

## **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

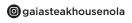
### **CHARCUTERIE PLATTER**

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







## 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 (60Z.)

THINLY SLICED STRIPLOIN 38

### **BUTCHER'S DELIGHT (60Z.)**

SLICED TENDERLOIN 39

### FILET MIGNON (80Z.)

HIGHLY MARBLED TENDERLOIN 49

### NY STRIP (100Z.)

THICK CUT STRIPLOIN 47

### **GAIA SPECIAL**

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

### TOMAHAWK (360Z.)

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 (100Z.)

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**

ASPARAGUS 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 ASPARAGUS 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

CRÉME BRÛLÉE 13

**TIRAMISU 15** 

RED WINE POACHED PEARS 14

**BIRTHDAY CAKE 65** 

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.



ngaiasteakhouse



