



STARTERS

OYSTERS

GULF COAST'S FRESHEST
(HALF) 15 (DOZEN) 28

OYSTERS CHAR-GRILLED

(ROCKEFELLER STYLE)
(HALF) 17 (DOZEN) 32

P.E.I MUSSELS (1LB)

WHITE WINE, SHALLOT,
TARRAGON, GARLIC BREAD 19

CRAB CAKE

HOUSEMADE REMOULADE,
MANGO SALSA 22

BEEF CARPACCIO

ARUGULA, PARMESAN,
DIJON MUSTARD,
OLIVE OIL, BALSAMIC 23

TUNA TARTARE

AVOCADO, JALAPENO AIOLI, LEMON,
SESAME 21

STEAK TARTARE

QUAIL YOLK, CAVIAR,
SHALLOT, CAPERS 23

CLASSIC SHRIMP COCKTAIL

COCKTAIL SAUCE,
ARUGULA 19

FRENCH ONION SOUP

AUTHENTIC RECIPE
13

WAGYU SLIDERS

ENGLISH CHEDDAR,
ROASTED GARLIC AIOLI 19

SPANISH OCTOPUS

MEDITERRANEAN HERBS,
CHIMICHURRI 21

SALADS

GAIA EXOTIC

MANGO, STRAWBERRY, ALMONDS,
GOAT CHEESE, CHIA,
RASPBERRY
WALNUT VINAIGRETTE 17

SOFT BURRATA

ASSORTED TOMATOES,
BASIL PESTO,
TRUFFLE BALSAMIC,
OLIVE OIL 18

SHEPHERD'S SALAD

TOMATO, CUCUMBER, WALNUT,
PARSLEY, RED ONION,
FETA CHEESE, GREEN PEPPER,
POMEGRANATE SAUCE 19

CAESAR SALAD

ROMANO CHEESE, CAESAR
DRESSING, CROUTONS 16

SIGNATURES

(TO BE SHARED)

SEAFOOD FEAST

VARIETY OF SEAFOOD AND SHELLFISH DELICACIES
(FOR TWO) 49 (FOR FOUR) 98

CHARCUTERIE PLATTER

ASSORTED CURED MEAT AND CHEESE SELECTIONS
(FOR TWO) 29 (FOR FOUR) 49

THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH, BLOOD OR IMMUNE DISORDERS, YOU ARE AT GREATER RISK OR SERIOUS ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. FOR YOUR CONVENIENCE 18% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL AND WILL BE DISTRIBUTED TO THE F.O.H. TEAM.



gaiasteakhouse



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www.gaiasteakhouse.com

FROM THE CHAR-GRILL

AT GAIA, ALL STEAKS ARE GRILLED TO ORDER OVER CHARCOAL EMBERS AND FINISHED IN A SCREAMING HOT WOOD FIRED OVEN!

KIRIOTOSHI (6oz.)

THINLY SLICED STRIPLOIN 38

BUTCHER'S DELIGHT (6oz.)

SLICED TENDERLOIN 39

FILET MIGNON (8oz.)

HIGHLY MARBLED TENDERLOIN 49

NY STRIP (10oz.)

THICK CUT STRIPLOIN 47

GAIA SPECIAL

SLICED TENDERLOIN GRIDDLED IN BUTTER
(FOR TWO 6 OZ.) 65 (FOR THREE 9 OZ.) 95

TOMAHAWK (36oz.)

HIGHLY MARBLED BONE-IN RIBEYE 115

LAMB CHOPS

MINT CHIMICHURRI 59

ASADO SHORT RIBS

SLOW ROASTED FOR 12 HOURS (FOR TWO) 69

GAIA'S PRIVATE RESERVE CUT (10OZ.)

THE ULTIMATE RIB CAP 95

AUTHENTIC JAPANESE A5+ WAGYU

A5+ JAPANESE WAGYU STRIPLOIN
(4 OZ.) 75 (8 OZ.) 135

A5+ JAPANESE WAGYU TENDERLOIN
(4 OZ.) 80 (8 OZ.) 145

MAIN DISHES

GAIA BURGER

CARAMELIZED RED ONION,
ENGLISH CHEDDAR 25

LOBSTER RAVIOLI

CREAMY LOBSTER BISQUE,
AGED PARMESAN 39

CATCH OF THE DAY

(ASK YOUR SERVER) MP

GRAPE LEAF - WRAPPED SEA BASS

ASPARGUS SALAD, LEMON CAPER VINAIGRETTE 47

SIDES

TRUFFLE FRIES 12

CREAM OF SPINACH 13

SAUTEED MUSHROOMS 13

LOBSTER MAC & CHEESE 17

BAKED POTATO 12

ROASTED CAULIFLOWER 14

HEIRLOOM CARROTS 13

ASPARGUS 13

ENHANCE YOUR SELECTION

LOBSTER TAIL & LEMON BUTTER MP

LUMP CRAB MEAT & GARLIC HERB BUTTER MP

PEPPERCORN ARMAGNAC 7

MINT CHIMICHURRI 6

BOURBON & TRUFFLE AU JUS 9

RED WINE AU JUS 7

DESSERT

CHOCOLATE THERAPY 23

COTTON CANDY 39

CRÈME BRÛLÉE 13

TIRAMISU 15

RED WINE POACHED PEARS 14

BIRTHDAY CAKE 65

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