

LUNCH MENU

GINO'S

BAR & GRILL

LUNCH MENU

* A gratuity of 20% will be added to parties of 6 or more

791 Indian Boundary Rd
Chesterton, IN 46304
219-728-1351

APPETIZERS

Gino's Signature Bell Peppers \$6

Fried Calamari \$9

Tender Calamari served with Tequila Horseradish Cocktail Sauce

Stuffed Jumbo Mushrooms \$7

Stuffed with Fresh Spinach, Mascarpone Cheese and Marsala Wine Glace

Colossal Shrimp Cocktail \$11

Served with Tequila Horseradish Cocktail Sauce

Jumbo Lump Crab Cake \$12

Pan-Fried Crab Cake with Julienne Vegetables and Honey Chipotle Mayonnaise

Colossal Shrimp Dejonghe \$12

Sautéed in Garlic, Parsley and White Wine

SOUPS & SALADS

Soup of the Day – Soup Du Jour \$3

House Salad or Caesar Salad \$4

SANDWICHES

Served on Rustic Ciabatta Bread, with your choice of Homemade Parmesan Cheese Fries or Cup of Soup.

Santa Fe Chicken Sandwich \$11

Marinated Chicken Breast with Garlic Rosemary and Grilled with Pesto Mayonnaise and Chopped Tomatoes

Prime Rib Portabella Sandwich \$14

Slow Roasted thin sliced Prime Rib with Grilled Portabella Mushrooms, Bleu Cheese and Au Jus

Crab Cake Sandwich \$13

Lump Pan-Fried Crab Cake with Baby Greens and Honey Chipotle Mayonnaise

Blackened Tilapia Sandwich \$12

Char-Grilled Blackened Tilapia with Chopped Tomatoes, Honey Chipotle Mayonnaise and Baby Greens

Classic Hamburger \$8

Char-Grilled Black Ground Filet served on a Pretzel Bun

Gino's Bacon Cheddar Cheeseburger \$10

Char-Broiled Black Angus Beef with Cheddar Cheese, Smoked Applewood Bacon and Caramelized Onions

Cheeseburger \$9

Char-Broiled Black Angus Beef with Choice of American, Cheddar, Provolone or Bleu Cheese

Bleu Cheese Burger \$9

Char-Broiled Black Angus Beef with American, Cheddar, Provolone or Bleu Cheese

Prime Rib Panini \$14

Sautéed Mushroom and Onion, Mozzarella Cheese

GINO'S ITALIAN FAVORITES

Served with Soup or Salad

Chicken Parmigiana \$12

Lightly Breaded Chicken Breast baked with Tomato and Provolone Cheese over Pasta

Chicken Francese \$12

Lightly Battered Chicken Breast with Parmesan Cheese and Lemon Butter White Wine Sauce over Garlic Spinach

Italian Sausage Giambotta \$12

MAIN COURSE SALAD

Blackened Salmon Salad \$13

Organic Baby Greens Tossed with Citrus Oregano Vinaigrette

Gino's Chopped Chicken Salad \$11

Grilled Chicken Breast, Tomatoes, Bacon, Crumbled Bleu Cheese, Artichoke, Chopped Mix Lettuce with Italian Dressing

Steak Caesar Salad \$15

Grilled Tenderloin Medallions Served over Hearts of Romaine Lettuce, Garlic Croutons, Pecorino Romano Cheese and Caesar Lemon Dressing

Chicken Caesar Salad \$11

Grilled Chicken served over Hearts of Romaine Lettuce, Garlic Croutons, Pecorino Romano Cheese and Caesar Lemon Dressing

BLT Salad \$7

Iceberg Wedge with Tomatoes, Smoked Applewood Bacon, Onions, Crumbled Bleu Cheese with Ranch or Bleu Cheese Dressing

Caprese Salad \$9

Sliced Tomatoes, Fresh Mozzarella, Basil, EVO and Balsamic Reduction

Gino's Steak Salad \$13

Seared Tenderloin Medallions over Organic Baby Greens, Roasted Plum Tomatoes, Caramelized Red Onions and Gorgonzola Cheese Dressing

PASTAS

Served with Soup or Salad

Linguine and Clams Red or Garlic and Wine \$12

Sautéed Yoncole Clams with Garlic Parsley White Wine or Tomato Basil Sauce

Shrimp Fettuccine Alfredo \$16

Fettuccine Pasta with Garlic Alfredo Sauce

Spaghetti Carbonara \$12

Sautéed Pancetta Bacon, Parmesan Cheese and Egg Cream Sauce tossed with Spaghetti

Spaghetti with Marinara \$13

Spaghetti Pasta with Tomato Marinara

Spaghetti with Meatballs \$14

Spaghetti Pasta with Tomato Marinara

Linguine Shrimp and Broccoli \$15

Shrimp and Broccoli sautéed in Garlic, tossed in a White Wine Sauce over Linguine

