



Crudo

BIGEYE TUNA	17
Oyster crema, cucumber & crispy sunchoke chips	
ORA KING SALMON TORO	17
Red Finger lime & micro basil	
WILD STRIPED BASS	17
Sea beans & black lava salt	
CHEF'S CRUDO SELECTION	17
Bigeye tuna, Ora King salmon toro & wild striped bass	

Shellfish

MARKET OYSTERS	4 EACH
San Giacomo mignonette & Bombay cocktail sauce	
COLOSSAL U-12 PRAWNS	20
LOBSTER COCKTAIL	24
Salsa rosso	
ALASKAN KING CRAB	34
Mostarda dijon	

Zuppe e Insalate

TODAY'S MARKET SOUP	10
THE ICEBERG & GORGONZOLA DOP	12
Sweet 100 tomatoes, crisp pancetta & walnuts	
LETTUCES, CHICORIES & SOFT HERBS	10
Sangiaco dressing	
CAESAR SALAD	12
Ciabatta croutons	

Antipasti

ACQUARELLO ARANCINI	18
7 Year Aged Risso, tomato sugo, shaved black truffles	
SEA SCALLOPS	22
Cucumber "spaghetti" & mint	
CRABMEAT & AVOCADO PARFAIT	24
Mango, bell peppers & cognac mayonnaise	
ITALIA MEATBALLS	12
Corso ricotta & Pecorino Romano	
MOZZARELLA DI BUFALA	19
Avocado, roasted teardrop tomatoes & micro basil	
PROSCIUTTO DI SAN DANIELE 24 MONTHS DOP	18
Dok Dall'Ava, grilled bread & compressed cantaloupe	

HOUSEMADE

Gold-Extruded Pasta

Italian heritage organic stone ground Senatore Cappelli flour.

SPAGHETTINI	15
Al pomodoro e basilico	
FUSILLI	19
Neapolitan beef & onion sugo, Pecorino Romano & Parmigiano Reggiano	

7-YEAR AGED
ACQUERELLO RISOTTO
Viking Village sea scallop & baby leeks
29



Gibsons USDA Prime Angus

Gibsons Restaurant Group proudly serves USDA Gibsons Prime Angus. We are the only restaurant group in the country to be awarded its own USDA certification.

FILET MIGNON (7oz)	46
FILET MIGNON (14oz)	78
NEW YORK STRIP (13oz)	51
NEW YORK STRIP BONE-IN (16oz)	54
CHICAGO CUT (22oz)	59
DRY-AGED LONG-BONE RIBEYE (32oz)	125
CLASSIC BURGER	14
USDA Gibsons Prime Angus, lettuce, tomato & onion. Add american, cheddar, raclette, gorgonzola, or provolone \$2	
FILET MIGNON SLIDERS	18
Brioche bun & black truffle butter	

Grass-Fed Australian

Aged for minimum of 75 days.

NEW YORK STRIP (14oz)	54
BONE-IN FILET MIGNON (12oz)	60

Japanese Pure Kobe

Cut to order, from the Hyōgo Prefecture, minimum 4 oz.

A5 SIRLOIN	35 / oz
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Housemade Sauces

BEARNAISE	2
HOUSEMADE STEAK SAUCE AAA	3
BLACK TRUFFLE BUTTER	4
CREAMY HORSERADISH	2
DUCK FOIE GRAS BUTTER	4
SALSA VERDE	3

Seafood

ORA KING SALMON	29
Pan roasted, butternut squash puree, chanterelles & brussels sprout leaves	
BLACK BASS	36
Pan seared, fennel & orange salad	

Altre Cose

POULET ROUGE CHICKEN MILANESE	25
Herb breaded chicken, carmelina tomato jam	
BERKSHIRE PORK FIORENTINA	35
Herbs de Provence & Calabrian chili oil	
LAMB CHOPS	48
Naturally raised Van Wells Farm Lamb, mint & pesto	

Vegetables

SHISHITO PEPPERS	12
Flash fried & balsamic ristretto	
GRILLED ROMANESCO	11
Oven-roasted cherry tomatoes & egg salsa	
BRUSSELS SPROUTS	12
Prosciutto di San Daniele	

Potatoes

FRESH-CUT FRENCH FRIES	10
House seasoning	
DOUBLE BAKED POTATO WITH RICOTTA	15
Parmigiano Reggiano & Burgundy black truffles	