

Appetizers

shrimp cocktail 12

four jumbo shrimp served with house made cocktail sauce and fresh lemon

shrimp de jonghe 12

shrimp baked in a parmesan garlic butter with toasted francese points

crab cakes 12

two jumbo lump crab cakes with roasted corn remoulade

calamari 13

served with giovanni's signature sauce

oysters rockefeller 15

topped with creamed spinach and parmesan cheese

steamed mussels 12

in a tomato basil chardonnay sauce served with roasted garlic francese bread

black and blue tuna 12

seared rare with sesame vinaigrette and seaweed salad accompanied with wasabi and ponzu

beef tenderloin medallions 13

with a wild mushroom dijon sauce

artichoke spinach fondue 9

served with toasted garlic parmesan points and fresh vegetables

bruschetta 8

roma tomatoes, balsamic vinegar, olive oil, garlic and fresh basil over toasted francese with aged parmesan cheese

sweet potato fries 5

served with a blood orange yogurt dipping sauce

Starters

lobster bisque 6 cup 8 bowl

soup of the day 3 cup 5 bowl

tomato 3 cup 5 bowl

baked french onion 6 bowl

side caesar 5

petite romaine lettuce, house made classic caesar dressing, minced black olives and ciabatta toast point

gio wedge 5

organic bibb lettuce, eggs, tomato, applewood smoked bacon and our own gorgonzola dressing

house salad 3

romaine garnished with carrots and chopped tomatoes freshly tossed with creamy balsamic

signature chop salad 6

romaine lettuce, egg, tomato, bacon, fried shoestring onions, black olives, and carrots tossed with giovanni's signature dressing

Meat

all entrees served with house salad and creamy balsamic dressing

chicken vesuvio 22

herb marinated airline chicken breast with roasted potatoes and fresh vegetable

blackened chicken 24

blackened frenched chicken breast with mango sauce served over sautéed lemon garlic spinach and house potato

grilled bone in pork chop 24

14 oz lollipop cut, grilled to temperature with balsamic demi glace served with ratatouille napoleon and house potato

veal piccata 28

pan fried with lemon caper sauce served with house potato and fresh vegetable

16 oz signature ribeye 38

seared to temperature, served with roasted garlic mushrooms, topped with haystack onions and red wine demi served with house potato and fresh vegetable

8 oz choice filet 34

grilled to temperature and served with demi glace served with house potato and fresh vegetable

12 oz ny strip 34

grilled to temperature and served with bleu cheese fondue served with house potato and fresh vegetable

Seafood

all entrees served with house salad and creamy balsamic dressing

ahi tuna 24

stir-fried vegetables, wasabi, pickled ginger, and ponzu

scallops 29

grilled scallops topped with a kiwi and avocado citrus salsa, finished with a vanilla bean cream sauce and pommes frites

salmon 24

grilled salmon over saffron rice pilaf, cajun tomatoes beurre blanc

walleye 22

pan fried and served with wild rice pilaf and sautéed pattypan squash

mahi mahi 22

encrusted with almonds served with roasted potatoes, marinated artichoke hearts, asparagus, and herb nage

lobster tail 60

14 oz tail, broiled with side of drawn butter and lemon

Vegetarian

all entrees served with house salad and creamy balsamic dressing

lasagna 19

layers of pasta with roasted zucchini, ricotta cheese, meatless filling topped with marinara and parmesan cheese

spring pasta 19

whole wheat pasta with pattypan squash and sun dried tomatoes tossed in a vegetable veloute and fresh herbs

wild mushroom mac & cheese 18

shell pasta tossed with wild mushrooms in a white cheddar cheese sauce

Pastas

all entrees served with house salad and creamy balsamic dressing

chicken parmesan over fettuccini 22

breaded chicken pan-fried to golden brown then baked with mozzarella and parmesan cheese

sue's chicken angel hair 20

sliced chicken, spinach, dill, tomato and feta in a light chicken broth

marzala filet mignon tips 22

seared beef tenderloin tossed in a garlic marzala sauce and light crème with pappardelle egg noodles and mushrooms

baked mostaccioli bolognese 18

angus ground beef and italian pork sausage sauce tossed with mozzarella, parmesan cheese, and marinara

shrimp pesto alfredo 22

shrimp sautéed and tossed with creamy pesto sauce and fettuccini noodles

veal marsala 26

served over fettuccini noodles tossed with wild mushrooms and marsala demi glace

shrimp & scallop scampi 26

scallops and shrimp sautéed with garlic and italian parsley, tossed with sweet cream butter and angel hair pasta

Sides

mac & cheese 6

white truffle oil and white cheddar cheese sauce tossed with shell pasta

white cheddar au gratins 6

potatoes combined with a mixture of cheese, garlic and shallots baked to perfection

asparagus 5

asparagus lightly seasoned and grilled

mushrooms 4

seasonal mixture of fresh mushrooms sautéed with garlic

sautéed onions 4

Kid's Menu

grilled cheese 5
with fries

cheeseburger 5
with fries

kids filet medallions 11
with fries and cheesy broccoli

kids cheese pizza 6
add pepperoni 1

10 and under

chicken tenders 5
with fries

angel hair with marinara or alfredo sauce 5

homemade mac and cheese 5

kid's sundae 2