



## SALADS

### ALL DRESSING ARE MADE IN HOUSE

Greek Style Vinaigrette, Buttermilk Ranch, Cucumber-Avocado, Balsamic Vinaigrette, Whole Grain Mustard Vinaigrette, Blue Cheese, Roasted Pear Shallot Vinaigrette

### CAESAR SALAD

with chopped romaine, roasted tomatoes, lemon garlic brioche croutons and Parmesan tuile, wrapped with fresh cucumber 8

### HOUSE SALAD

with mixed greens, diced cucumbers, tomatoes, carrots, potato straws, choice of dressing 8

### GLASS NOODLE SALAD

with shredded red cabbage, carrots, cucumbers, green onions, pickled sprouts, cilantro and sesame soy vinaigrette 8

### BABY SPINACH SALAD

with strawberries, toasted pecans, goat cheese, pickled onion and black pepper balsamic vinaigrette 9

### CHOPPED SALAD

with romaine, eggs, tomatoes, bacon, cucumbers, blue cheese, home-made buttermilk ranch 8

### GRILLED FILET MIGNON SALAD

with potato straws, crispy onions, tomatoes, blue cheese, whole grain mustard vinaigrette 16

### SALAD ENHANCEMENTS

Grilled Salmon 8

Seared Tuna 8

Grilled or fried shrimp 8

Grilled or fried chicken 7

## Sandwiches served with house-made chips

## SANDWICHES

### CLASSIC ANGUS BURGER

with lettuce, tomato, dill pickles, red onion, brioche bun, house-made chips 15

### HUMMUS PITA SANDWICH

with hummus, chopped romaine, olives, tomatoes, red onion, Greek Vinaigrette 10

### SOUTHERN FRIED CHICKEN SANDWICH

with red cabbage slaw, house made dill pickles, gs bbq sauce, brioche, house-made chips 13

### PORTOBELLO MUSHROOM SANDWICH

with fresh mozzarella, crispy artichokes, sun-dried tomato aioli, house-made chips 14

### ANGUS BURGER AU POIVRE

with grilled onions, arugula, danish blue cheese, bacon aioli, house-made chips 16

### LOBSTER GRILLED CHEESE

with blendend cheeses, pimento, lobster, small spring salad 14

### FALAFEL BURGER

with lettuce, tomato, hummus, yogurt sauce, house-made chips 12

### G'S BLT

with candied bacon, slaw, fried green tomatoes, chipotle remoulade 12

### BRIOCHE & BRIE GRILLED CHEESE

with caramelized apples, arugula salad, balsamic vinaigrette 13

### ITALIAN SAUSAGE SANDWICH

with buffalo mozzarella, stewed peppers, tomato aioli, toasted brioche 13

### GRILLED FLATBREAD

House-Made, changes daily 12

## ENTREES

QUICHE ( PRICE WILL VARY)

### BEET TERRINE

with roasted beets, goat cheese, arugula salad, grilled orange vinaigrette 12

### GRILLED SALMON

with cauliflower tabbouleh, tahini drizzle, pickled vegetables, cured lemon vinaigrette 16

### OPEN FACED TURKEY DEVONSHIRE

with hand cut roasted turkey, bacon, tomatoes and toasted white cheddar cheese sauce 13

### MAC N CHEESE CAVATAPPI

with artichokes, spinach, white cheddar cheese sauce, toasted brioche bread crumbs 13

### SHRIMP LINGUINE

with roasted tomatoes, baby spinach and lemon basil butter sauce 16

### BROCCOLI OLIGO

with pappardelle pasta, roasted tomatoes, black garlic, shaved Parmesan 12

### CHILI LIME CRAB & AVOCADO TOWER

with pico de Gallo, crispy tortillas and chipotle aioli 17

### HOUSE-MADE SHORT RIB POT PIE

with roasted short rib, assorted vegetables, Pinot Noir wine reduction 19

### GRILLED CHICKEN BREAST

with zucchini linguini, stewed peppers, tomato coulis, shaved Parmesan 16

### VIETNAMESE SHRIMP CREPE

with watercress, carrots, cucumbers, cilantro, mint & sweet chili vinaigrette 16

### FLATBREAD OF THE DAY

House-Made Flatbread 12



## SIDES

### MAC N CHEESE

Gouda mac n cheese 5

### HOUSE-MADE CHIPS

Cucumber avocado dipping sauce 3

### RED CABBAGE SLAW

House-made vinaigrette based slaw 3

### SID OF FRESH VEGETABLES

Seasonal vegetables 3

### SIDE HOUSE SALAD

mixed greens, diced cucumbers, tomatoes, carrots, potato straws choice of dressing 5

## DRINKS

### SOFT DRINKS

Coke, Diet Coke, Sprite, Gingerale 2.50

### COFFEE & TEA

Regular, Decaffeinated, Hot Tea, Unsweetened Iced Tea 2.95

### MOCKTAILS

Fun Alcohol Free Mocktails 5

### FRESH CITRUS ICED TEA 4.50

House-Made With Fresh Juices

### WINE BY THE GLASS & BOTTLE

### JOIN US IN THE LOUNGE FOR HAPPY HOUR!

Monday-Saturday 4-6pm

\$5, \$6 & \$7 Cocktails, \$6 House Wines

Chefs Choice Appetizers \$5-\$7

Consumption of raw or undercooked meat, poultry, eggs or seafood may increase the risk of food-borne illness