APPETIZERS

Steamed Mussels - \$17.95

Cream Sherry and Casino Butter Broth

Flash-Fried Calamari - \$15.95

Lightly floured, with Lemon Butter Sauce and Crispy Capers

Coconut Shrimp - \$17.95

Mango Salsa and Sweet & Spicy Chili Sauce

Waterfront Wings - \$15.95

Served your way with Celery and Bleu Cheese Dressing. Choice of House-Made BBQ, Honey Chili, or Buffalo Sauce

Homemade Chicken Tenders - \$14.95

Freshly prepared, Lightly floured and served with your choice of dipping sauce

Roasted Brussel Sprouts - \$15.95

Tossed in Lemon Butter Sauce and topped with Crispy Bacon

Chicken or Beef Nachos - \$19.95

Jalapeños, Onions, Tomatoes, Olives, Queso, and Shredded Cheese, garnished with Sour Cream, House Salsa, and Fresh Guacamole

Beef Tenderloin Tips - \$20.95

Mushroom Ragout and Zip Sauce, served with House Bread

Italian Flatbread - \$13.95

Sliced Tomato & Basil Blend, Fresh Mozzarella, and Balsamic Reduction

Goat Cheese and Fig Flatbread - \$14.95

Caramelized Onions, Arugula, and Balsamic Reduction

Chicken and Spinach Gratin - \$16.95

Fresh Spinach, Cream Cheese, Garlic, and Marinated Chicken, baked with a Cheddar Cheese Blend. Served with Tortillas (Extra Sauce \$2)

Gino's Big Pretzel - \$14.95 ♥

House-Baked Oktoberfest Pretzel served with Jalapeño Queso and Honey Butter



Soup du Jour - \$5.95 (Freshly made daily selection)

FRESH SALADS Includes a complimentary House-Made Bread Basket

Greek Salad - \$15.95 @

House-Blended Greens, Feta, Cucumber, Red Onion, Kalamata Olives, Tomatoes, Pepperoncini, and Roasted Baby Beets with Greek Dressing

Gino's Dockside Salad - \$12.95

House-Blended Greens, Cucumber, Red Onion, Carrots, Tomato, and Shredded Cheddar Cheese

Caprese Salad - \$14.95

Ripe Sliced Tomatoes, Fresh Buffalo Mozzarella, Basil, and House Balsamic Reduction

Roasted Baby Beet and Brussel Sprout Salad - \$17.95

Arugula and House-Blended Greens, Goat Cheese, Walnuts, Shallots, Apples, Strawberries, and Balsamic Reduction

Classic Caesar - \$15.95

Chopped Romaine, Shaved Parmesan, and House-Made Croutons

Shoreline Cobb - \$19.95

House-Blended Greens, Grilled Salmon, Tomato, Bacon, Cheddar Cheese, Egg, Avocado, and Cucumbers

Add-Ons: Chicken \$7 | Salmon \$8 | Shrimp \$8

Dressings: Ranch, Bleu Cheese, Caesar, House-Made Balsamic, Greek, French

(Extra Dressing \$2)

\$5.95 Each

Steamed Broccoli Spears 🔻 😁 | Grilled Asparagus 🔻 🙃 French Green Beans 🔻 😁 | House-Cut Fries 💬 | House-Made Chips 💬 Rice Pilaf 🔻 | Roasted Garlic Whipped Potatoes 🔻 🐵 | Coleslaw 🔻 🐵



Served with House-Made Potato Chips. Substitute Hand-Cut Fries for \$2 Gluten-Free Bun Available

Gino's Burger - \$20.95

8 oz Chop House Blend of Short Rib, Brisket, and Chuck, served with Lettuce, Tomato, Onions, Pickle, and Mayo on a Brioche Bun

Smash Burger - \$20.95

Two 4 oz Chop House Patties, Caramelized Onions, and American Cheese

Turkey Burger - \$20.95

8 oz Pattie Served with Lettuce, Tomato, Onions, Pickle, and Mayo on a Brioche Bun

Memphis-Style Fried Chicken Sandwich - \$16.95

Freshly Prepared Chicken Breast with Lettuce, Tomato, Pickle, Mayo, and a side of Sweet & Spicy BBQ Sauce

