

Weekly Specials

Two for Tuesday

2 courses & 1 Glass of wine for \$20.
(salad or soup & half entrée or half entrée & dessert)

Tasting Room Wednesday

Wine & Specialty Tastings at the Bar 6:30 – 8:00 pm.
½ off Bottles of Wine & appetizers with the purchase of two entrees.
(one appetizer per two entrees)

Kobe Burger & Cab Thursday

½ off our signature 12 oz Kobe Burgers & ½ off first Cabernet
by the Glass & Bottle
(Cabernet with Kobe purchase)

Sunday Special

\$6 House Wines \$3 Beers
(kids eat free – 1 child per adult - Kids under 12)

Grey'test Happy Hour



Tuesday – Sunday
3:00 - 6:00 pm
Jockey Club Members



2 - 1

Well Drinks, House Wine & Beer
\$6 House Martinis
\$2 off anything premium



Sharables

Cheesy Artichoke Dip 11-

Our most requested dip. Cheesy & creamy served with warm baguette.

Don't feel like sharing - try a half 7-

Gaetano's Formaggio Platter 20-

Four cheese selection, fresh grapes, Mediterranean olives, and Italian sopressata with mixed flat bread and/or warm baguette.

Two cheese selection 14-

Baked Honey Praline Brie 11-

Sprinkled with pecans, caramel & honey served with warm baguette & apples.

Don't feel like sharing - try a half 7-

GG Chicken Strips 7-

Crispy sesame & parmesan crusted chicken strips.

Choice of Santa Barbara Cumberland Sauce, Marinara, or Wing Sauce.

Decatur Street Crab Cakes 14-

Our 'baked' crab cake duet with a creamy pepperoncini dill sauce.

Drunken 'Nawlins' Martini 14-

Six Jumbo shrimp served cold in Tequila spiked with horseradish cocktail sauce.

Spiedies (Chicken/Lamb) 8/12-

A Southern Tier favorite and owner's family recipe. chicken breast or New Zealand lamb medallions marinated in garlic, lemon & basil atop mixed greens.

Try it buffalo style for \$2.00 extra. Try a combo of both for \$12-

Calamari & Shrimp Francesca 14-

Squid & shrimp sautéed with white wine, lemon, garlic & pepperoncinis with warm baguette & marinara.

GG Steamers 13-

Original - Baker's dozen littlenecks in white wine, garlic and fresh herbs with warm baguette.

Baja - Lemon, butter, white wine, and tequila chili broth with warm baguette.



Salads

Great Scott Caesar

Side/Full 4 / 6-

Romaine, Caesar dressing, fresh Asiago & garlic croutons.
Add Chicken 3- Add Lamb 5- Add Shrimp or Scallops 6-

GG Signature

Side/Full 5 / 7-

Mixed field greens, dried cranberries, roasted pecans and goat cheese.
Add Chicken 3- Add Lamb 5- Add Shrimp or Scallops 6-

Buffalo Chicken Salad 13-

Romaine and field greens with gorgonzola, diced carrots & celery, Asiago cheese, Buffalo chicken tossed with our creamy blue cheese dressing.

Napa Salad 13-

Grilled chicken spiedies on mixed greens & romaine with gorgonzola, pistachios and grapes.

Voo Doo Filet Mignon Salad 18-

Sliced blackened filet mignon atop romaine and field greens with grape tomatoes, red onion, diced bell peppers, and gorgonzola cheese topped with Cajun ranch dressing.

Soup

Chef Scott takes pride in making the most unique and fresh homemade soups.

Ask your server if we are serving soup today.



Lighter Fare

The Point Loma 10-

Blackened fresh pan seared Red Snapper with sprouts, caper & pepperoncini tartar sauce on a toasted pretzel roll.

Just Left of Albuquerque 10-

Fire roasted red pepper veggie burger with red onion, sprouts, Chipotle mayo with melted Monterey Jack cheese on a brioche roll.

The Cortona 10-

Sesame & Parmesan crusted chicken topped with house (vino infused) marinara, chopped artichoke hearts, melted provolone & mozzarella on ciabatta roll.

