

Sharables

California style grilled bread

Rubbed with garlic, fresh basil, diced tomato, virgin olive oil, sea salt drizzled with aged balsamic.

8-

Calamari & Shrimp Francesca

Squid & Shrimp sautéed with white wine, lemon, garlic & pepperoncinis with warm sour dough baguette & marinara.

14-

“Skip Away” Cheesy Artichoke Dip

“Most requested” dip served bubbling with warm sour dough baguette, sprinkled with shredded parmesan cheese.

10-

Decatur Street Crab Cakes

Our unique **baked** crab cake duet with a creamy pepperoncini dill sauce. **Not your traditional fried crab cake, but ohh so good.**

14-

Drunken ‘Nawlins’ Martini

Six Jumbo shrimp served cold in tequila spiked horseradish cocktail sauce.

14-

Gaetano’s Formaggio Platter | [Piccolo/Grande](#)

Four or two cheese selection, Mediterranean olives, fresh grapes and Italian sopressata with mixed flat bread or crackers. **Ask your server for daily cheese selection.**

14 / 20-

GG Steamers | [Original or Baja Style](#)

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.

14-

Guacamole Cordova

Avocado, red onion, tomato and Tequila splashed, garnished with shredded parmesan cheese with corn tortilla chips. **Best Guac in Town ! Available based on seasonal quality of avocados.**

11-

‘Tudor Tamborine’ Honey Praline Brie

Baked & sprinkled with Pecans, Caramel & Honey served with warm baguette and apples.

11-

Spiedies

A Southern Tier favorite and the Owner’s secret family recipe. Chicken or New Zealand centercut loin tenderloin Lamb marinated in garlic, lemon & basil atop mixed greens.

Chicken | Lamb | (Combo) Try it buffalo style for \$2.00 extra.

8/ 11 (12)-

Three Sandwiches - Bar Only

GG Signature Burger

All beef burger with homemade guacamole, red onion, and choice of cheese.

9-

Capetown Burger

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

10-

Point Loma Red Snapper Sandwich

Fresh pan seared red snapper with alfalfa sprouts, caper & pepperoncini tartar sauce on a toasted pretzel roll.

11-

All sandwiches served with house fries or a side salad for \$2.00 extra.

Soups, Salads & Bambinos...

Soup is made daily when available

Salads

Great Scott Caesar Salad | Side/Dinner **4 / 7-**
Romaine, chefmade dressing, fresh Asiago & garlic croutons.

GG Signature Salad | Side/Dinner **5 / 9-**
Mixed field greens, dried cranberries, roasted pecans and goat cheese.

For a different twist try crumbly blue cheese or aged Grana Padano instead of goat.

Chicken | 4- Shrimp | Scallops | 6-

Bambinos

Pasta Two Ways **5-**
Pasta with marinara or creamy butter & cheese.

Chicken Strips **5-**
Chicken S trips with BBQ Sauce or Marinara for Dipping and french fries.

Notes...

We do not provide complementary dessert, but if you arrange it ahead of time with your server we would be glad to add a candle. If you set down your glasses, coat, hat or cell phone and can't find them tomorrow, we will be glad to search for it but are not responsible to replace it... We do accept MasterCard, AmEx, Discover and Visa, but do not accept personal checks... We love children, especially when they are tucked into their chairs and behaving as well behaved as youngsters. We are pleased to offer a variety of coupons through different sources, but remember a tip is based on the original amount of the check before a coupon is added. A 20% service charge is added to parties of six or more - Corkage is \$15.00 per 750 ml. bottle, complementary 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 ...

Entrees

Pasta

Half / Full

Pasta Robles

18 / 24-

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

Chicken | 4- Shrimp | Scallops | 6-

Smokin' Ravioli

20-

Homemade smoked mozzarella & roasted red pepper ravioli in a vodka garlic cream sauce.

Prosciutto | 3-

Mr. Hot Stuff

16 / 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. **A staff favorite - this has a good kick**

Chicken | 4- Shrimp | Scallops | 6-

Chicken

Half / Full

GG Buffalo Chicken

17 / 23-

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

Chicken St. John

18 / 24-

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

Chicken Mikay

22-

Rolled with sundried tomatoes, spinach, prosciutto, smoked mozzarella & Romano Cheeses, topped with a slightly sweet, chunky tomato & bell pepper sauce.

Served with seasonal vegetable and GG Starch.

Chicken St. Charles

18 / 24-

Chicken with Mediterranean olives, artichoke hearts, capers, and Spanish Onions in a slightly spicy marinara sauce with fettuccini pasta, sprinkled with shredded parmesan cheese.

Santa Barbara Chicken

16 / 22-

Back by popular demand!!!

Sesame & Parmesan Crusted Chicken drizzled with a citrus Cumberland glaze.

Served with seasonal vegetable and GG Starch.



Entrees

Seafood

Half / Full

Chef's Creation

MKT

Our chef is always coming up with very unique dishes, so sometimes he creates a Fish special as an appetizer, entrée or salad.

Ask your server if there is any fish specials today.

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

19 / 25-

Clams, shrimp and white fish in a spicy aribatta sauce with penne pasta.

Veal & Pork

Half / Full

Veal St. John

22 / 28-

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

Santorini Pork Chop

25-

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.



Entrees

Beef

Our beef is hand selected and cut by local butchers who have been in business for over 75 years. Only the finest cuts are selected for our most unique beef dishes below.

Man O' War

Single or twin petite filet mignon or NY Black Angus Strip peppercorn crusted & pan seared in a cast iron Skillet, drizzled with Frangelico Aupoivre Sauce.

Petite Filet 22- **Twin Filets 36-**
Petite NY Strip 18- **Twin NY Strips 32-**

Island's End

Espresso & Peppercorn crusted, pan seared in a cast iron Skillet, drizzled with creamy coffee jalapeño red eye gravy.

Petite Filet 22- **Twin Filets 36-**
Petite NY Strip 18- **Twin NY Strips 32-**

Capetown

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

Petite Filet 20- **Twin Filets 34-**
Petite NY Strip 16- **Twin NY Strips 30-**

Evening Attire

Maytag blue cheese & sour cream sauce.

Petite Filet 20- **Twin Filets 34-**
Petite NY Strip 16- **Twin NY Strips 30-**

Kip Deville

Caramelized onions and an apricot BBQ sauce.

Petite Filet 20- **Twin Filets 34-**
Petite NY Strip 16- **Twin NY Strips 30-**

Royal Sonesta

Petite filet stacked atop a crab cake and drizzled with chef Scott's spicy andouille sausage creole sauce. **28-**

All beef items above served with GG Vegetable & Starch of the Day.