Rigatoni Vodka with Italian Sausage \$13

Sautéed Rope Italian Sausage with Garlic Tomato Vodka Sauce and Green Peas

MAIN COURSE

Served with Soup or Salad

Chicken Breast your Choice \$13

Lightly breaded and sautéed, Marsala, Vesuvio, Piccata or Lemone

Grilled Atlantic Salmon \$14

Served with Grilled Vegetables and Aged Balsamic Reduction

Tilapia Piccata or Lemone \$13

Sautéed Tilapia Filet with Lemon White Wine or Caper Butter Sauce over Garlic Spinach

Veal Scaloppini your Choice \$18

Thin sliced Veal Medallions, Lemone, Marsala, Piccata over Julienne Vegetables

Beef Tenderloin Medallions Italiano \$18

Pan-Seared Tenderloin Medallions with Sweet Bell Peppers, Roasted Potatoes and Balsamic Demi-Glace

Rib Eye Steak Athenian \$17

Grilled Rib Eye Steak marinated with Oregano, Garlic and Fresh Parsley Butter Sauce

DINNER MENU

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APPETIZERS

- Gino's Signature Bell Peppers 8
Tomato Bread 6
Topped with Beefsteak Tomatoes & a blend of cheeses
Fried Calamari 9
Tender Calamari Served with Tequila Cocktail Sauce
Colossal Shrimp Cocktail 11
Add Extra Shrimp 3
Served with Tequila Cocktail Sauce
Gino's Famous Italian Sausage- 13
With Onions and Peppers
Stuffed Jumbo Mushrooms 7
Stuffed Jumbo Mushrooms baked with Spinach, Parmesan Cheese and Butter
Oysters Rockefeller Half Dozen 11 Dozen 20
Oysters New Orleans Half Dozen 17 Dozen 27

- Gino's Crab Cake 12
Pan-Fried Crab Cake with Julienne Vegetables and Honey Chipotle Mayonnaise
Gino's Platter 22 (Each Additional Person 12)
Two Each of: Oyster Rockefeller, Fried Jumbo Shrimp, Stuffed Mushrooms, BBQ Ribs and Gino's Steak Medallions

SALADS

- Caesar Salad 10
(Add Shrimp 8 or Filet Medallions 5)
Romaine Lettuce tossed with Romano Cheese, Garlic Croutons and Caesar Lemon Dressing
BLT Salad 10
Iceberg Wedge Lettuce with Bleu Cheese Crumbles, Smoked Applewood Bacon, Red Onions, tossed with Bleu, Cheese or Ranch Dressing
Caprese Salad 11
Fresh Mozzarella, Tomato and Basil
Dressed with E.V.O.O. and Balsamic Reduction
Beefsteak Tomato Salad 10
Tomatoes, Bermuda Onions, Crumbled Bleu Cheese and Balsamic Reduction
Louis' Famous Salad 11 for two 19
A Special Mixture of Romaine Lettuce, Fresh Spinach, Onion, Crabmeat, Tomato, Cucumber, Peppers, Feta Cheese, Topped w/ our Special Dressing

PASTA

- Rigatoni Vodka 18
Sautéed Rigatoni in a Tomato Cream Vodka Sauce with Italian Sausage, Green Peas and Pecorino Romano Cheese
Fettuccini Alfredo 16 (Add Chicken 4 / Shrimp 6)
Sautéed Fettuccini Pasta in a Roasted Garlic Alfredo Sauce with Pecorino Romano Cheese
Angel Hair Pasta 16
Add Italian Sausage or Meatballs 4
Angel Hair Pasta with Marinara Sauce
Cheese Ravioli 16
Cheese Ravioli Served with Marinara Sauce or Four Cheese Sauce
Shrimp Caprese Pasta 26
Fresh Basil, Fresh Mozzarella, Tomatoes and Shrimp mixed with Angel Hair Pasta
Seafood Diavolo 27
Sautéed Shrimp, Scallops, Calamari, Clams and Roma Tomato in a Serrano Chile Sauce mixed with Fettuccini

CHICKEN

- Chicken Airline Vesuvio Style 20
Sautéed Crispy Skin Chicken Breast with Garlic, Oregon, White Wine Sauce, Green Peas with Rosemary and Lemon
Chicken Airline Vesuvio Style 18
Sautéed Chicken Breast Topped with Fresh Lemon, Capers, Mushrooms and Spinach
Chicken Marsala 18
Sautéed Chicken Breast with Shallots, Fresh Mushrooms in a Marsala Wine Sauce
Alaskan Chicken Breast 22
Sautéed Chicken Breast with Asparagus, Alaskan Crab Topped with Béarnaise Sauce
Chicken Artichoke 22
Sautéed Chicken Breast with Spinach, Tomatoes, Portobello Mushrooms, Artichokes and a Champagne Cream Sauce