Crispy Fried Chicken Bacon Ranch Wrap - \$18.95

House Battered Fried Chicken, Crispy Bacon, Cheddar Jack Cheese, Shredded Lettuce and Tomato Jalapeño Jam, with House-Made Ranch Dressing and Wrapped in a Flour Tortilla

Freshly Fried Cod - \$18.95

Freshly prepared Cod Filet with Lettuce, Tomato, and Tartar Sauce on a Brioche Bun

Grilled Ahi Tuna Tacos - \$18.95

Seared Rare Ahi Tuna, Fresh Mango Salsa, and Creamy Asian Slaw on a Flour Tortilla

Grilled Chicken Caesar Wrap - \$14.95

Chopped Romaine, Shaved Parmesan, Tomatoes, and Caesar Dressing

Grilled 3-Cheese Sandwich - \$14.95

Mozzarella, Gruyere, and American Cheese on House Pan Bread, served with Tomato Dipping Sauce

Cubano Panini - \$15.95 🚭

Shaved Ham, Braised Pork, Swiss Cheese, Pickles, and Spicy House Mustard



PASTA Includes soup, salad, or coleslaw and bread basket. Available with Gluten-Free Penne Pasta.

Gino's Fettucini Alfredo - \$21.95

Traditional Alfredo Sauce of Garlic Parmesan, Heavy Cream. Add Blackened Chicken \$7. Add Grilled Shrimp \$8

Seafood Linguini - \$29.95

Light Clam Sauce with Shrimp, Mussels, and Large Sea Scallops, tossed with Fresh Spinach and Diced Tomatoes

Penne Pasta Primavera - \$19.95

Ratatouille-Style Vegetables, tossed with Marinara Sauce

Beef Short Rib and Pork Bolognese - \$25.95

Sunday Meat Sauce with Roma Tomatoes, Basil, Onions, and Olive Oil

Chicken Pomodoro Fettuccine - \$22.95

Pan-Seared Chicken Breast in a Rich Tomato Sauce, tossed with Olive Oil

ENTREES Includes salad, vegetable du jour, and roasted garlic whipped potatoes.

Grilled 8 oz. Choice Filet - \$52.95

Served with Gino's Zip Sauce

Hatchet Ribeve 14 oz. (CAB) Bone-In - \$48.95

Flame-Grilled and served with Zip Sauce

Perch à la Meunière - \$30.95

Sautéed and Pan-Seared in Brown Butter

Sweet and Blackened Salmon - \$28.95

Cajun Brown Sugar Blend

English-Style Fish & Chips - \$22.95

Hand-Cut, Never Frozen Battered Cod, served with House-Made Fries and Coleslaw

Great Lakes Whitefish - \$28.95

Lemon Beurre Blanc and Crispy Capers

DETROIT STYLE PIZZA

6-Piece /8-Piece *Gluten Free Crust option available \$12 for 6 Piece

Cheese & Pepperoni - \$16.95 / \$21.95

BBQ Chicken - \$16.95 / \$21.95

Sweet and spicy BBQ sauce, chicken, mozzarella, red onion and bacon

Meat Lovers - \$17.95 / \$22.95

Bacon, Italian sausage, ham and pepperoni

Roasted Veggie - \$15.95 / \$20.95

Mozzarella with mushrooms, onions, peppers and tomatoes

Pizza Bianca - \$15.95 / \$20.95

Cheese blend, garlic, black pepper, fresh herbs

Build Your Own Pizza (Cheese Only) - \$13.95 / \$18.95

Add Meat Items: \$2 (Small) | \$3 (Large) Add Veggie Items: \$1 (Small) | \$2 (Large)

Extra Cheese: \$1 (Small) | \$2 (Large)

Pizza toppings:

Pepperoni, ham, bacon, ground beef, Italian sausage, chicken, pulled pork, black olives, diced tomato, mushrooms, onions, pepperoncini, peppers, pineapple, spinach

HOMEMADE DESSERTS

\$11.95 Each (Extra Sauce \$1)

Cheesecake with Traditional Strawberry Topping •

Chocolate Flourless Torte ••

Apple Cobbler with Vanilla Ice Cream •

Key Lime Pie

Classic Crème Brûlée 👽 🕾

Oreo Peanut Butter Cup •

KID'S MENU

\$7 Each

Chicken Tenders & Fries Grilled Cheese & Fries

Kid's Pizza (Cheese & Pepperoni)

