



WAYZATA'S CLASSIC SEAFOOD & STEAKHOUSE

Open 4 pm daily • dinner menu available after 5:00

HAPPY HOUR

Everyday

4:00 - 6:00 Bar

HAPPY HOUR SUPPER \$26

Served Everyday Bar Only 4-6

U.S.D.A. Prime Steak & Small Gianni's Salad

TOP SIRLOIN OR BAVETTE STEAK

Served with a glass of house red or white wine

BEER

Blue Moon 5⁵⁰

Odell 90 Shilling 6

Fulton Lonely Blonde 5⁵⁰

Corona 5⁵⁰

Fulton Sweet Child of Vine IPA 5⁵⁰

Summit Extra Pale Ale 5⁵⁰

Anchor California Lager 6

Guinness ~ 16 ounce can 6

Ballast Point Grapefruit Sculpin IPA 7

Heineken 5⁵⁰

Bud or Bud Light 4⁵⁰

Excelsior Bitteschlappe 5⁵⁰

Stella Artois 5⁵⁰

Surly Furious ~ 16 ounce can 7⁵⁰

Amstel Light 5⁵⁰

La Fin Du Monde 8

Modest Brewing Co ~ 750 ml can

First Call cold press coffee lager 20

Smooove salted caramel lager 20

Strongbow Cider 6

WINES BY THE GLASS

CABERNET

The Counselor 2013 Alexander Valley, CA 16/64

Smith & Hook 2014 Central Coast, CA 14/56

Vigilance 2014 Lake County, CA 12/48

CAB FRANC

Field Recordings 2015 Paso Robles, CA 12/48

BLEND

Old Patch Red 2014 Sonoma County, CA 10/40

MERLOT

Trefethen 2012 Oak Knoll, Napa 15/60

DOLCETTO D'ALBA

Paolo Scavino 2013 Italy 10/40

MALBEC

La Posta "fazzio" Argentina 2014 12/48

PINOT NOIR

Radicle Vine Willamette Valley, OR 2014 14/56

SLH by Hahn Santa Lucia Highlands, CA 2014 15/60

ZINFANDEL

Peirano Immortal Lodi, CA 2013 10/40

CHARDONNAY

Light Horse 2013 CA 12/48

La Crema 2013 Sonoma, CA 16/64

Stoller 2015 Dundee Hills, OR un-oaked 14/56

SAUVIGNON BLANC

Giesen 2014 New Zealand 10/40

Sand Point 2014 Lodi, CA 12/48

PINOT GRIGIO

Ca'Stella 2014 Italy 12/48

RIESLING

Robert Weil "tradition" Germany 12/48

ROSE

Whispering Angel 2014 Provence, FR 12/48

Miraval 2014 Provence, FR 15/60

Bermejo Listan Rosado Canary Island, SP 14/56

SPARKLING

Voga prosecco Italy 10/40

Roederer Estate brut CA 15/60

Bonnet-Ponson brut FR 18/72

Moet & Chandon brut~187 ml~ FR 25

Argyle Rose Brut Dundee Hills, OR 17/68

Patrick Bottex Bugey Cerdon, la cueille rose, France 14/56

POPCORN ~ white truffle oil, parmesan cheese, sage, sea salt ~ 3

HOUSE CUT FRIES ~ béarnaise sauce ~ 6

DEVEILED EGGS & BBQ PORK BELLY ~ 8

MEAT BALLS ~ pork, asian bbq sauce ~ 5

SURF & TURF SKEWERS ~ 18

2 lobster & 2 beef tenderloin

LOBSTER SKEWERS ~ 2 ea ~ 12

BEEF TENDERLOIN SKEWERS ~ 2 ea ~ 6

MINI BURGER ~ 1 ea ~ 4

LEVAN'S FISH TACO ~ flour tortilla, lettuce, salsa ~ 6 ea

GRILLED BEEF TACO ~ flour tortilla, lettuce, salsa ~ 6 ea

GUACAMOLE & CHIPS ~ 5

TENDERLOIN BEEF TIPS ~ broccoli, dipping sauces ~ 18

TENDERLOIN STEAK SALAD ~ 25

whole romaine, avocado, tomatoes, parmesan dressing

GRILLED STEAK SANDWICH ~ 14

caramelized onions, au jus, oprah sauce, fries

PIMENTO CHEESE DIP ~ crudités, saltine crackers ~ 6

PASTA

STEAK BURGER ~ 16

half-pound, house-ground prime sirloin, house-cut fries,
tomato, lettuce, spicy pickle

add: cheddar, american, blue, gruyere, goat cheese + .50 ea

*add : avocado, bacon, sautéed mushrooms, sautéed onions
or fried egg + .75 foie gras +15*

