

appetizers

- gianni's garlic crostini & baguette 6
- gluten free bread 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 - pear mostrada

salads

- tomato salad 16
burrata - arugula - vinaigrette

- wedge salad 18
tomatoes - bleu cheese - bacon - pickled red onion

- spinach salad 16
strawberries - goat cheese - almonds

- filet mignon salad 38
chopped romaine - tomato - red onion - caesar dressing

- roasted beet salad 16
pickled carrot - orange vinaigrette - mint

- 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

- potatoes papallete 20
- mashed potatoes 10

- hash browns 18
- house cut fries 10

- grilled asparagus 16
- steamed broccoli - hollandaise 12

- green beans - soy sauce - sesame seeds 16
- creamed corn - bacon 12

- baked potato - all the fixin's 10
- sautéed spinach 10

Giannis

STEAKHOUSE & SEAFOOD

- SINCE 1996 -

STEAKS*

100% hormone & antibiotic free - humanely raised & handled
served with béarnaise sauce and roasted garlic
Our steaks are best when ordered rare or med rare

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
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
bavette	8 oz	grass finished black angus usda choice	35

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
- sautéed foie gras 20

side dishes for 2-6

lake & seafood*

smart catch committed

- fresh red lake nation walleye 35
sautéed - side of tartar - lemon

- scallop newberg 50
parmesan risotto - tarragon - sherry cream sauce

- 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 - spinach - blood orange sauce

- pappardelle 38
filet mignon - mushrooms - brandy - stroganoff sauce

- gianni's fried half chicken 28
jicama - apple - carrot slaw

- spanish iberico pork steak 35
pluma cut - chimichurri - grilled lemon

- rack of lamb chops 45
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

Please inform your server if you have any dietary concerns, an allergy situation or food preparation questions.
*indicated items that are cooked to order or served raw that may increase your risk of food borne illness

Gianni's reserves the right to add an 18% service charge to parties of 6 or more.

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