

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
6 white 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 18
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*

Served with béarnaise sauce and roasted garlic
Our steaks are best when ordered rare or medium rare

filet mignon	6, 8, 12 oz	black angus usda choice	45/60/70
bone-in ribeye	22 oz	black angus usda prime	85
ny strip	16 oz	black angus usda prime	55
bone-in filet	14 oz	limousin beef, 50 day dry aged	70
bone-in ny strip	18 oz	sakura american wagyu	90
delmonico	16 oz	sakura american wagyu	95
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 white shrimp	16
lobster tail 20 oz	95
lobster oscar	35
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 36
sautéed - side of tartar - lemon

scallop newberg 50
parmesan risotto - tarragon - sherry cream sauce

grilled salmon 36
zucchini - tomato - chimichurri

north atlantic lobster tail 95/190
20 oz ea - drawn butter

king crab legs 150
split in half - 1 pound

pastas & other*

linguine 40
5 white shrimp - pesto - garlic - tomatoes

pappardelle 38
filet mignon - onions - mushrooms - brandy - cream sauce

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

spanish iberico pork chop 40
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