GIANNI'S HOUSE SALAD ~ 12

chopped romaine lettuce, caesar dressing, your choice of :

bay shrimp, red onion, black olives,

pickled peppers, tomato, bacon, bleu cheese,

anchovies, hard-boiled egg, croutons, parmesan

SINGLE MALT SCOTCH WHISKY

Speyside
Glenlivet 12 yr 11
Glenlivet 15 yr 15
Glenlivet 18 yr 25
Glenfiddich 12 yr 15
Glenfiddich 14 yr 17
Glenfiddich 18 yr 30
Balvenie *carribean cask* 18
Balvenie *doublewood* 12 yr 15.50
Glen Grant 48yr 213

Skye
Talisker 10 yr 14
Lowlands
Auchentoshan 3 wood 15
Glenkinchie *distiller’s edition* 15

Islay
Laphroaig 10yr 10
Laphroaig 18yr 25
Lagavulin 16yr 17
Bowmore *darkest* 15 yr 15

Orkney Island
Highland Park 12 yr 14
Highland Park *dark origins* 17
Highland Park 25 yr 95/oz

Highland
Dalwhinnie 15 yr 16
MaCallan 10 yr 12
MaCallan 12 yr *double cask* 14
MaCallan 12 yr 18
MaCallan 15 yr *triple cask* 20
MaCallan 18 yr 45
MaCallan *rare cask* 45

West Highlands
Oban Distillery Edition 17
Oban Little Bay 17
Oban 14 yr 15

BLENDED
Cutty Sark Prohibition 11
Johnny Walker Blue 40
Crown XO 14

BOURBON, WHISKIES & RYE

Basil Hayden 10.50	Bulleit Rye 9
Bookers 14	High West Dbl Rye 11
Woodford Reserve 11.50	Dickel Rye 9
Knob Creek 10	Templeton Rye 11
Markers Mark 10	Crown Rye 10
Blanton’s 17	Woodford Rye 12.50
Makers Mark “46” 11	Knob Creek Rye 10
Wyoming 13	High West Rendezvous 14
High West Camp 15	Rittenhouse Rye 10
High West Yippi Ki Yee 19	
Eagle Rare 10	
Woodford Double Barrel 14	
Eligah Craig 15	

JAPANESE WHISKY

Hakashu 19	
Nikka Coffee Grain 17	
Yamazaki 12 yr 19	

IRISH WHISKEY

2 Gingers 8.50	
Bushmills 8.50	
Teeling 9	
Tullamore Dew 9	
Redbreast 12 yr 15	
Clontarf 8.50	
Middleton 40	

TEQUILA/AVILA/MEZCAL

PATRON Silver 10		
DON JULIO Silver 10		Anejo 14
DON JULIO 1942 25		
AVION Silver 10	Reposado 13	Anejo 14
MILAGRO	Reposado 18	Anejo 23
REVEL	Reposado 16	Anejo 19
OCHO Plata 12	Reposado 14	Anejo 16
CASAMIGOS	Reposado 13	
CLASE AZUL	Reposado 20	
HUSSONG	Reposado 10	
ATELIER MAESTRO 40		
MAYALEN Mezcal Borrego 12		
MAYALEN Mezcal Guerrero 12		

COCKTAILS ~ 12

THE AVIATION
bombay gin, maraschino liquor, violette liqueur, fresh lemon juice

BLOOD ORANGE MARGARITA
don julio blanco, cointreau, fresh lime juice, agave, bood orange puree, salted rim, served up

PEAR BREEZE MARTINI
grey goose pear, st. germaine, fresh lemon juice, prosecco

KEY LIME MARTINI
vanilla vodka, lime juice, cream, midori, graham cracker rim

DOUBLE RYE MANHATTAN
high west double rye, carpano antica, trinity bitters

SAZERAC
george dickel rye, simple syrup, peychaud bitters, absinthe

THE PAMELICIOUS
death’s door gin, st. germaine, lemon juice, canton ginger

WISE GUY
j carver rye, lemon juice, agave simple syrup, jamaican bitters

COOL RUNNINGS
tattersall aquavit, punt e mes, lime juice, ginger beer served on the rocks

NORDIC NEGRONI
tattersall aquavit, aperol, antica vermouth, ancho reyes chili liquor, trinity bitters

Bees Knees
j carver barrel gin, ginger simple syrup, lemon, orange bitters

St. Germaine Cocktail
prosecco, st. germaine, club soda

Pisco Sour
don cesar pisco, fresh lime, simple syrup, bitters, egg white