



#319637

## APPETIZERS

### Fried Calamari

Tender calamari with tequila cocktail sauce

### Colossal Shrimp Cocktail

Chilled crisp with tequila horseradish cocktail sauce

### Oysters Rockefeller

Half Dozen

Full Dozen

Traditional Spinach and mascarpone topped with crisped bacon

### Blue Point Oysters

Half Dozen (Raw)

Full Dozen (Raw)

15

18

19

31

19

31

### GINO'S Italian Sausage

Sautéed with onions and peppers

### GINO'S Crab Cake

Pan fried crab cake with julienne vegetables and honey chipotle aioli

### Tomato Bread

Toasted baguette with beefsteak tomatoes and a blend of cheeses

### Lollipop Lamb Chops (3 pcs)

Marinated and grilled with rosemary, garlic, and lemon Au Jus

15

17

11

30

## SPECIAL SALADS

### Caesar Salad

Add Chicken 6 | Shrimp 12 | Filet Medallions 13

Romaine lettuce tossed with romano cheese, garlic croutons, and caesar lemon dressing

### BLT Salad

Iceberg wedge with blue cheese crumbles, smoked applewood bacon, red onion, tossed with blue cheese or ranch dressing

14

14

### Caprese Salad

Fresh mozzarella, tomato, and basil drizzled with EVOO and balsmic reduction

14

## ENTRÉES

### 16-18 oz Cold Water Lobster Tail

95

### Surf and Turf

10 oz Filet and Lobster Tail

10 oz Filet and Crab Legs

138

138

### GINO'S Signature Filet

10 oz filet mignon topped with roquefort cheese

46

### 10 oz Filet Mignon

44

### 16 oz New York Strip

46

### Slow Roasted Prime Rib

With horseradish cream sauce

45

### 21 Day Dry Aged 24 oz Bone-in Ribeye

24oz. Chicago Style Grilled Bone-In Ribeye with Caramelized Red Onions

58

### 21 Day Dry Aged 18 oz Kansas City Strip Steak

18oz. Peppercorn Crusted Kansas City Strip Steak served with Demi Glaze

56

### Pan Seared Chilean Seabass

Chilean sea bass filet served over a bed of rice with bruschetta topping

42

### Fettuccini Alfredo

Add Chicken 5 | Shrimp 12

20

### Rigatoni

Served with Italian sausage and green peas in a vodka tomato cream sauce

22

### Veal Scallopini Picatta

Sautéed with fresh roma tomatoes, capers, and mushrooms

36

### Chicken Your Choice

Your choice sauteed and served marsala, vesuvio or picatta style

26

### BBQ Ribs

Full Slab of Baby Back Ribs with Homemade BBQ Sauce

30

### Shrimp DeJonghe

Lightly breaded jumbo shrimp in a garlic, parsley, and white wine sauce

31

### Atlantic Salmon

With lemon butter and garlic spinach

28

### Alaskan King Crab

1lb Split Red King Crab Legs Served with Drawn Butter. Add 9oz.

95

### Lake Perch

Sautéed with lemon caper or fried

31

All Tables are Subject to a 20% Gratuity

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# FINE WINES • COCKTAILS • CRAFT BEER

## WINES

### Champagne & Sparkling

|  | gls | btl |
|--|-----|-----|
| Veuve Cliquot Brut NV (Champagne)                | 25  | 98  |
| Champagne Drappier Blancs des Blancs (Champagne) | -   | 120 |
| LaMarca Prosecco 187ml (Italy)                   | -   | 12  |
| Mia Sparkling Moscato (Spain)                    | 9   | 36  |
| Stella Rosa Rosso Lightly Sparkling Red (Italy)  | 10  | 42  |

### Whites & White Blends

|  |    |    |
|--|----|----|
| Vino Moscato (Washington)                          | 9  | 36 |
| Dr Loosen "Dr L" Riesling (Mosel)                  | 9  | 36 |
| Tenshen Viognier Blend (Central Coast, California) | 12 | 48 |
| Michel Picard Vouvray (Loire)                      | 10 | 42 |
| Canti Moscato (Italy)                              | 10 | 42 |

### Rose

|                                     |    |    |
|-------------------------------------|----|----|
| Fleur de Mer (Provence)             | 12 | 48 |
| Acrobat Rose of Pinot Noir (Oregon) | 9  | 36 |

### Sauvignon Blanc

|                              |    |    |
|------------------------------|----|----|
| Kim Crawford (New Zealand)   | 12 | 48 |
| Nicolas (Cotes de Gascogne)  | 9  | 36 |
| Whitehaven (Marlborough, NZ) | 10 | 42 |

### Pinot Gris/Pinot Grigio

|  |    |    |
|--|----|----|
| Firesteed Pinot Gris (Willamette Valley) | 9  | 36 |
| J Vineyards Pinot Gris (California)      | 12 | 48 |
| Maso Canali (Trentino)                   | 10 | 42 |

