

## 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, house made classic caesar dressing,  
 black olive mignonette, ciabatta toast point

**gio wedge** 6  
 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, egg, tomato, bacon, fried shoestring onions, black olives  
 and carrots tossed with giovanni's signature dressing

**sweet potato fries** 5  
 served with a blood orange yogurt dipping sauce

## Sandwiches, Burgers & Quesadillas

all plates served with house made potato chips with our  
 house blend seasoning  
 sub your chips for fries 1.5  
 sub your chips for sweet potato fries 2

**grilled cheese** 8  
 served with house made tomato soup

**gio club panini** 9  
 panini bread, bacon, cheddar, lettuce, tomato, hickory hearth  
 ham and smoked-pan roasted turkey breast

**bbq grilled chicken sandwich** 10  
 bbq chicken with chipotle bbq sauce bacon and cheddar  
 on a sesame seed bun

**big al's burger** 6.95  
 one half pound burger served with lettuce and tomato on  
 a sesame seed bun  
**add american, cheddar, swiss, or bleu cheese** 1  
**add bacon** 1  
**add mushroom** 1

**chicken quesadilla** 11  
 twelve-inch tortilla filled with grilled chicken and our special  
 quesadilla cheese blend

**turkey panini** 9  
 granny smith apples, double cream brie, turkey and  
 cranberry mayo on ciabatta bread

**reuben** 9  
 corned beef, swiss cheese, sauerkraut, homemade  
 reuben dressing, on dark rye

**italian beef** 13  
 prime beef served on a poorboy bun with giardiniera and  
 melted mozzarella cheese

**little kate cheeseburgers** 9  
 white cheddar, ketchup truffle aioli, sliced tomatoes, lettuce  
 and red onions

**tuna sliders** 9  
 three seared tuna sliders with mixed greens, wasabi aioli and  
 sliced avocado on white bread

## Lunch Pastas

**shrimp pesto alfredo** 9  
 shrimp sautéed and tossed with creamy pesto sauce and  
 fettuccini noodles

**vegetarian spring pasta** 9  
 whole wheat pasta with pattypan squash and  
 sundried tomatoes tossed in a vegetable veloute and fresh  
 herbs

**sue's chicken angel hair** 8  
 spinach, dill, tomato, feta, in a light chicken broth

**wild mushroom mac n cheese** 9  
 shell pasta tossed with wild mushrooms in a  
 white cheddar cheese sauce

**baked mostaccioli bolognese** 8  
 fresh ground beef and italian pork sausage sauce tossed with  
 mozzarella, parmesan and marinara

**chicken parmesan over fettuccini** 8  
 breaded chicken pan-fried to golden brown, baked with  
 mozzarella and parmesan cheese

**marsala filet mignon tips** 12  
 seared beef tenderloin tossed in a garlic marsala sauce and  
 light crème with pappardelle egg noodles with mushrooms

## Entrée Salads

**chicken caesar** 12  
 romaine lettuce, house made classic caesar dressing, minced  
 black olives, tomato, francese crouton

**cobb** 13  
 bacon, bleu cheese, avocado, grilled chicken, tomato,  
 romaine, egg, choice of dressing

**chopped bbq chicken** 12  
 diced chicken tossed in chipotle bbq sauce over chopped  
 romaine with avocado, scallions, pico de gallo, tortilla strips  
 and cucumber ranch

**chopped salad with chicken** 12  
 arrangement of mixed chopped greens, tossed with grilled  
 chicken, roasted corn, bacon, caramelized onions, roasted  
 peppers, and broccoli in a roasted tomato-garlic vinaigrette

**thai chicken** 12  
 bibb and romaine lettuce in a crispy wonton, tossed with mint  
 and berry infused vinaigrette, carrots, mandarin  
 oranges and drizzled with thai chili peanut sauce

**spinach salad** 12  
 grilled chicken, toasted almonds, strawberries, double cream  
 brie cheese, and poppy seed dressing

## Entrees

**black and blue tuna** 11  
 seared rare with sesame vinaigrette and seaweed salad  
 accompanied with wasabi and ponzu

**crab cakes** 12  
 two jumbo lump crab cakes with roasted corn remoulade

**hawaiian salmon** 14  
 grilled salmon brushed with hawaiian bbq sauce served over  
 coconut rice and grilled asparagus

**fish 'n chips** 12  
 beer batter orange roughly served with fries, malt vinegar,  
 roasted shallot dipping sauce, and roasted corn remoulade

**beef tenderloin medallions** 13  
 three medallions cooked medium rare accompanied with  
 wild mushroom dijon sauce and vegetables