FRESH SEAFOOD & SHELLS

- Yellow Lake Perch 24
Pan-Fried or Deep-Fried with a Lemon Capers Butter Sauce
Alaskan King Crab Legs 1 LB MKP
Split Red King Crab • Legs with Drawn Butter
Add a 10oz Filet or Smith Steak MKP
Shrimp DeJonghe 26
Jumbo Shrimp Battered in a Soft, Garlicy, Lemon Bread Crust with Parsley and White Wine
New Zealand Orange Roughy 22
Braised with Lemon Butter
Atlantic Salmon 22
Pan-Seared Salmon with a Dill Champagne Cream Sauce and Garlic Spinach
Tilapia Piccata 18
Sautéed Tilapia Filet with Lemon Wine Capers Butter Sauce over Julienne Vegetables

STEAKS

- We Serve Only USDA Prime Steaks and Platinum Angus
Rare Red-Cool Center, Medium Rare Red-Warm Center, Medium Pink-Hot Center, Medium Well-Dull Pink Center, Well-Broiled throughout.
***Not responsible for well done steaks**

- Gino's Signature Filet 40
9oz, Grilled Filet Mignon with Roquefort Cheese Crust and Merlot Wine Demi-Glace
Gino's Prime Rib 16oz (King Cut) 36
Topped with Au Jus and served with a side of Creamy Horseradish *Friday thru Sunday Only
*Wine Supplies Last
Filet Mignon 34
9oz, Grilled Filet Mignon
Bone-In Filet 42
14oz, Grilled Bone-In Filet with Gorgonzola Cheese Crust
New York Strip Steak 37
16oz, Charred Grilled New York Strip Steak
Bone-In Ribeye 43
24oz, Chicago Style Grilled Bone-In Ribeye with Caramelized Bermuda Onions
Tenderloin Medallions Diana Style 28
Sautéed Tenderloin Medallions with Mushrooms and Onions in a Red Wine Demi-Glace

- Filet of Sirloin 26
10oz, Peppercorn Filet of Sirloin Boston Style with a Red Wine Demi-Glace
Beef Tenderloin Medallions Italian Style 28
Pan-Seared Tenderloin Medallions with Sweet Bell Peppers, Mushrooms, Onions and a Roma Tomato Sauce
Beef Tenderloin Medallions Greek Style 28
Pan-Seared Tenderloin Medallions with Rosemary Garlic, Lemon and Au Jus
Porter House Steak 42
24oz, Prime Cut Porterhouse Grilled with Sautéed Mushrooms and Caramelized Onions
Ribeye Steak 32
16oz, Ribeye Steak Grilled with Caramelized Bermuda Onions
STEAK TOPPINGS
Fresh Mushrooms and Onions 3
Oscar Style 5
(Bearnaise Sauce, Asparagus and Crabmeat)
Lobster Butter 3
Horseradish 3
Roquefort Bleu Cheese 3
Peppercorn 3

All Entrees Served with Choice of Soup or Salad and Fresh Homemade French Fries, Baked, Double Baked or Garlic Mashed Potatoes

RIBS

- BBQ Ribs 23
Full Slab of baby back ribs with our Homemade BBQ Sauce

SANDWICHES

- Served on Rustic Ciabatta Bread, with your choice of Homemade Parmesan Cheese Fries or cup of Soup*
Santa Fe Chicken Sandwich 12
Marinated Chicken Breast with Garlic Rosemary and Grilled with Pasta Mayonnaise and Chopped Tomatoes
Prime Rib Portobello Sandwich 15
Slow Roasted Thin sliced Prime Rib with Grilled Portobello Mushrooms, Bleu Cheese and Au Jus
Crab Cake Sandwich 13
Lump Pan-Fried Crab Cake with Baby Greens and Honey Chipotle Mayonnaise
Venetian Sandwich 10
Char-Grilled Italian Sausage with Roasted Bell Peppers topped with Provolone Cheese
Blackened Tilapia Sandwich 12
Char-Grilled Blackened Tilapia with Chopped Tomatoes, Honey Chipotle Mayonnaise and baby Greens
Classic Hamburger 8
Char-Grilled Black Angus Beef served on a Pretzel Bun
Cheeseburger or Blue Cheese Burger 9
Char-Grilled Black Angus Beef with Choice of American, Cheddar, Provolone or Blue Cheese

KIDS MENU

- Chicken Tenders 8
Cheeseburger 8
Hamburger 8
Spaghetti & Meatballs 9
Medallions 10
Alfredo 8 Add Chicken 1