

DINNER

APPETIZERS

STUFFED JUMBO MUSHROOMS | Baked with a spinach and mascarpone parmesan cheese blend | 12

GINO'S CRAB CAKE | Jumbo white lump crab cake with lemon butter | 22

SHRIMP DEJONGHE | Colossal shrimp sautéed in garlic, parsley, and white wine | 22

GINO'S MEATBALLS | House-made prime meatballs | 14

TOMATO BREAD | Toasted baguette with beefsteak tomatoes and a blend of cheeses | 12

GINO'S BELL PEPPER | Complimentary signature marinated peppers

More at the table | 9

A jar to take home | 14

GINO'S PLATTER | Oyster rockefeller, fried jumbo shrimp, stuffed mushrooms, BBQ ribs, and GINO's medallions | 36

*Two of each, no substitutions

Each additional person | 18

GINO'S MIX GRILL | Grilled octopus, sautéed calamari, and shrimp in lemon vinaigrette | 26

EAST COAST OYSTER ROCKEFELLER | Traditional spinach and mascarpone topped with crisped bacon

Half dozen | 20

Full dozen | 33

FRIED CALAMARI | Tender calamari with tequila cocktail sauce | 17

COLOSSAL SHRIMP COCKTAIL | Chilled crisp with tequila horseradish cocktail sauce | 19

Add extra shrimp | 4

GINO'S ITALIAN SAUSAGE | Sautéed with onions and peppers | 17

FRITO MISO | Fried calamari, shrimp, and perch with marinara sauce | 28

ITALIAN BURRATA | San Daniele prosciutto, truffle, and prosciutto butter | 23

SPECIAL SALADS

TRADITIONAL CAESAR | 14

Romaine lettuce tossed with romano cheese, garlic croutons, and Caesar lemon dressing

Add chicken | 5

Add shrimp | 12

Add medallions | 13

BLT | 14

Iceberg wedge with bleu cheese crumbles, smoked applewood bacon, and red onions tossed with bleu cheese or bacon ranch dressing

CAPRESE | 14

Fresh mozzarella, tomatoes, and basil drizzled with EVOO and balsamic reduction

SEARED AHI TUNA | 30

Mixed greens, tomatoes, avocado, oranges, crispy noodles, and asian dijon vinaigrette

EGGPLANT STACK | 18

Lightly fried eggplant layered with arugula, tomatoes, and fresh mozzarella drizzled with balsamic reduction

ENTRÉES

TOMAHAWK RIBEYE

40 oz. - MKP

GINO'S SIGNATURE FILET | 53

9 oz. grilled filet mignon with roquefort cheese crust and merlot demi-glaze

FILET MIGNON | 50

9 oz. grilled filet mignon

BONE-IN RIBEYE | 62

24 oz. Chicago style grilled bone-in ribeye with caramelized bermuda onions

PORTERHOUSE | 62

24 oz. topped with mushrooms and onion

RIBEYE | 52

16 oz. ribeye grilled with caramelized bermuda onions

NEW YORK STRIP | 52

16 oz. char grilled New York Strip

TENDERLOIN MEDALLIONS DIANA STYLE | 44

(4) 2 oz. medallions sautéed with onions and mushrooms in a red wine demi-glaze

STEAK & CAKE | 54

Jumbo white lump crab cake with a 6 oz. filet mignon

PRIME RIB | 53

Served with horseradish cream sauce

*Served Fridays and Saturdays while supplies last

STEAK TOPPINGS

Fresh onions and mushrooms | 5

Oscar style (jumbo white lump crab, asparagus, and bearnaise sauce)| 13

Lobster butter | 5

Peppercorn | 3

Garlic parmesan | 5

We serve only USDA Prime Steaks and Platinum Angus, Rare Red-Cool Center, Medium Rare Red-Warm Center, Medium Pink-Hot Center, Medium Well-Dull Pink Center, Well-Broiled Throughout

*Not responsible for well done steaks

GREEK STYLE LOLLIPOP LAMBCHOPS | 48

Marinated and grilled with rosemary, garlic, lemon, and au jus

BERKSHIRE PORK CHOP | 42

14 oz. grilled or vesuvio style

GINO'S BBQ RIBS | 34

Full slab of baby back ribs with our house-made BBQ sauce

VEAL SCALLOPINI | 37

Lightly breaded and sautéed veal served marsala, piccata, or vesuvio style

CHICKEN

BRICK CHICKEN VESUVIO | 28

Golden crisp chicken breast and wing with garlic, oregano, white wine, peas, rosemary, and lemon

CHICKEN ARTICHOKE | 28

Sautéed chicken breast with artichokes, tomatoes, portobello mushrooms, and spinach in a champagne cream sauce

CHICKEN PICCATA | 26

Lightly breaded and sautéed chicken breast with mushrooms, spinach, and a lemon caper butter sauce

CHICKEN MARSALA | 26

Sautéed chicken breast with fresh mushrooms and shallots in a marsala wine sauce

FRESH SEAFOOD & SHELLS

LOBSTER | MKP

16-18 oz. West Australian cold water tail served with drawn butter

Add 9 oz. filet mignon | MKP

ALASKAN KING CRAB | MKP

1 lb. split red king crab legs served with drawn butter

Add 9 oz. grilled filet mignon | MKP

ATLANTIC SALMON | 30

Pan seared salmon with dill champagne cream sauce and garlic spinach

SEARED AHI TUNA | 40

Rubbed with an ember char crust

YELLOW LAKE PERCH | 32

Served sautéed with lemon caper sauce or deep fried

CHILEAN SEABASS | 56

Ember char crusted topped with a champagne mushroom cream sauce

SHRIMP DEJONGHE | 32

Lightly breaded jumbo shrimp in a garlic, parsley, and white wine sauce

PASTA

CACIO E PEPE | 26

Gino's take on a classic italian dish of spaghetti, pecorino romano cheese, fresh cream, and black pepper

RIGATONI VODKA | 24

Italian sausage and green peas in a tomato cream vodka sauce

CLASSIC MARINARA | 22

Angel hair or spaghetti with our house-made marinara

Add house-made meatballs or italian sausage | 5

SHRIMP CAPRESE PASTA | 34

Five sautéed jumbo shrimp tossed with basil, tomatoes, and fresh mozzarella served over angel hair pasta

SEAFOOD DIAVOLO | 34

Sautéed shrimp, scallops, calamari, clams, and roma tomatoes in a serrano chile sauce over fettuccine

RAVIOLI | 22

Cheese filled ravioli with marinara or four cheese sauce

FETTUCCHINE ALFREDO | 21

Roasted garlic alfredo sauce with pecarino romano cheese

Add chicken | 5

Add shrimp | 12

All entrees served with a choice of soup or salad and fresh homemade french fries, baked, double baked, garlic mashed potatoes or vegetable of the day

Ask your server about our vegan options