

FEATURED WINE

**Oyster Bay
Sauvignon Blanc
(New Zealand)**

by-the-glass 9
by-the-bottle 32

COCKTAIL OF THE DAY

G&G's SPICY 'RITA

Rock-n-Roll Platinum
Tequila, Cointreau, organic
agave nectar, fresh muddled
jalapeno & pineapple, splash
of pineapple juice 11

FEATURED COCKTAIL

Pom-tini

Deep Eddy Peach Vodka,
Deep Eddy Lemon Vodka &
POM 100% Pomegranate
Juice 13



RAW BAR SPECIALS

Savage Blonde Oysters— prince edward island, canada

½ DOZEN 16 DOZEN 30

~ BURGER OF THE WEEK ~

BISON BURGER 16

8 oz. bison burger topped with balsamic caramelized onions, applewood bacon,
provolone served with french fries



~ PIZZA OF THE WEEK ~

PIZZA ITALIANO 17/21

white pie with roasted red peppers, broccoli rabe, sweet italian sausage

DAILY SPECIALS

SOUP- LENTIL w/ SAUSAGE

cup 4 - bowl 7

STARTER – BUFFALO CALAMARI 14

crispy fried calamari tossed in buffalo sauce with bleu cheese crumbles



ENTREES

PROSCIUTTO-WRAPPED SALMON 24

served over parmesan risotto in a caper lemon wine sauce

FILET MIGNON AU POIVRE 39

8 oz angus filet mignon topped with a brandy peppercorn cream sauce,
with garlic mashed potatoes & haricot vert

SEAFOOD PAELLA 35/98

shrimp, scallops, calamari & mussels over saffron rice

~ Reserve wine list available by request ~