

# STARTERS

## CHICKEN VEGETABLE SOUP

*A bowl full of goodness made each day with whole chickens, farm fresh vegetables and ditilini pasta*

## CLASSIC WEDGE SALAD

*A crisp wedge of iceberg lettuce topped with diced tomatoes and apple wood smoke bacon, crumbled bleu cheese and a creamy homemade bleu cheese dressing*

## MIXED ORGANIC SALAD

*Crisp organic mixed greens with sliced cucumber and red onion, diced tomatoes and crumbled feta cheese tossed in a low-fat herb vinaigrette*

## GRILLED CALAMARI SALAD

*Fresh gilled calamari tossed in a sweet and sour Thai chili scented sauce with orange and fresh mint served atop tender Spring greens*

## GOLDEN BEET SALAD

*Mixed greens, radicchio, endive, frisee, golden beets and fresh cherry tomatoes tossed with a lemon parmesan vinaigrette and a dill crème fresh*

## SUMMERTIME DIP TRIO

*Roasted red pepper, humus and spinach-artichoke dips served with warm whole wheat pita bread*

## JUMBO SHRIMP TEMPURA

*Served over mixed greens with a julienne of carrots, scallion ribbons and a Yuzu vinaigrette*

## VEGETABLE DUMPLINGS

*Crispy vegetable pot stickers served atop tender Spring greens with Ponzu and garlic chili dipping sauces*

## BAKED GOAT CHEESE

*Panko & herb encrusted goat cheese baked to a golden brown with roasted red peppers, stewed tomatoes, Kalamata olives and roasted garlic with a toasted French bread crostini*

## MARYLAND CRAB CAKE SLIDERS

*Made with jumbo whole lump crab meat and served on mini-brioche rolls with melted brie and tender Spring greens and a homemade tartar sauce*

## GG's SOUP DU JOUR

*Prepared daily with only the finest fresh seasonal ingredients according to our chef's own recipes*

## CAESAR SALAD

*Romaine lettuce drizzled with a homemade Caesar dressing served with roasted red peppers, Kalamata olives and toasted garlic crouton*

## SPINACH SALAD

*Tender baby spinach with grilled asparagus, prosciutto and cherry tomatoes and a strawberry vinaigrette*

## CAPRESE SALAD

*Sliced farm fresh Jersey tomato and creamy buffalo mozzarella with fresh basil, extra virgin olive oil and a balsamic reduction*

## BRUSCHETTA

*Fresh Jersey tomatoes, basil and crumbled feta cheese served on a toasted parmesan garlic baguette with a drizzle of extra virgin olive oil*

## EGGPLANT FUSION

*Pureed roasted eggplant with fresh tarragon and chives served with bagel chips and roasted red peppers*

## JERSEY TOMATO TART

*Puff pastry layered with sweet caramelized Vidalia onions and creamy cheese with fresh basil and a tomato concasse*

## PRINCE EDWARD ISLAND MUSSELS

*Steamed with a dry white wine, garlic and butter sauce or our homemade marinara sauce with fresh basil, served with a toasted garlic crostini*

## TUNA TARTARE

*Prepared with sushi grade Ahi tuna and served with Spring greens, melted avocado, thinly sliced red onion, a lime-ginger dressing and vermicelli crisps*

## BEEF TENDERLOIN SLIDERS

*Prepared with lean tenderloin tips and served on mini-brioche rolls with caramelized Vidalia onions and tangy bleu cheese with beer battered French fries*

# FLATBREAD PIZZAS

## SUMMER RATATOUILLE

*Roasted eggplant puree, grilled sweet Vidalia onion, zucchini, bell peppers and a tomato concasse*

## CLASSIC MARGHERITA

*A traditional classic made with sliced Roma tomatoes, fresh basil and creamy buffalo mozzarella*

## FLATBREAD OF THE DAY

*Your server will share with you this chef inspired pizza of the day*

# MAIN COURSES

## SEAFOOD

### SEARED AHI TUNA

*A lightly seared sushi grade Ahi tuna filet served with a mango chili salsa and a ginger soy aioli, and a soba noodle cucumber salad*

### BUFFALO SCALLOPS

*Pan seared sea scallops tossed in a zesty buffalo sauce served with an endive salad dressed with a homemade bleu cheese dressing, and French fries*

### CHILLED SEAFOOD CIOPPINO

*Prepared with fresh, shrimp, jumbo lump crab meat and lobster, served in a chilled cilantro lemon-lime tomato broth*

### SHRIMP & SCALLOPS SCAMPI

*Tender shrimp and sea scallops sautéed with garlic, wine and butter, tossed with diced tomatoes, and scallions served over linguini*

### PAN SEARED CRAB CAKES

*Two jumbo lump crab cakes served with a tomato tarragon broth with a watercress salad with red onion, toasted almonds and an apple Vidalia onion vinaigrette*

### GRILLED RED SNAPPER

*A fresh snapper filet brushed with olive oil and lemon served with a caramelized onion and tomato tart with asparagus and a red and yellow pepper coulis*

### PAN SEARED SALMON

*A pan seared North American salmon filet served with a tropical fruit salsa and grilled asparagus*

### GRILLED STRIPED BASS

*A filet of striped bass served with a basil eggplant tapenade, gaufrette potatoes and grilled asparagus*

### GRILLED BRONZINO

*A grilled filet of fresh bronzino served with a light sauce made with fresh tomatoes, garlic, herbs and olive oil*

### GINGER GLAZED SALMON

*A ginger glazed filet served with Shanghai greens, shitake mushrooms, julienne of carrots and a sake soy beurre blanc*

## MEAT & POULTRY

### FILET MIGNON

*A grilled six ounce center-cut filet of lean beef served with au gratin potatoes, asparagus and a bourguignon sauce*

### ROCKFORD N.Y. STRIP STEAK

*A pan seared N.Y. strip steak encrusted with caramelized onions, crab meat and bleu cheese served with jumbo onion rings and a veal demi-glace*

### ROASTED CHICKEN

*A half of slow herb roasted chicken served with toasted wild rice salad, baby bok choy and a Hoisin mandarin orange glaze*

### CHICKEN SORRENTO

*A boneless breast of chicken topped with marinara sauce and fresh mozzarella is served with grilled eggplant and zucchini*

### VEAL SCALLOPINE

*Lean scallopine of veal sautéed with prosciutto, mushrooms and tomato concasse in a light Marsala wine sauce with fresh basil*

### VEAL MILANESE

*A Panko breaded cutlet topped with Spring greens dressed in a red wine vinaigrette is served with fresh tomatoes, mozzarella and chilled steamed green beans*

### CENTER CUT PORK CHOP

*A juicy center-cut pork chop is quickly pan seared as you like and served with a compote of apricots scented with cinnamon, ginger and ruby port, served with sweet mashed potatoes and asparagus*

### PENNE MARINARA

*Fresh penne pasta tossed in a homemade marinara sauce made with Roma tomatoes, garlic and fresh herbs*

*Add chicken Breast*

*Add Shrimp*