



EARLY BIRD MENU

AVAILABLE FROM 4pm – 5pm

All Entrées are served with choice of Soup of the Day or House Salad, Chef's Dessert Selection and choice of a glass of House Wine, Draft Beer, Well Cocktail or Non-Alcoholic Beverage.

APPETIZER SPECIALS

Crab Cakes Seared Scallops

Your choice of Entrée

Chicken Marsala served with Fettuccine*

New York Steak and Mushroom Risotto*

Petite Filet Mignon | 6oz.*

New York Strip | 9oz.*

Slow Roasted Prime Rib | 12oz.*

Shrimp Fettuccine Alfredo*

Grilled Wild Gulf Shrimp, Fettuccine and Pomodoro Sauce*

Grilled Salmon*

APPETIZERS

SHRIMP "ROCKEFELLER" STYLE*

Seared Shrimp, Spinach, Bacon, Romano Cheese and Pernod Liqueur topped with Hollandaise Sauce

JUMBO SHRIMP COCKTAIL*

Served with traditional Cocktail Sauce

SEARED SCALLOPS*

Scallops atop Zucchini Spaghetti with Champagne Cream Sauce topped with Black Truffle Salt

CALAMARI*

Served with Pomodoro Sauce

N.Y. STEAK BROCHETTE*

Thin sliced N.Y. Steak topped with Tomatoes, Basil, Garlic and Balsamic Reduction

PRIME RIB WELLINGTON*

Prime Rib, sautéed Onions and Mushrooms wrapped in a Homemade Puff Pastry

SEARED AHI TUNA*

Pan Seared with Soy Sauce and Sweet Thai Chili

JUMBO LUMP CRAB CAKES*

Pan Seared with a White Whole Grain Mustard Sauce

SOUPS & SALADS

CAESAR SALAD

Traditional Caesar Dressing with Homemade Croutons and Parmesan Cheese

Add Chicken*

Add Shrimp*

HOUSE SALAD

Mixed Greens, Cucumber, Tomatoes, Homemade Croutons, Hearts of Palm and choice of Dressing

FRENCH ONION SOUP

Topped with Crouton and Melted Gruyère Cheese

THE WEDGE

Iceberg, Maytag Bleu Cheese, Sun Dried Tomato, Smoked Bacon and Bleu Cheese

GMG CHOPPED SALAD

Chopped Romaine and Spring Mix tossed with roasted Black Beans, Corn, Bell Peppers and Onions in an Avocado Ranch Dressing

LOBSTER BISQUE SOUP

Lobster with Sherry topped with Flaky Puff Pastry

20% Gratuity will be added to parties of eight or more • \$10 Split Plate Charge on any Entrée

*Warning: Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.



ENTRÉES

Served with choice of Soup Du Jour or Salad,
Starch and Vegetable of the Day, unless served with Pasta.

STEAK SUSAN*

6oz. Filet, Pan Seared Shrimp with Scampi Sauce
topped with Parmesan Cheese

14oz. N.Y. STEAK "M.O.B.B." STYLE*

Topped with Mushrooms, Onions, Bleu Cheese and Bacon

FILET OSCAR*

6oz. Grilled Filet, Crab Meat and Asparagus
topped with Béarnaise Sauce

N.Y. STEAK MUSHROOM RISOTTO*

Sautéed N.Y. Steak, Mushrooms, Creamy Risotto
topped with Sundried Tomatoes and Basil

BONE-IN PORK CHOP*

16oz. Mesquite Wood Grilled Pork Chop with a
Maple Grain Mustard Reduction

CHICKEN MARSALA*

Pan seared Chicken Breast sautéed with Marsala Wine
served over Fettuccine Pasta

CHICKEN FETTUCCINE ALFREDO OR POMODORO

Fettuccine Pasta tossed in one of our Classic Sauces

Substitute Shrimp*

SEAFOOD DIABLO*

Sautéed Shrimp and Lobster in a Spicy Pomodoro
Sauce served over Fettuccine Pasta

PACIFIC GRILLED SALMON*

Marinated Salmon served over Pesto Risotto

HALIBUT & SHRIMP SCAMPI*

Pan seared 8oz. Halibut capped with Shrimp Scampi Style

STEAKS

Served with choice of Soup Du Jour or Salad,
Starch and Vegetable of the Day.

SLOW ROASTED PRIME RIB*

12oz. 16oz.

N.Y. STRIP* 14oz.

FILET*

6oz. 10oz.

RIB EYE* 18oz.

SIDES

Baked Potato
Potato of the Day
Sautéed Mushrooms
Caramelized Onions
Grilled Asparagus
Creamed Corn
Pasta Alfredo
Pasta Pomodoro

SURF & TURF

CHOOSE ONE SURF

½ lb. Crab Legs*
Three Wild Gulf Shrimp*
6oz. Salmon*
6oz. Maine Lobster Tail*

CHOOSE ONE TURF

6oz. Filet*
9oz. New York Steak*
10oz. Prime Rib*

SAUCES

Gregory's Signature
Steak Sauce
Bordelaise Sauce
Brandy Green
Peppercorn Sauce
Béarnaise Sauce

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