Burger & Fries

Mac & Cheese

SPECIALTY COCKTAILS

Classic Bahama Mama - \$12

Raspberry Vodka, Strawberry Purée, Orange Juice, Pineapple Juice, Lemonade, and Grenadine

Harbor Sidecar - \$14

Hennessy Cognac, Cointreau, Fresh Lemon Juice

Passionfruit Cooler - \$14

Blanco Tequila, Passionfruit, Pineapple, Lime Juice, and Soda

Aperol Spritz - \$10

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

Tropical Cosmo - \$12

Ciroc Passion, Cointreau, Lime Juice, and Cranberry

Seaside Martini - \$12

Nolet's Gin, Dry Vermouth, garnished with a Cucumber Slice and Mint Leaf

Old Fashioned - \$12

Woodinville Bourbon, Simple Syrup, Angostura Bitters, and Orange Peel

Watermelon Mojito - \$10

Captain Morgan White Rum, Fresh Lime Juice, Simple Syrup, Fresh Mint Leaves, and Watermelon Purée

Spicy Margarita - \$14

Jalapeño Tequila, Lime Juice, and Soda

ON TAP 16 oz - \$6 / 23 oz - \$8

Bud Light

Miller Light

Blake's Seasonal

Modelo

Voodoo Ranger Juicy Haze

Atwater Dirty Blonde

Coors Light

Bell's Amber Ale

Stella Artois

Bell's Two Hearted

Blue Moon

Bell's Seasonal

BY THE ALUMINUM BOTTLE

12 oz - \$5

Bud Light

Budweiser

Michelob Ultra

Labatt Blue

Labatt Blue Light

Coors Light

Miller Light

Modelo

Heineken

Heineken Zero

Corona

Corona Light

SELTZERS 12 oz - \$7

High Noon Black Cherry High Noon Watermelon High Noon Pineapple Carbliss Peach

Carbliss Cherry
Long Drink Citrus
Long Drink Citrus O
Long Drink Cranberry
Long Drink Peach

WHITES

Carbliss Raspberry

Glass / Bottle

Canyon Road Chardonnay - \$6 / \$30

Kendall-Jackson Chardonnay - \$10 / \$40

Canyon Road Pinot Grigio - \$6 / \$30

Maso Canali Pinot Grigio - \$10 / \$40

Canyon Road Sauvignon Blanc - \$6 / \$30

Whitehaven Sauvignon Blanc - \$10 / \$40

Kono Sauvignon Blanc - \$10 / \$40

Daou Sauvignon Blanc - \$10 / \$40

Canyon Road Moscato - \$6 / \$30

Risata Moscato d'Asti - \$10 / \$40

Grand Traverse Riesling - \$10 / \$40



Canyon Road Cabernet - \$6 / \$30

Louis M. Martin Cabernet - \$10 / \$40

Daou Cabernet - \$10 / \$40

Canyon Road Merlot - \$6 / \$30

Dark Horse Merlot - \$10 / \$40

Canyon Road Pinot Noir - \$6 / \$30

J Vineyards Pinot Noir - \$10 / \$40

Trivento Malbec - \$10 / \$40

Tiger Lily Blend - \$10 / \$40

Z. Alexander Brown Blend - \$10 / \$40

ON TAP 16 oz - \$6 / 23 oz - \$8

Bud Light Miller Light

Blake's Seasonal Modelo

Voodoo Ranger Juicy Haze Atwater Dirty Blonde

Coors Light Bell's Amber Ale

Stella Artois Bell's Two Hearted

Blue Moon Bell's Seasonal

BUBBLES

Avissi Prosecco \$10 / Split \$8

Moet Rose - \$150 Bottle

Dom Perignon - \$450 Bottle

IMPORTANT NOTICES

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



IMPORTANT NOTICES

© Gluten-Free Option available | ♥ Vegetarian (may contain dairy or eggs)
Before placing your order, please inform your server if anyone in your
party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggsmay increase your risk of foodborne illness.

Ask your server about menu items that are cooked to order or served raw.

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