## APPETIZERS

FRIED CALAMARI \| Tender calamari with tequila cocktail sauce \| 15
COLOSSAL SHRIMP COCKTAIL \| Chilled colossal shrimp with tequila horseradish cocktail sauce | 18
STUFFED MUSHROOMS \| Baked with a spinach and mascarpone parmesan cheese blend | 11
OYSTER ROCKEFELLER \| Traditional spinach and mascarpone topped with crisped bacon
Half dozen | 19
Full dozen | 31
GINO'S PLATTER | Oyster rockefeller, fried jumbo shrimp, stuffed mushrooms, BBQ ribs, and CINO's medallions | 34
*Two of each, no substitutions
Each additional person | 17
GINO'S MIX GRILL \| Grilled octopus, sautéed calamari, and shrimp in lemon vinaigrette | 26
GINO'S ITALIAN SAUSAGE \| Sautéed with onions and peppers \| 15
GINO'S CRAB CAKE \| Pan fried crab cake with julienne vegetables and honey chipotle aioli | 17
TOMATO BREAD \| Toasted baguette with beefsteak tomatoes and a blend of cheeses \| 11
LOLLIPOP LAMB CHOPS | Marinated and grilled with rosemary, garlic, and lemon au jus | 36

## SPECIAL SALADS

## CAESAR SALAD | 14

Romaine lettuce tossed with romano cheese, garlic croutons, and Caesar lemon dressing
Add chicken | 5
Add shrimp | 12
Add medallions | 13
BLT SALAD | 14
Iceberg wedge with bleu cheese crumbles, smoked applewood bacon, red onions, tossed with bleu cheese or bacon ranch dressing

## CAPRESE SALAD | 14

Fresh mozzarella, tomatoes, and basil
drizzled with EVOO and balsamic reduction
EGGPLANT STACK | 16
Lightly fried eggplant layered with arugula, tomatoes, and fresh mozzarella, drizzled with balsamic reduction

## ENTRÉES

## 's GINO'S SIGNATURE FILET | 49

岂 9 oz filet mignon topped with roquefort cheese

## 9 OZ FILET MIGNON \| 47

$160 Z$ NEW YORK STRIP | 49
16 OZ RIBEYE \| 49
24 OZ BONE-IN RIBEYE \| 59
24 oz Chicago style grilled bone-in ribeye with caramelized red onions

GREEK STYLE LOLLIPOP LAMBCHOPS | 45
Marinated and grilled with rosemary, garlic, lemon, and au jus
BBO RIBS | 32
Four slabs of baby back ribs with homemade BBQ sauce

## VEAL SCALLOPINI | 36

Your choice sautéed and served marsala, vesuvio, or picatta style

## CHICKEN YOUR CHOICE \| 26

Your choice sautéed and served marsala, vesuvio, or picatta style

## - 16-18 OZ COLD WATER LOBSTER TAIL \| 115

SURF AND TURF
9 oz filet and lobster tail | 158
9 oz filet and 1 lb crab legs | 163
SHRIMP DEJONGHE \| 32
Lightly breaded jumbo shrimp in a garlic, parsley, and white wine sauce

ATLANTIC SALMON \| 30
With lemon butter and garlic spinach
ALASKAN KING CRAB \| 120
1 lb split red king crab legs served with drawn butter

## CLASSIC SPAGHETTI MARINARA \| 21

House-made meatballs or Italian sausage | 5

## FETTUCCINE ALFREDO \| 21

Add chicken | 5
Add shrimp | 12

## RIGATONI | 24

Served with Italian sausage, green peas, and
a vodka tomato cream sauce
All entrees come with your choice of soup or salad and all entrees, excluding pasta, come with your choice of fresh homemade french fries, baked, double baked, garlic mashed potatoes, or vegetable of the day