### Chardonnay

|                                      |    |    |
|--------------------------------------|----|----|
| Jadot Macon Villages (Burgundy)      | 10 | 42 |
| Kendall Jackson Reserve (California) | 9  | 36 |
| Stag's Leap (Napa Valley) (Spain)    | 16 | 58 |

### Pinot Noir

|   |    |    |
|---|----|----|
| Boen Tri-County (California)                  | 12 | 48 |
| Le Grand (Languedoc)                          | 9  | 36 |
| J Vineyards (Monterey, Sonoma, Santa Barbara) | 14 | 54 |

### Merlot

|                                      |    |     |
|--------------------------------------|----|-----|
| Sterling (California)                | 10 | 42  |
| Twomey (Napa Valley)                 | -  | 120 |
| Silverado Mount George (Napa Valley) | -  | 90  |
| Decoy by Duckhorn (Sonoma)           | 12 | 48  |

### Cabernet Sauvignon

|                                      |    |    |
|--------------------------------------|----|----|
| St Francis Reserve (Sonoma)          | 13 | 52 |
| Penfolds "Max's" (Australia)         | 10 | 42 |
| Hess Shirttail Ranches (North Coast) | 12 | 48 |
| William Hill (Central Coast)         | 10 | 42 |
| Quilt (Napa Valley)                  | 18 | 60 |
| St Suprey Dollarhide (Napa Valley)   | -  | 74 |

### Cabernet Sauvignon

|                                       | gls | btl |
|---------------------------------------|-----|-----|
| Duckhorn (Napa Valley)                | -   | 96  |
| Caymus Family Vineyards (Napa Valley) | -   | 145 |
| Cakebread (Napa Valley)               | -   | 120 |
| Sterling (Napa)                       | -   | 56  |

### Other Reds/Blends

|  |    |     |
|--|----|-----|
| Black's Station Red Blend (Dunnigan Hills) | 9  | 36  |
| Kuleto India Ink Red Blend (Sonoma)        | 14 | 54  |
| Orin Swift Abstract (California)           | -  | 78  |
| Quintessa (Napa Valley)                    | -  | 220 |
| Opus One (Napa Valley)                     | -  | 390 |
| Stag's Leap Petite Sirah (Napa)            | -  | 82  |
| Farm to Table Shiraz (Australia)           | 10 | 42  |
| Enrique Foster IQUE Malbec (Mendoza)       | 9  | 36  |
| The Federalist Zinfandel (Lodi)            | 12 | 48  |
| Banfi Chianti Classico Riserva (Tuscany)   | 12 | 48  |

## COCKTAILS

### Blood & Sand

Dalmore 12 yr Single Malt Scotch, Luxardo Cherry Liqueur, Sweet Vermouth and Orange Juice

### Negroni

Citadelle Gin, Campari, Sweet Vermouth, Orange Slice

### Garden Mule

Prairie Organic Cucumber Vodka, Pierre Ferrand Dry Curaçao, Bitters, Ginger Beer

### Craven Haven Colada

RumHaven, Coconut Rum, Pineapple, Creme of Coconut, Lime Juice

### Red Berry Cosmo

New Amsterdam Red Berry Vodka, Triple Sec, Lime Juice and Cranberry Juice

### Strawberry Mojito

Plantation Rum, Strawberry Reál Syrup, Lime Juice and fresh muddled Mint

### Cranberry London Mule

Citadelle Gin, Cranberry Juice, Lime Juice, Ginger Beer and Lime

### Black Cherry Mule

Bird Dog Black Cherry Whiskey, Luxardo Cherry, Ginger Beer and Lime

### Guns & Rosé

Bulliet Bourbon, Apricot Brandy, Lemon, Simple Syrup, Prickly Pear syrup topped with Sparkling Wine

### Gino's Margarita

Gino's hand selected Herradura Resposado Tequila, Cointreau, Margarita Mix and Orange Juice

### Vodka Collins

Tito's Vodka, Raspberry Purée, Splash of Soda and Sweet and Sour Mix

### Pomegranate Spritz

Aperol, Sparkling Wine, Pomegranate Juice and Soda

## CRAFT BEER

Lagunitas A Little Sumpin' Sumpin' Ale (California) 7.5%

Dogfish Head 60 Minute IPA (Delaware) 6%

Bell's Two Hearted Ale (Michigan) 7%

Devil's Trumpet My Ghetto (Merrillville, IN) 7%

Goose Island 312 Urban Wheat (Illinois) 4.2%

Three Floyds Robert the Bruce Scottish Ale (Munster, IN) 6.5%

Three Floyds Gumball Head, American Wheat Ale (Munster, IN) 5.6%

Revolution Anti Hero IPA (Illinois) 6.7%

Dogfish Head SeaQuench Ale (Delaware) 4.9%

Crispin Original Cider (California) 5% \*certified Gluten Free

New Holland Dragon's Milk Stout (Michigan) 11%

## BOTTLED SODA

Boylan Bottled Soda  
All natural cane sugar. Root Beer, Ginger Ale or Black Cherry

*Boylan's*  
PRIME & SURF

## Featured Cocktail

### MOMosa

Wycliff Brut, Lemon & Raspberry Purée

