

## starters

- BURRATA TOAST**  
fig jam, prosciutto, arugula, pecorino 18
- CHILI POP SHRIMP**  
tender petite shrimp, spicy chili aioli 18
- CALAMARI FRITTI**  
crispy cherry peppers, aioli, marinara 22
- CRUNCHY SESAME TUNA**  
wonton wrapped, wasabi, pickled ginger, soy 21/39
- JUMBO SHRIMP COCKTAIL**  
classic cocktail sauce 20 (4 pc)

- JUMBO LUMP CRAB CAKE**  
lemon pepper aioli app/entrée m/p
- THICK-CUT NUESKE'S APPLEWOOD SMOKED BACON**  
hot honey butter glaze, pickled onions, whipped bleu cheese 19
- NANA'S MEATBALLS**  
marinara, fresh mozzarella, basil 16

## salads

- THE ORIGINAL CHOPPED**  
mixed greens, tomatoes, golden raisins, roasted peppers, fresh mozzarella, candied walnuts, choice of dressing 18/21

- CAESAR**  
crisp romaine, croutons, shaved parmesan 15/19

- THE WEDGE**  
bacon, tomatoes, cucumber, blue cheese dressing & balsamic drizzle 18

- ROASTED BEET & GOAT CHEESE**  
poached pears, spiced pecans, baby arugula, champagne vinaigrette 17/21

- SALAD ADDITIONS:**  
Grilled or Crispy Chicken 10, Salmon 14, Jumbo Shrimp 15, Filet Mignon 15  
Crunchy Sesame Tuna 15,

## DRY AGED STEAKS - 21 DAY, PRIME BEEF

### a la carte

- COWBOY RIBEYE 24oz BONE-IN** 82    **THE GM STRIP STEAK 20oz BONE-IN** 72
- PORTERHOUSE FOR TWO 38oz, sliced** 138

**steak enhancements:** Lobster Tail 28, Shrimp Scampi 20, Crab Cake 25

**sauces:** truffle butter, chimichurri, au poivre, cabernet reduction, gorgonzola crust 6ea

## COMPOSED STEAKS & CHOPS

- APPLE CIDER GLAZED PORK CHOP 14oz** pecan sweet potato casserole, roasted apples 41
- FILET MIGNON 8oz Petite** 59, **12oz Barrel Cut** 72 whipped potatoes, cabernet reduction
- MARINATED SKIRT STEAK 12oz** toasted broccoli, chimichurri 52
- DELMONICO RIBEYE 16oz Boneless** onion tangle, baked potato 62
- CLASSIC SAMPLER**  
6oz Filet Mignon, 6oz Lobster Tail, Jumbo Shrimp Scampi asparagus, drawn butter 75

OUR STEAKS ARE CUT FROM HAND-SELECTED BEEF THAT MEET RIGID STANDARDS FOR MARBLING, TENDERNESS AND FLAVOR. THEY ARE THEN LIGHTLY SEASONED AND CHARRED IN HIGH HEAT BROILERS IN THE TRADITION OF THE FINEST STEAK HOUSES, BOTH PAST AND PRESENT... PLEASE ENJOY.



## pasta

- JUMBO FRESH RIGATONI ALLA VODKA**  
hand-crafted pasta, vodka, parmesan-tomato cream 26
- BUCATINI CACIO E PEPE**  
peppercorns, asparagus, pecorino 25  
(w/ crispy chicken 35)
- SHORT RIB BOLOGNESE**  
fresh pappardelle, shaved pecorino 36
- BUTTERNUT SQUASH RAVIOLI**  
brown butter, sage, pecorino 24

## accompaniments

- GM MASHED POTATOES** 12
- BAKED POTATO** 12    **LOADED** 16
- SHOESTRING FRIES** 10
- TRUFFLE FRIES** 14
- MAC & CHEESE** 16
- CREAMED SPINACH** 14
- CHARRED ASPARAGUS** 14
- TOASTED BROCCOLI** 12
- BABY GREEN BEANS** 12
- PECAN SWEET POTATO CASSEROLE** 15

(\$6.00 sharing fee will be applied when splitting a main course.)

## seafood

- MUSTARD & PRETZEL CRUSTED SALMON**  
braised cabbage, green beans, chardonnay jus 39

- MEDITERRANEAN BRANZINO FILET**  
charred asparagus, lemon, capers, pinot grigio 39

- CRUNCHY SESAME TUNA BOWL**  
sweet soy laced basmati rice, avocado, broccoli, carrots, cucumbers, spicy chili aioli 38

- CRAB CAKE STUFFED JUMBO SHRIMP**  
scampi butter sauce, asparagus 42

## entrées

- CHICKEN BURRATA**  
crispy chicken, marinara, warm burrata, basil & parmesan bucatini 34

- HERB ROASTED FREE RANGE CHICKEN**  
natural jus, mashed potatoes, toasted broccoli, cranberries 33

- PORK JAGERSCHNITZEL**  
red cabbage, housemade spaetzle, mushroom sauce 33

- ERNIE'S PRIME STEAK SANDWICH**  
garlic bread, mozzarella, herbed shoestring fries 30

- GM PRIME BURGER**  
8oz custom blend, brioche.  
Choice of one topping:  
cheese, bacon, onions, mushrooms 25  
(2.50 each add'l topping)

- CHICKEN MILANESE SANDWICH**  
crispy chicken, mozzarella, arugula, roasted peppers, balsamic drizzle 26