



BAR MENU

DEVILED EGGS & BBQ PORK BELLY 8 *

LOBSTER SKEWERS (2 ea) 12 *

BEEF TENDERLOIN SKEWERS (2 ea) 6 *

MINI BURGER 5 ea *

LEVAN'S FISH TACO 7ea *

flour tortilla, lettuce, salsa

GRILLED BEEF TACO 7 ea *

flour tortilla, lettuce, salsa

GUACAMOLE & CHIPS 6 *

FRITO MISTO 12 *

calamari, scallop, shrimp, sriracha mayo

POPCORN 3

white truffle oil, parmesan cheese, sage, sea salt

HOUSE CUT FRIES 7

béarnaise sauce

ANTIPASTO PLATE 16

prosciutto, two cheeses, pickled vegetables, nduja spread, grilled bread

POTATO PAPALLETE BITES 8

TENDERLOIN BEEF TIPS 18

broccoli, dipping sauce

TENDERLOIN STEAK SALAD 26

whole romaine, avocado, tomatoes, parmesan dressing

GRILLED STEAK SANDWICH 16

caramelized onions, au jus, oprah sauce, fries

STEAK BURGER 18

half-pound, house-ground prime sirloin & limousin beef

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

GIANNIS 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 cheese

HAPPY HOUR SUPPER-\$27

Sorry No Substitutions

Choice of Bavette or Flat Iron Steak with Small Gianni's Salad and a glass of house wine

HAPPY HOUR EVERYDAY 4-6 Selected Food Items * \$2 off *
WINE BY THE GLASS/BOTTLE

CABERNET

Robert Mondavi 2014 *Napa Valley, CA* 16/64
Steele 2015 *Red Hills Lake County, CA* 14/56
Hyatt Vineyards 2012 *Rattlesnake Hills, WA* 12/48

NEBBIOLO

Malvira 2015 *Piedmont, IT* 15/60

MERLOT

Trefethen 2014 *Oak Knoll, Napa, CA* 15/60

MALBEC

Aruma 2016 *Mendoza, Argentina* 12/48

ZINFANDEL

Neyers 2016 *Lodi, CA* 14/56

PINOT NOIR

Radicle Vine 2014 *Willamette Valley, OR* 14/56
Hahn Estate SLH 2016, *Sta Lucia Highlands, CA* 15/60

WHITE PINOT NOIR

St Innocent 2015 "*oeil de perdri*" *Willamette Valley, OR* 12/48

CHARDONNAY

Wente 2016 "*Morning Fog*" *Livermore Valley, CA* 12/48
Apolloni 2016 *Estate-no oak-Willamette Valley, OR* 14/56
La Crema 2016 *Sonoma Coast, CA* 16/64

SAUVIGNON BLANC

Chasing Venus 2015 *New Zealand* 12/48
Miner 2017 *Napa, CA* 13/52

PINOT GRIGIO

Scarpetta 2014 *Friuli, Italy* 12/48

RIESLING

Robert Weil 2015 "*tradition*" *Rheingau, Germany* 12/48

ROSE

Whispering Angel 2017 *Provence, FR* 13/52
Spell 2016 *Sonoma County, CA* 12/48
Locus *Columbia Valley, WA* 10/40
Patrimonio *A Mandia* 2016, *Corsia, FR* 12/48
Scaia 2017 *Veneto, IT* 10/40

SPARKLING

Risata Moscato d'Asti 2016 *D.O.C.G. Italy* 10/40
Terre De Marca Prosecco *D.O.C. Italy* 10/40
Roederer Estate Brut *Anderson Valley, CA* 15/60
Cleto Chiarli *Lambrusco Amabile Italy* 10/40
Veuve Clicquot Brut *Champagne, FR* 19/90
Drappier Carte d'Or Brut *Champagne, FR* nv 16/64
Bollinger Special Cuvee Brut *Champagne, FR* nv half bottle 65
Moet & Chandon Brut *Champagne, FR* 187 ml bottle 25

FEATURED WINE

VILLA RUSSIZ Merlot Collio, Italy 2015 15/60

HAPPY HOUR EVERYDAY 4-6
House Red or White Wine \$7 Wine by the Glass \$3 Off
Call Vodkas, Gins & Cocktails \$2 off
All Whisky \$1 off All Rail \$4

Selected Food Menu * \$2 off *