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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	\$18
<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>	

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

Seared Haricot Vert	\$14
<small>pickled shallot, marcona almonds, candied lemon</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>	

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

BISTRO

Smashburger and Fries	\$22
<small>American cheese, onion, pickle, house sauce</small>	
Wagyu Bavette Steak Frites	\$40
add blue cheese	+\$8
Roasted Half Chicken	\$32
<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

Artic Char Almondine	\$42
<small>cauliflower puree, green beans, Spanish almonds</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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Wine by the Glass

glass bottle

Champagne and Sparkling Wine

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

White wine

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

Red wine

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

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