

Soup of the Day \$4 Crock of French Onion Au Gratin \$5 Mozzarella Sticks \$7 Chicken Tenders \$8 Buffalo Wings \$9 Eggplant Rollatini \$8

Potato Skins \$7

Grilled Filet Mignon Medallions with Brie Cheese \$14 and caramelized onions served with Asiago Cheese Crostini

Fried Calamari \$9 Lightly breaded & fried calamari rings served with marinara sauce

Greek Mezze \$9

Tomato wedges, cucumbers, olives, grape leaves, Feta cheese & Haloumi cheese served with Tahini dip, Hummus, warm pita and a drizzle of virgin oil

Chicken Quesadilla \$9

Flour tortilla with melted Jack cheeses, scallions & Cajun chicken served with sour cream and salsa

Pan Seared Sea Scallops \$11

In a chili honey reduction sauce served with sauteed baby spinach

Flatbread Gourmet Pizza \$11

Eight inch thin crust pie shell topped with shrimp, goat cheese, whole garlic, and asparagus in a pesto tomato sauce

Portabella Mushrooms \$9

Marinated in garlic & oil, sliced and served wth aromatic Jasmine rice cake, herb encrusted wheels of goat cheese, crostini & garlicky salad greens

El Paso Quesadilla \$11

Pressed flatbread stuffed with bacon, onions, mushrooms, green peppers, beef sirloin and Jack cheese served with chipotle honey mustard sauce

Cajun Calamari \$10

Fried calamari rings sauteed in garlic & shallots garnished with scallions, parsley, tomato concasse finished in Cajun balsamic glaze

Greek Quesadilla \$9

Flour tortilla with melted feta cheese, tomato, spinach, black olives and scallions served with homemade tri-color chips

GT's Sampler \$13

All your favorites on one plate: 3 mozzarella sticks, 3 chicken fingers, 2 potato skins and 6 Buffalo wings served with marinara sauce, Bleu cheese dressing, sour cream and honey mustard sauce

Salad

Individual Tossed Salad \$4

Caesar Salad \$8 Add Chicken \$11 Chef \$11 Greek Salad \$8 Add Chicken \$11

Sesame Chicken & Baby Spinach Salad \$11

In a sesame honey vinaigrette dressing with mushrooms, red onions, julienne carrots and crunchy sesame noodles

Mesculin Salad \$9

Assorted field greens tossed with Gorgonzola cheese, nuts, sundried tomatoes and Portobella mushrooms in a whole grain mustard vinaigrette

Spinach Salad \$8

Fresh spinach tossed with chopped egg, bacon bits and mushrooms served with choice of dressing

GT's Classic Cobb Salad \$11

Mixed greens tossed with cherry tomatoes, bacon bits, chopped egg, julienne carrots, Gorgonzola cheese in Avocado ranch dressing and topped with grilled chicken

Honey Crunch Chicken Salad \$11

Mixed greens tossed with cherry tomatoes, bacon bits, red pepper strips, croutons, Jack cheeses in creamy honey mustard dressing topped with boneless fried chicken tenders

<u>Pasta</u>

All Entrees Served With A Complimentary Choice Of Soup Or Salad: Greek Or Caesar Salad Additional \$2

 Shrimp Scampi \$18 sauteed in garlic, olive oil, herbs and white wine served over linguini Sauteed Chicken Tenders \$14 tossed with broccoli, sundried tomatoes and penne in a garlic wine sauce Penne Vodka \$13 penne in a sauce of vodka, cream, parmesan cheese, fresh basil and a touch of tomato Homemade Meat Lasagna \$13 baked pasta layered with meat, ricotta and mozzarella cheeses topped with marinara sauce 	Linguini Scarpiello \$14 chicken, sausage, roasted red peppers, onion & mushrooms tossed in a tomato basil sauce Vegetable Saute \$14 Artichokes, roasted red peppers, portabella mushrooms, fresh spinach & basil tossed with penne and garlic olive oil Rigatoni Toscana \$14 Rigatoni tossed with smoked Mozarella cheese, fresh spinach, prosciutto and portabella mushroom in a white wine cream sauce
Eggplant Rollatini \$13	Rigatoni Bolognese \$14
sliced fresh eggplant rolled and stuffed with	Delicious blend of veal, pork & hearty
ricotta cheese topped with mozzarella and	beef mixed with garlic, Shallots, onions &
marinara sauce served with linguini	seasonings in a whole tomato base

