

**CHILLED AND RAW**

Fresh Oysters	\$4 each
Dressed Oysters	\$10 each
caviar and ponzu	
Shrimp Cocktail	\$20
Hamachi Crudo	\$25
frisee salad, ponzu	
Wagyu Beef Carpaccio	\$26
striploin, white truffle vinaigrette	
Gigi's Seafood Tower	\$145
6 oysters, 6 shrimp, Spider Crab claws, ½ lobster, mignonette sauce, cocktail sauce, aioli	
Caviar Service	14g \$60
served with creme fraiche, chives, toasted brioche	
	28g \$85

**HOR D'OEUVRES**

Farm Egg with Caviar	\$12
Artichoke Agnolotti	\$23
black truffle, Grana Padano	
Tarte Flambee	\$20
fromage blanc, bacon, onion	
Shrimp and Grits	\$20
harissa butter	
Burrata and Jambon	\$22
French prosciutto, aged balsamic, sea salt, EVOO	
Foie Gras Mousse	\$18
strawberry jam, brioche toast	
Seared Foie Gras	\$36
french toast, caramelized onion and pineapple, black truffle honey	

**POTATOES**

French Fries	\$9
Pomme Purée	\$9
add black truffle gravy	+\$5
Truffle Fries	\$16
Grana Padano, black truffle mayo	

Pavé	\$14
herbed creme cheese and trout roe	
Potato Salad	\$12
mustard, cornichons, dill, lemon	
Blue Cheese Gratin	\$12

**SALADS AND GREENERY**

Nicóise Salad	\$25
soft egg, confit tuna belly, white anchovy, potatoes, green beans, olives, cherry tomato, lemon vinaigrette	

Green Salad	\$9
artisan green lettuce, watermelon radish, mustard vinaigrette	

Sauté of Mushrooms	\$22
egg yolk, creme fraiche and bread crumbs	

Caesar Salad	\$16
add anchovy	+\$5
add grilled shrimp	+\$14

Beet Salad	\$15
Greek feta, pistachios, red wine vinaigrette	

Delicata Squash Salad	\$22
stracciatella cheese, aged balsamic, toasted hazelnuts, EVOO	

Lyonnaise Salad	\$16
frisée, pork belly, croutons, fried egg, mustard vinaigrette	

**BISTRO**

Smashburger and Fries	\$25
American cheese, onion, pickle, house sauce	
Wagyu Bavette Steak Frites	\$42
add blue cheese	+\$8
Roasted Half Chicken	\$36
pomme purée, green beans, black truffle gravy	
add seared foie gras	+\$20
Great Lakes Walleye	\$36
potato salad, capers and warm lemon butter sauce	

**HOUSE**

Lobster Risotto	\$44
confit mushrooms, lobster demi glace	
Jagerschnitzel	\$48
16 oz bone in berkshire pork loin, bacon, mushrooms, and cream	
18oz Prime Ribeye	\$75
black truffle hollandaise and fries	

\*consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# g i g i

## Wine Bar and Bistro

### Wine by the Glass

	glass	bottle
<b>Champagne and Sparkling Wine</b>		
Gustave Lorentz, Cremant d'Alsace <b>Rose Brut</b> , NV, Alsace, France Domaine	\$16	\$60
Manciat Poncet, <b>Cremant de Bourgogne Brut</b> , NV, Burgandy, France Le Colture	\$16	\$60
<b>Prosecco</b> di Valdobbiadene Brut, NV, Veneto, Italy Avinyó, <b>Cava Brut</b> Nature	\$14	\$50
Reserve, 2019, Penedes, Spain	\$15	\$58
Ayala, Brut Majeur, NV, <b>Champagne</b> , France	\$23	\$90
 <b>White Wine</b>		
Albert Bichot, <b>Chablis</b> , 2023, Burgundy, France	\$18	\$70
Joseph Mellot, Sincérite, <b>Sauvignon Blanc</b> , 2023, France	\$16	\$63
Fritz's, <b>Riesling</b> , 2023, Rheinhessen, Germany	\$14	\$50
Mary Taylor, <b>White Blend</b> , 2023, Côtes de Gascogne, France	\$14	\$50
Erste & Neue, 2021, <b>Pinot Grigio</b> , Alto Adige, Italy	\$14	\$50
La Bernarde, <b>Rosé</b> , 2022, Côte De Provence, France	\$15	\$52
 <b>Red Wine</b>		
Thurston Wolf, The Teacher, <b>Cabernet Sauvignon</b> , 2022, Washington	\$15	\$58
Albert Bichot, <b>Pinot Noir</b> , 2023, Burgundy, France	\$19	\$72
COS, <b>Frappato</b> , 2023, Sicily, Italy	\$24	\$95
E Guigal, Gigondas, 2022, Rhône, France	\$23	\$90
Mary Taylor, 'Valençay', <b>Gamay blend</b> , 2023, Loire, France	\$15	\$55
Chateau Beauséjour, 2022, <b>Puisseguin Saint-Emilion</b> , <b>Bordeaux</b> , France	\$23	\$90

#### Beer

Miller Lite \$7  
 Krombacher Pilsner \$7  
 Sundial (revolving selection) \$9  
 Half Acre Bodem IPA \$9  
 Dovetail Kolsch \$9

#### Cocktails

Old Fashioned \$17  
 French 75 \$18  
 Lemon Drop Martini \$17  
 Negroni \$18  
 Margarita \$18  
 Espresso Martini \$18

#### Non Alcoholic

Hand on Heart NA Cabernet Sauvignon, California  
 \$8 gl | \$25 btl  
 Hand on Heart NA Chardonnay, California  
 \$8 gl | \$25 btl  
 Heineken 0.0 N/A \$6