Bambinos

Chicken Strips 6-

Chicken Strips with BBQ sauce or marinara for dipping and French fries.

Pasta Two Ways 6-

Pasta with marinara or creamy butter & cheese.

GG Mini Burger 5-

Mini hamburger with your choice of cheese and French fries.

Available for children 12 and under.

Sides

Basket of Bread & Butter 4 -

House Truffle Fries 4 -

Homemade Pasta Salad 4 -

Guacamole for Dipping 3-

Vegetable of the Day 5-



Pasta & Chicken

Pasta Robles

Half 17 - / Full 23 -

Penne with toasted pistachios and asparagus in a light cream sauce sprinkled with shredded parmesan cheese.

Add Chicken 4- Add Shrimp, Scallops or Calamari 6-

Smokin' Ravioli

Half 14 - / Full 20 -

Five cheese ravioli in a vodka garlic cream sauce.

Add Prosciutto 3-

Mr. Hot Stuff

Half 16 - / Full 22 -

Angel Hair pasta tossed with garlic, scallions, basil, grape tomatoes, olive oil and a generous splash of sambal (Thai chili paste), sprinkled with shredded parmesan.

Add Chicken 4- Add Shrimp, Scallops or Calamari 6-

GG Buffalo Chicken

Half 15 - / Full 21 -

Penne pasta with spicy buffalo sauce and a blend of parmesan and blue cheese with diced bell peppers.

Chicken St. John

Half 17- / Full 23 -

Trio of Shitake, Portobello and Button mushrooms with Marsala & Riesling wines sprinkled with cilantro & shredded parmesan in a bed of fettuccini pasta.

Want to zip it up try it with diced pepperoncini peppers - Really Grey't!!!

Santa Barbara Chicken

Half 15 - / Full 21 -

Back by popular demand!!!

Sesame & Parmesan crusted chicken drizzled with a citrus Cumberland glaze. Served with seasonal vegetable and GG Starch.



Beef

5 oz Petite Filet 21- Twin Petite Filet 35-

12 oz American Kobe Burger 16-

So lean, delicious & mild you won't go back to a regular burger.

Dressed with Style

Capetown

South African Piri Piri Sauce - creamy semi spicy Peppadew peppers with South African spices - and melted blue cheese.

Evening Attire

Maytag blue cheese & sour cream sauce.

Kip Deville

Caramelized onions and apricot BBQ sauce.

Royal Sonesta

Spicy andouille sausage creole sauce.

Cast Iron Cuisine

Specially blackened in a cast iron skillet available for **FILET** only.

Man O' War

Peppercorn crusted & pan seared in a drizzled with Frangelico Apouivre Sauce.

Island's End

Espresso & Peppercorn crusted, pan seared drizzled with creamy coffee jalapeño red eye gravy.

Burgers served with GG Truffle Fries on toasted Chiabatta Roll.

*Filet items served with GG Truffle Fries or
Starch of the Evening & Vegetable.*



Long Shots

Royal Sonesta 26-

Petite filet stacked atop a crab cake and drizzled with chef Scott's spicy andouille sausage creole sauce.

Santorini Pork Chop 24-

Jumbo pork chop grilled with Calamata olives, peppadew peppers, caramelized baby pearl Onions, and apricot relish.

This item takes a bit longer to cook, so please be patient.

Seafood

Red Snapper Dumonde 29-

Blackened, topped with lobster meat and drizzled with a lobster cream sherry sauce.

Served on a bed of angel hair pasta.

Hot Seafood Antipasto

Half 18 - / Full 24-

Clams, shrimp, calamari and white fish in a spicy aribiatta sauce with pasta.

Notes...

A 20% service charge is added to parties of six or more - Corkage is \$15.00 per 750 ml. bottle, complimentary for each bottle purchased from our list. Cakeage is \$2.00 per person if you bring your own dessert... We are able to do separate checks, however we **must** know ahead of time. Please ask your server and we will do our best to accommodate any special food requests.