©US Foods Menu 2023 (2702093)

## appetizers

gianni's garlic crostini & baquette 6

french onion soup 12

melted gruyère cheese

lobster bisque 18 sherry - lobster garnish

blackened dungeness crab cake 25

jicama - apple - carrot slaw

\*6 oysters on the half shell 27

east coast or west coast \*6 oysters rockefeller 28

east coast or west coast

shrimp cocktail 45

5 pacific shrimp grilled or chilled

**seafood tower** 140/225/350

king crab - lobster - shrimp - oysters - scallops - seared tuna

escargot 16

garlic butter sauce - grilled bread

seared foie gras 25

mushrooms - sweet pickled red onion

tomato salad 16

burrata - arugula - vinaigrette

wedge salad 18

tomatoes - bleu cheese - bacon - crispy onion

spinach salad 16

strawberries - goat cheese - almonds

filet mignon salad 38

chopped romaine - tomato - red onion - caesar dressing

bib lettuce salad 16

tarragon - pickled carrot - vinaigrette

gianni's spun salad 18

with parmesan cheese & your choice of: bay shrimp - red onion - black olives - pickled peppers tomato - bacon - bleu cheese - white anchovies hard boiled egg - croutons



100% hormone & antibiotic free - humanely raised & handled served with béarnaise sauce and roasted garlic

filet mignon	6,8,12 oz	black angus usda choice	45/60/70
ribeye	22 oz	black angus usda prime, bone in	85
ny strip	16 oz	black angus usda prime	55
bone-in filet	14 oz	limousin beef, 50 day dry aged	70
t-bone	24 oz	limousin beef, 50 day dry aged	65
dry aged ny	strip 16 oz	limousin beef, 50 day dry aged, bone in	60
delmonico	16 oz	limousin beef, 50 day dry aged	75
ny wagyu	6 oz	certified japanese miyazaki A5 BMS 11	125

### sauces & add-ons

black peppercorn or bleu cheese 4 green peppercorn-buffalo trace bourbon sauce 5 sautéed onions or mushrooms or both 5/8 2 grilled colossal shrimp 16 lobster tail 20 oz 95 oscar 30

sautéed bell peppers - onions - mushrooms 6 sauteed foie gras 20

## lake & seatood

smart catch committed

fresh red lake nation walleye 35

sautéed - side of tartar lemon

seafood salad 50

scallops - lobster shrimp - seared tuna avocado dressina

grilled salmon 36 zucchini - tomato - chimichurri

giant lobster tail 95/190 20 oz ea - drawn butter

king crab legs 150 split in half - 1 pound

# pastas & other\*

linguine 40

4 colossal shrimp - pesto - garlic - tomatoes

ravioli 32

ricotta cheese - peas - mint

pappardelle 38

filet mignon - mushrooms - brandy - stroganoff sauce

gianni's fried chicken 28

jicama - apple - carrot slaw

heritage pork chop 36 18 oz double loin chop - apple chutney

rack of lamb chops 40

16 oz new zealand - sweet roasted bell peppers - mint

steak burger 21

usda prime sirloin & dry aged limousin beef house ground 1/2 lb

served with lettuce - tomato - fries - spicy pickle cheddar - american - bleu - gruyere - goat (+.50 ea)

avocado - bacon - sautéed mushrooms sautéed onions - fried egg (+.75 ea)

filet mignon sandwich 34

caramelized onions - au jus - oprah sauce - fries

side dishes for 2-6