle Glos, Oeil de Perdrix, Sonoma, CA 45

### SWEETER WHITES

Available by the glass or bottle

Château Grand Traverse, Dry Riesling, Old Mission Peninsula, MI 10/40

Terra D'Oro, Moscato, California 12/48

### PINOT NOIR

Available by the glass or bottle

Mark West, CA 10/40

Elouan, Oregon 12/48

Bottle only

Row 503, Willamette Valley, Oregon 60

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

J Vineyards, Russian River Valley, CA 80

### MERLOT

Available by the glass or bottle

Decoy, Sonoma, CA 10/40

Markham, Napa Valley, CA 15/56

Bottle only

Emmolo, Napa Valley, CA 70

### RED ZINFANDEL

Available by the glass or bottle

Saldo by The Prisoner, CA 15/56

### RED BLEND

Available by the glass or bottle

Threadcount by Napa Quilt, CA 12/48

Bottle only

8 Years in the Desert by Orin Swift, CA 75

The Prisoner, CA 80

### MALBEC

Available by the glass or bottle

Colores Del Sol, Mendoza, Argentina 12/48

Bottle only

Red Schooner, Mendoza, Argentina 58

### CABERNET SAUVIGNON

Available by the glass or bottle

Sterling Vinters, Central Coast, CA 10/40

Bonanza, CA 12/48

Quilt, Napa Valley, CA 18/75

Bottle only

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

Sequoia Grove, Napa Valley, CA 75

Dariouh, Caravan Estates, Napa Valley, CA 90

Adaptation by Odette, Napa Valley, CA 110

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

Caymus 1 Liter, Napa Valley, CA 150

2018 Special Select Caymus, Cabernet Sauvignon, Napa Valley, CA 275

2019 Joseph Phelps Insignia, Cabernet Sauvignon, Napa Valley, CA 400

2018 Cardinal, Cabernet Sauvignon, Napa Valley, CA 450

2019 Verite La Joie, Cabernet Sauvignon, Sonoma, CA 475

### ITALIAN RED

Available by the glass or bottle

Argiano, Non Confunditur Super-Tuscan, Toscana, Italy 15/50

Bottle only

Nozzole, Chianti Classico Riserva DOCG, Toscana, Italy 50

Tenuta San Guido, Guidalberto, Toscana, Italy 80

Renato Ratti, Marcesasco Barolo DOCG, Piemonte, Italy 80

Bertani Amarone Della Valpolicella, Classico DOCG, Veneto, Italy 120