



APPETIZERS

STEAMED MUSSELS... Cream sherry and casino butter broth \$16

FLASH FRIED CALAMARI... Lightly floured, lemon butter sauce & crispy capers \$14

COCONUT SHRIMP... Mango salsa and sweet and spicy chili sauce \$16

WATERFRONT WINGS... Served your way with celery and blue cheese dressing \$14

House made BBQ, Honey Chili or Buffalo Sauce

HOMEMADE CHICKEN TENDERS... Lightly floured and served with your choice of dipping sauce \$14

ROASTED BRUSSEL SPROUTS... Lemon butter sauce and topped with crispy bacon \$14

CHICKEN OR BEEF NACHOS... Jalapenos, onions, tomatoes, olives, queso and shredded cheese garnished with sour cream, house salsa and fresh guacamole \$19

BEEF TENDERLOIN TIPS... Mushroom Ragout and zip sauce with house bread \$17

GARLIC KNOTS... House made bread, tossed in garlic oil and parmesan served with marinara dipping sauce \$10

ITALIAN FLATBREAD... Sliced tomato & basil blend, fresh mozzarella and balsamic reduction \$13

GOAT CHEESE AND FIG FLATBREAD... Caramelized onions, arugula and balsamic reduction \$13

CHICKEN AND SPINACH GRATIN... Fresh spinach, cream cheese, garlic, marinated chicken topped and baked with blend of cheddar cheese served with tortillas \$15
(Extra sauce \$2)

SOUP

Soup du jour freshly made daily selection \$4

FRESH SALADS

Comes with complimentary house made breadbasket

GREEK SALAD... House blended greens, feta, cucumber, red onion, kalamata olives, tomatoes, pepperoncini and roasted baby beets, Greek dressing \$14

GINO'S DOCKSIDE SALAD... House blended greens, cucumber, red onion, carrots, tomato and shredded cheddar cheese \$12

CAPRESE SALAD... Ripe sliced tomatoes, fresh buffalo mozzarella, basil and house balsamic reduction \$14

ROASTED BABY BEET AND BRUSSEL SPROUT SALAD... Tossed with arugula and house blended greens, goat cheese, walnuts, shallots, apples, strawberries and balsamic reduction \$16

CLASSIC CEASAR... Chopped Romaine, shaved parmesan and house made croutons \$15

SHORELINE COBB... House blended greens, grilled salmon, tomato, bacon, cheddar cheese, egg, avocado, cucumbers \$18

ADD ONS: Chicken \$6, salmon \$8, beef tips \$9 or shrimp \$8

DRESSINGS: Ranch, blue cheese, ceasar, house made balsamic, greek, french (Extra dressing \$2)

SIDES

STEAMED BROCCOLI SPEARS

GRILLED ASPARAGUS

FRENCH GREEN BEANS

HOUSE CUT FRIES

HOUSE MADE CHIPS

RICE PILAF

ROASTED GARLIC WHIPPED POTATOES

COLESLAW

All sides are \$5

Ask your server for gluten free and vegan options.

HANDHELDS

Served with house made potato chips.
Substitute hand cut French fries for an additional \$2
(Gluten free bun available)

GINO'S BURGER... Chop house blend of short rib, brisket and chuck served with lettuce, tomato, onions, pickle and mayo on a brioche bun \$20

SMASH BURGER... 2 Chop house patties, caramelized onions and American cheese \$20

TURKEY BURGER... Served with lettuce, tomato, onions, pickle and mayo on a brioche bun \$19

MEMPHIS STYLE FRIED CHICKEN SANDWICH... Served with lettuce, tomato, pickle and mayo on a brioche bun and a side of sweet and spicy BBQ \$16

HAND CUT AND FRESHLY CAUGHT FRIED COD SANDWICH... Served with lettuce, tomato and tartar sauce on a brioche bun \$18

GRILLED AHI TUNA TACOS... Flour tortillas filled with seared rare ahi tuna, fresh mango salsa and creamy asian slaw \$18

GRILLED CHICKEN CEASAR WRAP... Chopped romaine, shaved parmesan, tomatoes and ceasar dressing \$14

GRILLED 3 CHEESE SANDWICH... Mozzarella, Gruyere and American chesses on homemade pan bread served with tomato dipping sauce \$14

CUBANO PANINI... Shaved ham, braised pork, swiss cheese, pickles and spicy house mustard \$15

