

gigi

Wine Bar and Bistro

# Brunch

## CHILLED AND RAW

Fresh Oysters	\$4 each
Dressed Oysters caviar and ponzu	\$10 each
Shrimp Cocktail	\$20
Hamachi Crudo frisee salad, ponzu	\$22
Wagyu Beef Carpaccio striploin, white truffle vinaigrette	\$26
Farm Egg with Caviar	\$10
Foie Gras Mousse strawberry jam, brioche toast	\$18
Osetra Noir Caviar	14g \$40
served with creme fraiche, chives, and toasted brioche	28g \$65
Gigi's Seafood Tower	\$120
6 oysters, 6 shrimp, 1/2 lb King Crab, 1/2 Lobster, mignonette sauce, cocktail sauce, aioli	

## HOR D'OEUVRES

Green Salad mustard vinaigrette	\$9
Caesar Salad add anchovy +\$5 add grilled shrimp +\$14	\$16
Nicóise Salad soft egg, confit tuna belly, white anchovy, potatoes, green beans, olives, cherry tomato, lemon vinaigrette	\$25
French Fries	\$9
Truffle Fries Grana Padano, black truffle mayo	\$16
Pavé herbed creme cheese and trout roe	\$14
Thick Cut Peppered Bacon	\$9

## BISTRO

parisian style ham, prosciutto, comte cheese, mustard butter	
Ham and Cheese Baguette	\$25
American cheese, onion, pickle, house sauce	
Smashburger and Fries	\$25
Great Lakes Walleye	\$36
potato salad, capers and warm lemon butter sauce add blue cheese +\$8	
Wagyu Bavette Steak Frites	\$42

French Toast	\$22
seared custard soaked brioche, black truffle syrup, whipped creme fraiche, fresh cut fruit	
add thick cut peppered bacon +\$9 add seared foie gras +\$20	
Shrimp and Grits	\$20
harissa butter	
Mushroom Omelette	\$26
served open-faced, Fourstar mushrooms, creme fraiche, breadcrumbs, egg yolk	
Pork Shnitzel	\$46
16oz bone-in breaded Berkshire pork loin, two sunny side up eggs, shaved black truffles	

## DESSERT

Berry Cobbler with vanilla ice cream	\$11	Chocolate Crémeux	\$10
		with raspberry coulis and toasted hazelnuts	
Creme Brûlée	\$9	Sorbet or Gelato	\$7

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Wine Bar and Bistro

## Wine by the Glass

glass      bottle

### Champagne and Sparkling Wine

Gustave Lorentz Cremant d'Alsace <b>Rose Brut</b> , Alsace, France	\$16	\$50
Domaine Manciat Poncet <b>Cremant de Bourgogne Brut</b> , Burgundy, France	\$14	\$44
Le Colture <b>Prosecco</b> di Valdobbiadene Brut, Veneto, Italy	\$12	\$38
Mestres 1312 <b>Cava</b> Brut Reserva 2021, Barcelona, Spain	\$13	\$42
Ayala Brut Majeur, <b>Champagne</b> , France	\$23	\$85

### White wine

Laurent Perrachon & Fils Macon-Villages <b>Chardonnay</b> 2022, Burgundy, France	\$15	\$44
Front of House <b>Sauvignon Blanc</b> 2023, Marlborough, New Zealand	\$15	\$42
Fritz's <b>Riesling</b> 2022, Rheinhessen, Germany	\$13	\$40
Mary Taylor <b>Chenin Blanc</b> 2022, Anjou, Loire Valley, France	\$12	\$38
Erste & Neue 2021 <b>Pinot Grigio</b> , Alto Adige, Italy	\$14	\$42
La Bernarde <b>Rosé</b> 2022, Côte De Provence, France	\$16	\$51