Seafood

All Entrees Served With Choice Of Soup Or Salad: Greek Or Caesar Salad Additional \$2

Homemade Baked Crab Cakes \$20 Topped with lemon buerre blanc

Sesame Encrusted Salmon \$20 Over fresh sauteed spinach in a balsamic vinegar reduction sauce

> Jumbo Shrimp \$18 Your choice of preparation - fried or parmigiana

Fresh Herb & Cheese Crusted Cod Fish \$18 Served with sauteed garlic spinach & enhanced with balsamic glaze

Seafood St. Jacques \$20 Jumbo shrimp & sea scallops baked in a crock of mornay sauce & topped with piped mashed potato

Black & White Sesame Encrusted Shrimp Teriyaki \$20 Enhanced with Jasmine Rice & a blend of broccoli, carrots, scallions & peppers

Pan Seared Scallops \$19

Served over a bed of fingerling potatoes, scallions, cherry tomato, asparagus, spinach and bacon enhanced with corn syrup cream sauce

Fish & Chips \$17

Beer battered Cod fish served with GT's fries & vinegar dipping sauce

Blackened Salmon \$20

Topped with chipotle butter served over warm black bean & corn salsa salad with red onions roasted red peppers & cilantro

<u>Chícken</u>

All Entrees Served With Choice Of Soup Or Salad: Greek Or Caesar Salad Additional \$2

Layered Chicken \$15

Layered with roasted red peppers, Portabella mushrooms & smoked mozzarella In Madeira wine mushroom sauce

Chicken Dijon \$15

Served over fresh sauteed spinach finish with a Dijon mustard cream sauce

Chicken Marsala \$15 Sauteed & finished with a Marsala wine and mushroom sauce

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Baja Chicken \$15

Spiced, blackened & served over rice and black beans topped with assorted Jack cheeses Chicken Fracaise \$15 Sauteed in a lemon wine butter sauce

Chicken Parmigiana \$14 Lightly breaded & baked with mozzarella cheese & marinara sauce

Fanned Boneless Breaded

Chicken Breast \$14 Served over spinach ravioli sauteed in a garlic cream sauce

Herb Marinated Free Range Half Chicken \$15 Crowned with chicken pan gravy served with chive mash-potato cake

Meat

All Entrees Served With Choice Of Soup Or Salad: Greek Or Caesar Salad Additional \$2

Steak Au Poivre \$20 Filet Mignon encrusted with fresh cracked black pepper in a brandy peppercorn sauce

Steak Gorgonzola \$21

Filet Mignon topped with melted Gorgonzola cheese in a port wine reduction sauce

French Trimmed Center Cut Pork Chop \$17

Grilled and seasoned served over a bed of fingerling potatoes, onions & asparagus & enhanced with port wine glaze

Porterhouse Steak \$22

Seasoned & grilled topped with fresh onion crisps in a shallot mushroom red wine sauce

Salsa Verde Skirt Steak \$17

Sliced and fanned over Jasmine rice cake & crowned with puree of capers, onions & parsley

Simply Steak

Center Cut Rib Eye or Filet Mignon grilled and topped with onion rings 14oz. Rib Eye \$18 - 8oz. Filet \$20

Veal Marsala \$18 Sauteed and finished with a Marsala wine and mushroom sauce

Veal Francaise \$18

Sauteed in lemon wine butter

Veal Parmigiana \$18

Lightly breaded and baked with mozzarella and marinara sauce

Veal Saltimbocca \$19

Thinly sliced tenderized veal scaloppini, sage, prosciutto & smoked mozzarella cheese in a Madeira wine sauce over sauteed spinach

Specialty Sandwiches

Complimented With Fries

Tuna Melt \$8

Corned Beef or Pastrami Reuben \$9

Seasoned Sliced Steak \$10 Served on a club roll with sauteed mushroom & onoins

Baja Wrap \$9

Flour tortilla stuffed with black beans, rice, Jack cheese and spiced chicken served with salsa