ITALIAN PANINI... Salami, ham, mozzarella, tomato, roasted red pepper and pesto aioli \$15

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 3582430

PASTA

Your choice of soup, salad or coleslaw and breadbasket
(All pasta can be made with gluten free penne pasta)

SEAFOOD LINGUINI...White clam sauce, shrimp and mussels and large sea scallops with fresh spinach and diced Tomatoes \$28

PENNE PASTA PRIMAVERA...Roasted ratatouille style vegetables tossed with marinara sauce \$18

BEEF SHORT RIB AND PORK BOLOGNESE PAPPARDELLE PASTA...Traditional Sunday meat sauce fresh Roma tomatoes, basil, onions, pepper flakes, olive oil tossed and sauced \$22

CHICKEN POMODORO FETTUCCINE...Pan seared chicken breast and sauced in rich tomato sauce tossed with olive oil \$22

ENTREES

Served with soup, salad or coleslaw, vegetable du jour and roasted garlic whipped potato

GRILLED 8 OZ CHOICE FILET...Served with Gino's zip sauce \$48

GRILLED 12 OZ PRIME NEW YORK STRIP STEAK...Served with Gino's zip sauce \$68

HATCHET RIBEYE 20 OZ (CAB) BONE IN...Center cut and flame grilled served with zip sauce \$58

SWEET AND BLACKENED SALMON...Cajun brown sugar blend \$26

ENGLISH STYLE FISH & CHIPS...Hand cut never frozen battered cod served with house made fries and coleslaw \$20

GREAT LAKES WHITEFISH...Lemon beurre blanc and crispy capers \$26

DETROIT STYLE PIZZA

6 piece or 8 piece

CLASSIC CHEESE AND PEPPERONI Small \$15
Large \$21

BBQ CHICKEN...Sweet and spicy BBQ sauce, chicken, mozzarella, red onion and bacon Small \$15 Large \$21

MEAT LOVERS...Bacon, Italian sausage, ham and pepperoni Small \$16 Large \$22

ROASTED VEGGIE...Mozzarella with mushrooms, onions, peppers and tomatoes Small \$14 Large \$20

PIZZA BIANCA...Cheese blend, garlic, black pepper, fresh herbs Small \$14 Large \$20

BUILD YOUR OWN PIZZA STARTING WITH CHEESE ONLY Small \$12 Large \$18

(\$2 extra per meat items on small pizza, \$3 extra per meat item on large pizza)

Pepperoni, ham, bacon, ground beef, italian sausage, chicken, pulled pork

(\$1 extra per vegetable items on small pizza, \$2 extra per vegetable items on large pizza)

Black olives, diced tomato, onions, mushrooms, pepperoncini, pineapple, peppers, spinach, pineapple

(Extra cheese \$1 on small pizza or \$2 on large pizza)

HOMEMADE DESSERTS

ALL DESSERTS \$10 (Extra sauce \$1)

Cheesecake with traditional strawberry topping

Chocolate flourless torte

Apple cobbler served warm with vanilla ice cream

Key lime pie

Classic crème brûlée

COCKTAILS

CLASSIC BAHAMA MAMA - \$12

Raspberry Vodka, strawberry puree, orange juice, pineapple juice, lemonade and grenadine

HARBOR SIDECAR - \$14

Hennessy Cognac, Cointreau, fresh lemon juice, garnished with a lemon twist

PASSIONFRUIT COOLER - \$14

Don Julio Blanco Tequila, passionfruit, pineapple, lime juice, simple and soda

APEROL SPRITZ - \$10

Aperol, Soda Water and Prosecco,
(Add Elderflower Liqueur for \$1)

GINO'S BLOODY MARY - \$12

Belvedere Vodka, bloody mary mix, worcestershire, tabasco, pinch of celery salt and sea salt, garnished

SEASIDE MARTINI - \$12

Nolet's Gin, dry vermouth, cucumber slice and mint leaf for garnish

OLD FASHIONED - \$12

Woodinville Bourbon, simple syrup, dashes angostura bitters, orange peel

WATERMELON MOJITO - \$10

Captain Morgan White Rum, fresh lime juice, simple syrup, fresh mint leaves, watermelon purée

SPICY MARGARITA - \$14

Casamigos Jalapeño Tequila, lime juice and soda

