

STARTERS & SMALL PLATES

Nana's Meatballs Nana's blend of veal, beef & pork, chianti tomato sauce, ricotta cheese, garlic toasts 11

Korean BBQ Duck Tacos

kimchi slaw, soft corn tortillas, cilantro & lime 12

Burrata marinated sun-dried tomatoes, basil, arugula, roasted peppers, parmesan crisp 12

Mac & Cheese ditalini, gouda, cheddar, gruyère & American with goldfish cracker crumble 12

Ahi Tuna Poke cucumber, avocado, charred pineapple, sriracha mayo, sesame oil, tortilla crisps 15

Chili Pop Shrimp tender petite shrimp in our spicy chili aioli 14

Crispy Calamari

trio of sauces: marinara, Dijon aioli, walnut-basil pesto 13

Caramelized Onion Fondue gouda, gruyère, sherry, crostini 10

Scallops Rockefeller spinach, fontina & bacon crusted sea scallops, pernod butter sauce 18

Avocado Shrimp Toast cilantro, chilies, lime, pico de gallo 12

Hot Honey Wings spicy honey, Divine Brine pickles, creamy herb 10

SALADS

Iceberg Wedge buttermilk bleu cheese dressing, applewood bacon, tomatoes, red onion 12

Simple Little Salad chopped greens, petite tomatoes, chickpeas, cucumbers, choice of dressing 9/14

Classic Caesar Salad crisp romaine tossed w/ housemade dressing, baked semolina croutons, pecorino romano 10/14

Baby Arugula & Roasted Pear Salad red beets, crumbled goat cheese, toasted pecans, champagne vinaigrette 11/16

GM Chopped Salad

mixed greens, candied walnuts, golden raisins, roasted peppers, fresh mozzarella, tomatoes, corn, balsamic vinaigrette 12/16

SALAD ADDITIONS: Grilled Chicken 8, Grilled Tuna 12, Filet Mignon 10, Grilled Salmon 10, Grilled Shrimp 10

PASTA

Cauliflower Ravioli marsala wine, lemon zest, freshly snipped chives, splash of cream 18

Fresh Jumbo Rigatoni alla Vodka

Nana's meatballs, shaved reggiano 20

Orecchiette w/ Grilled Chicken roasted brussel sprouts, goat cheese, sun-dried tomatoes, garlic, olive oil & balsamic drizzle 21

Linguine, Jumbo Shrimp & Scallops

herb scented tomato broth, pinot grigio, virgin oil 24

MAIN PLATES

Pork Jaegerschnitzel lemon-panko crusted pork scallopini, housemade spaetzle, red cabbage, mushroom pan sauce 23

Amish Country Free Range Organic Chicken

toasted brussel sprouts, whipped potatoes, pan jus 24

Chicken Parmigiana linguine marinara 22

Herb Grilled Eva's Farm Chicken Paillard

warm quinoa salad, wilted spinach, sliced avocado, almond Romesco 22

Merlot Braised Boneless Beef Short Ribs mashed potatoes, rich pan gravy, crispy onion, horseradish cream 28

Whole Grilled Branzino Mediterranean sea bass lightly grilled w/ capers, fresh parsley, lemon, pinot gris, asparagus 36

Mustard & Pretzel Crusted Faroe Islands Salmon

asparagus, red cabbage, chardonnay jus 28

Jumbo Lump Crab Cake & Blackened Shrimp

Creole rice, hot honey drizzle, pico de gallo, sriracha aioli 26

Gremolata Seared Tuna

zucchini linguine, baby tomatoes, olive oil, pinot grigio 29

SIMPLY GRILLED FISH (includes Tuscan vegetables)

Tuna 28, Salmon 25, Shrimp 26

Choice of sauce:

caper-pinot gris, Dijon aioli, Korean BBQ sauce

STEAKS

Served with complimentary accompaniment & choice of sauce

GM Bar Steak

10oz, USDA prime flat iron 29

Skirt Steak

10oz, ginger soy marinated 32

Ribeye

16oz, boneless, 21 day dry aged 39

Filet Mignon

8oz, petite cut 38, 12oz, steakhouse cut 44

GM Club Steak

20 oz, bone-in NY strip, 21 day dry aged 46

Choose a sauce :

Horseradish Cream, Maitre d'Butter, Chimichurri

FILET MIGNON COMBINATIONS

4oz filet 32, 6oz filet 38, paired with Jumbo Lump Crab Cake or Shrimp Scampi

SANDWICHES

GM Burger exclusive blend, brioche bun 16

Toppings (\$2 ea): cheese, bacon, mushrooms, crispy onions

Grilled Chicken Sandwich

gruyère, Dijon aioli, tomatoes, arugula, club roll 16

Ernie's Steak Sandwich

garlic bread, melted mozzarella, GM steak sauce 19

ACCOMPANIMENTS

Baked Potato 7, Mashed Potatoes 8, Asparagus 8,

Toasted Broccoli 8, Crispy Brussel Sprouts 8,

Creamed or Sautéed Spinach 8, Tuscan Vegetables 8,

Shoestring Fries 7

These menu items are gluten free. Add'l items can be prepared gluten free upon request.