### Red wine

Groundwork, <b>Cabernet Sauvignon</b> 2021, Paso Robles, California	\$17	\$50
Albert Bichot <b>Pinot Noir</b> 2022, Burgundy, France	\$18	\$70
COS <b>Frappato</b> 2022, Sicily, Italy	\$23	\$85
Clos du Mont- Olivet 2021, <b>Lirac, Rhone</b> , France	\$14	\$42
Mary Taylor 'Velençay' <b>Gamay blend</b> 2022, Loire Valley, France	\$15	\$45
Chateau Beauséjour 2021, <b>Puissguin Saint-Emilion, Bordeaux</b> , France	\$20	\$80

### Coffee and Juices \$6

Coffee  
Espresso  
Orange Juice  
Mango  
Pineapple  
Grapefruit  
Cranberry

### Cocktails \$17

Bloody Mary  
Tito's, tomato juice, lime,  
celery salt, horseradish, stout

The Pilsen  
blanco tequila, mango-  
cucumber syrup, soda, tajin

Espresso Martini

### Mimosas \$15

Choose your flavor

Orange Juice  
Mango  
Pineapple  
Grapefruit Honey  
Cranberry

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## Wine Bar and Bistro

### CHILLED AND RAW

Fresh Oysters	\$4 each
Dressed Oysters	\$10 each
<small>caviar and ponzu</small>	
Shrimp Cocktail	\$20
Hamachi Crudo	\$22
<small>frisee salad, ponzu</small>	
Wagyu Beef Carpaccio	\$26
<small>striploin, white truffle vinaigrette</small>	
Gigi's Seafood Tower	\$120
<small>6 oysters, 6 shrimp, 1/2 lb King Crab, 1/2 Lobster, mignonette sauce, cocktail sauce, aioli</small>	

### HOR D'OEUVRES

Farm Egg with Caviar	\$10
Artichoke Agnolotti	\$23
<small>black truffle, Grana Padano</small>	
Tarte Flambee	\$20
<small>fromage blanc, bacon, onion</small>	
Shrimp and Grits	\$20
<small>harissa butter</small>	
Foie Gras Mousse	\$18
<small>strawberry jam, brioche toast</small>	

### POTATOES

French Fries	\$9
Truffle Fries	\$16
<small>Grana Padano, black truffle mayo</small>	
Pomme Puree	\$10
add black truffle gravy	\$6

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

### SALADS AND GREENERY

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

Green Salad	\$9
<small>mustard vinaigrette</small>	

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

Red Beets	\$15
<small>feta, pistachios, red wine vinaigrette</small>	

Grilled Asparagus	\$14
<small>with sauce bearnaise</small>	

Roasted Brussel Sprouts	\$14
<small>bulb onions, bacon, chestnuts</small>	

Fourstar Mushrooms	\$20
<small>creme fraiche and bread crumbs</small>	

### BISTRO

Smashburger and Fries	\$25
<small>American cheese, onion, pickle, house sauce</small>	
Wagyu Bavette Steak Frites	\$42
add blue cheese	+\$8
Roasted Half Chicken	\$34
<small>pomme puree, black truffle gravy</small>	
add seared foie gras	+\$20
Great Lakes Walleye	\$36
<small>potato salad, capers and warm lemon butter sauce</small>	

### HOUSE

Seared Artic Char	\$42
<small>roasted brussel sprouts, bulb onions, bacon, chestnuts, beurre blanc</small>	
Lobster Risotto	\$44
<small>confit mushrooms, lobster demi glace</small>	
Jager Schnitzel	\$46
<small>16 oz. bone in berkshire pork loin, bacon, mushrooms, and cream</small>	
Australian Wagyu Ribeye	\$120
<small>16 oz. Ribeye, sauce bearnaise, choice of potatoes</small>	

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### Beer

Miller Lite	\$6
Krombacher Pilsner	\$6
Sundail (revolving selection)	\$8
Half Acre Bodem IPA	\$8
Dovetail Kolsch	\$8

### Cocktails

Old Fashioned	\$16
French 75	\$17
Lemon Drop Martini	\$16
Negroni	\$16
Margarita	\$17
Espresso Martini	\$17

### Non Alcoholic

Hand on Heart NA Cabernet Sauvignon, California	\$10 gl   \$20 btl
Hand on Heart NA Chardonnay, California	\$10 gl   \$20 btl
Heineken 0.0 N/A	\$6