Hot Opened Roast Beef Sandwich \$10

With pan gravy served with mashed potato

Portabella Mushroom \$8

Served on Foccacia roll with roasted red peppers, grilled red onions, mesculin greens and smoked mozzarella cheese topped with mustard vinaigrette

Clubs \$8 Choice of roast beef, turkey, tuna

Napoleon Wrap \$8

Flour tortilla stuffed with grilled Portabella mushrooms, zucchini, tomato, fresh mozzarella cheese, mesculin greens and garlic mayonnaise

Chicken Ranch BLT Sandwich \$9

Breaded fried chicken breast topped with bacon, lettuce, tomato & ranch dressing served on a club roll

Paníní's

All Served On Pressed Ciabatta Bread Or Focaccia Roll & Complimented With Fries

Italiano \$9 Genoa Salami, prosciutto, roasted peppers, provolone cheese, mesculin greens & balsamic vinaigrette dressing

Russian \$9 Smoked turkey, Russian dressing, cole slaw & melted Swiss cheese

Heartland \$9

Roast beef, horseradish mayo, grilled red onions, cole slaw & provolone cheese

Baja \$9

Smoked turkey, chipotle mayo, grilled red onions, mesculin greens & pepper jack cheese

Milano \$9

Roasted red pepper, fresh mozzarella cheese, grilled zucchini, fresh spinach & pesto mayo

Smoked Turkey \$9

With Dijon mustard grilled red onion & brie cheese

GT's Specialty Burgers

80z. Charbroiled Burgers Served With Lettuce, Tomato, Raw Onion, Coleslaw, Pickles & French Fries

Beef Burger \$8 ~ Cheeseburger \$8.50 ~ Pizza Burger \$8.50

Trieste Burger \$9 Topped with Gorgonzola cheese, roasted red peppers and grilled red onions

> **Canadian Burger \$9** Topped with Canadian bacon and Monterey Jack cheese

Alpine Burger \$9 Topped with mushroom, onions and Swiss cheese

Neopolitan Burger \$9

Topped with roasted red peppers, Portabella mushrooms & mozzarella cheese

Patty Melt \$9

Served on grilled rye bread topped with melted Swiss cheese and grilled onions

P&P Burger \$9

Peppercorn encrusted burger topped with Pepper Jack cheese, roasted red peppers

Mexican Burger \$9 Cajun spiced burger topped with chipotle mayonnaise, pepper jack chees, grilled red onions

> Bleu Cheese Burger \$9 Topped with fresh crumbled Bleu cheese, grilled ham, Dijon mayo

> > **Texas Hold Em' Burger \$9**

Topped with barbecue sauce, bacon, ham, grilled red onion & melted cheddar cheese served with fries

Pesto Burger \$9 Topped with fresh tomato slices, grilled red onion, fresh mozzarella cheese & fresh pesto served on rosemary focaccia roll

Grílled Chícken Sandwiches

Served On An Italian Roll With French Fries Substitue A Small Tossed Salad For Additional \$1

Helsinki \$9 Topped with asparagus, sun dried tomato, garlic mayonnaise & Swiss cheese

Roma \$9 Topped with sliced tomato, fresh mozzarella cheese, mesculin greens & Italian vinaigrette dressing

> **Canadian \$9** Topped with Canadian bacon & Monterey Jack cheese

Neopolitan \$9 Topped with Portobello mushrooms, roasted red peppers & mozzarella cheese

> Cajun \$9 Blackened & topped with ham, and cheddar cheese

Trieste \$9 Topped with Gorgonzola cheese, roasted red peppers and grilled red onions

Caesar \$9 Topped with Caesar dressing, romaine lettuce and mozzarella cheese

American \$9 Topped with American cheese, lettuce, tomato & bacon

Philadelphia \$9 Topped with mushrooms, onions & mozzarella cheese

Texas \$9 Topped with barbecue sauce, bacon & cheddar cheese

<u>Síde Orders</u>

Sauteed Spinach \$4.50 Pasta, Garlic & Oil \$4.50 French Fries \$3 Spicy Fries \$4 Vegetable of the Day \$2.50 Onion Rings \$5

Meat Temperatures Rare-Cool Red Center Medium Rare-Warm Red Center Medium-Warm Pink Center Medium Well-Very Little Pink In Center Well-Cooked Through

18% Gratuity Will Be Added To Parties Of 8 Or More