\$46*pp Three Course Dinner Menu

SUNDAY, NOVEMBER 2 - SUNDAY, NOVEMBER 9, 2025

Starters

Tonight's Soup

composed daily

Calamari Fritti

crispy cherry peppers, marinara, aioli

Chicken Wings

chili-infused honey, GM creamy herb

Caesar Salad

romaine, croutons, shaved parmesan

GM Chopped Salad

mixed greens, tomatoes, golden raisins, roasted peppers, fresh mozzarella, candied walnuts, balsamic vinaigrette or creamy herb dressing (add+\$5)

Mains

Butternut Squash Ravioli

braised mushroom ragout, sweet peas, pecorino

Short Rib Bolognese

jumbo fresh rigatoni

Vermont Maple Glazed Salmon

basmati rice, haricot verts

Free Range Chicken

cornbread & sausage stuffing, cranberry sauce, chicken gravy

Steak Risotto

Medallions of Beef Tenderloin, Cacio e Pepe risotto, shaved pecorino

Steak Frites - 8oz Prime Flat Iron Steak

shoestring fries, whiskey peppercorn sauce (substitute **16oz Angus Ribeye** add +\$18)

Sweets

GM Mini Brownie Sundae

vanilla ice cream, chocolate ganache, caramel sauce, whipped cream, M&M's©

Old Fashioned Carrot Cake

walnut-cream cheese frosting

Chef's Choice

nightly selection



RESTAURANT WEEK

\$24*pp Two Course Prix-fixe Lunch

TUESDAY, NOVEMBER 4 - FRIDAY, NOVEMBER 7, 2025 12pm-3pm

Starters

Today's Soup Selection

composed daily

Caesar Salad

romaine, croutons, shaved parmesan

Calamari Fritti

crispy cherry peppers, aioli, marinara

GM Chopped Salad

mixed greens, tomatoes, golden raisins, roasted peppers, fresh mozzarella, candied walnuts, balsamic vinaigrette

(add+\$5)

Mains

French Onion Meatloaf

capped with caramelized onions, Gruyère, merlot gravy, mashed potatoes

Mediterranean Branzino

pinot grigio, capers, lemon, asparagus

Butternut Squash Ravioli

brown butter, sage & pecorino

Chicken Burrata

crispy chicken, marinara, creamy burrata, penne w/ basil sauce

"Surf & Turf" Burger

cheddar cheese, chili pop shrimp, shoestring fries