

INN ON BROADWAY

Gio's

PRIME 26

ROCHESTER, NY

STARTERS

- Beef Carpaccio | 22**  
*Mozzarella, arugula, roasted red pepper vinaigrette, parmesan crisp*
- Wagyu Meatballs | 20**  
*Fresh ricotta, tomato sauce, garnish*
- Caesar Salad | 15**  
*Anchovy or vegan dressing, parmesan, crouton*
- Wedge Salad | 17**  
*Bleu cheese, chorizo, pickled onion*
- Beet Salad | 15**  
*Goat cheese, red pepper, onion, mixed greens*
- Eggplant Rollatini | 17**  
*Ricotta, mozzarella, tomato sauce, herbs, breadcrumbs*
- Colossal Shrimp | 22**  
*Cocktail sauce, lemon*
- Oysters | 22**  
*On the half shell, citrus mignonette*
- Crab Cake | 21**  
*Lobster sauce, garnish*
- Onion Soup | 15**  
*Gruyère, crostini*

SIDES | 12

- Roasted Mushroom
- Steakhouse Fries
- Creamed Spinach
- Potato Au Gratin
- Grilled Asparagus
- Yukon Gold Purée
- Garlicky Brussel Sprouts
- Bourbon Sweet Potatoes
- Market Fresh Vegetable
- Onion Rings
- Glazed Carrots
- Macaroni Carbonara

PASTA & GRAIN

All of our pasta fresh is made from scratch, right here in our kitchen.

- Risotto | 16**  
*Weekly preparation*
- Ravioli Rosa | 22**  
*Braised short rib ragout, mirepoix, parmesan, veal demi-glace*
- Ravioli | 22**  
*Chef's inspiration*
- Roasted Vegetable Medley | 18**  
*Jasmine rice, fresh herbs*
- Fettucine | 21**  
*Butter, pecorino, pancetta, breadcrumb*

FISH & FOWL

Prepared with hand-selected ingredients that reflect the chef's weekly vision.

- Grilled King Salmon | 39**
- Seared Scallops | 38**
- Grilled Branzini | 35**
- Chicken Milanese | 32**
- Grilled Chicken or Chicken Paillard | 32**

STEAK & CHOPS

Served with your choice of classic sauces: Maitre d'hôtel Butter, Gio's Steak Sauce, Bordelaise, Au Poivre, Horseradish, or Béarnaise. Oscar style available for an additional \$15.

DOMESTIC BLACK ANGUS

- Filet Mignon | 60**  
*8 oz, Black Angus Reserve*
- Tournedo Duo | 64**  
*4 oz duo, Black Angus Reserve, bacon-wrapped and black peppercorn crusted.*
- Tournedo Trio | 74**  
*4 oz trio, Black Angus Reserve au poivre, maitre d'hôtel butter, Oscar style*

DOMESTIC WAGYU

- Filet Mignon | 82**  
*8 oz, F1 Wagyu*
- NY Strip | 95**  
*16 oz, F1 Wagyu*

DRY AGED IN-HOUSE

- Rib Steak | 87**  
*20 oz USDA Prime, Black Angus Reserve*
- Kansas City Strip | 86**  
*20 oz, USDA Prime, Black Angus Reserve*
- Steakhouse Burger | 23**  
*8 oz beef, pork belly, cheddar, onion jam, house roll, choice of fries or onion rings*

CHOPS

- Australian Rack of Lamb | 56**  
*Rosemary demi-glace*
- Tomahawk Porkchop | 49**  
*Japanese sweet potato, apple brandy purée*

In the interest of your safety, please notify your server and/or the host of any food allergies or restrictions. Allergen information is available upon request.

New York Law advises patrons that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

# Gio's PRIME 26

## SIGNATURE COCKTAILS

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### Raspberry Cosmopolitan | 16

*A berry twist on the classic Cosmo, this vibrant cocktail blends tart raspberry with citrus and smooth vodka.*

### White Negroni | 16

*A lighter, more floral version of the classic Negroni, this one is both bitter and elegant.*

### Dark & Stormy | 14

*A bold and spicy highball, where dark rum meets the fiery bite of ginger beer.*

### Cucumber Martini | 16

*Crisp and refreshing, this cocktail highlights the cooling essence of cucumber with a clean vodka base.*

### Chocolate Old Fashioned | 16

*A decadent take on the classic, enriched with chocolate bitters and a hint of cocoa.*

### Lavender Lemonade with Gin | 12

*Herbaceous and floral with citrus zing—perfect for spring and summer sipping.*

### Raspberry Paloma | 12

*A fruity and tangy twist on the Paloma, with vibrant raspberry meeting grapefruit fizz.*

### Spicy Margarita | 14

*A kicked-up version of the classic margarita with fresh jalapeño heat.*

### French 75 | 16

*A bright and bubbly classic combining gin and Champagne for an effervescent celebration.*

### Bourbon Berry Smash | 12

*A fresh and juicy blend of dark berries, mint, and smooth bourbon.*

## DESSERT COCKTAILS

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### Banana Bread Old Fashioned | 16

*A comforting, nostalgic twist on the classic Old Fashioned, infused with warm banana bread flavor and spice.*

### Lemon Meringue Martini | 16

*Tart, creamy, and indulgent—this martini captures the essence of lemon meringue pie in a glass.*

### Salted Caramel Irish Coffee | 12

*A cozy, boozy coffee drink that blends the warmth of Irish whiskey with sweet and salty caramel.*

### Chocolate Salted Caramel Martini | 16

*A decadent dessert cocktail rich with silky chocolate and the sweet-salty bite of caramel.*

### Espresso Martini | 16

*Bold, smooth, and sophisticated—this modern classic combines rich espresso with vodka and coffee liqueur for the ultimate after-dinner pick-me-up.*

## BEER

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### Big Ditch Hayburner IPA | 9

7% ABV

### The Kind India Pale Ale | 9

6.8% ABV

### War Horse Breakfast with Churchill Oatmeal

#### Coffee Stout | 9

7.5% ABV

### 1911 Hard Cider | 8

7.5% ABV

### Ellicottville Blackberry Kolsch Ale | 7

5.2% ABV

### Great Lakes Edmund Fitzgerald Porter | 9

8% ABV

### Michelob ULTRA | 7

4.2% ABV

### Stella Artois | 7

5% ABV