

INN ON BROADWAY

Gio's

PRIME 26

ROCHESTER, NY

Every dish at Gio's Prime 26 is thoughtfully prepared in-house from the finest raw and intentionally sourced ingredients, with select beef cuts dry-aged on site for exceptional flavor. Our bread is baked fresh in-house daily.

STARTERS

Caesar Salad | 15
Anchovy or vegan dressing, parmesan, crouton

Wedge Salad | 17
Bleu cheese, tomato, bacon, pickled onion, crouton

Beet Salad | 15
Goat cheese, red pepper, onion, mixed greens

House Salad | 14
Cucumber, carrot, tomato, red onion, crispy shallot, balsamic vinaigrette

Beef Tartare | 22
Capers, cornichons, quail egg, baguette

Wagyu Meatballs | 20
Fresh ricotta, tomato sauce, parsley

Eggplant Rollatini | 17
Breaded eggplant, ricotta, mozzarella, tomato sauce

Colossal Shrimp | 22
Cocktail sauce, lemon

Oysters | 22
On the half shell, citrus mignonette

Crab Cake | 21
Lobster sauce, fresh herbs

Onion Soup | 15
Gruyère, crostini

HOUSE-MADE PASTA

All of our pastas are made fresh and from scratch, right here in our kitchen.

Risotto | 16
Weekly preparation

Raviolo Rosa | 22
Braised short rib ragout, mirepoix, parmesan, housemade tomato sauce

Ravioli | 22
Chef's inspiration

Cauliflower Steak | 18
Mediterranean couscous salad, pomegranate molasses

Fettucine | 21
Béchamel sauce, pecorino, pancetta, breadcrumb

STEAK & CHOPS

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

Add-Ons

Lobster | MP
Crab | MP
Grilled Shrimp | MP
Scallops | MP
Oscar Style | 24

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

Porterhouse | 95
32 oz USDA Prime, Black Angus Reserve

CHOPS

Australian Rack of Lamb | 56
Rosemary demi-glace

Tomahawk Porkchop | 49
Japanese sweet potato, apple brandy purée

Sauces

Maitre d'hôtel Butter,
Gio's Steak Sauce, Bordelaise,
Au Poivre, Horseradish, or
Béarnaise

Steakhouse Wagyu Burger | 25

8 oz beef, pork belly, cheddar, lettuce, tomato, house roll, choice of fries or onion rings

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

SIDES | 12

Steakhouse Fries
Potato Au Gratin
Yukon Gold Mashed Potato
Bourbon Sweet Potatoes
Onion Rings
Macaroni Carbonara

Roasted Mushroom
Creamed Spinach
Grilled Asparagus
Garlicky Brussel Sprouts
Market Fresh Vegetable

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-bourne illness.

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SIGNATURE COCKTAILS

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

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.

ZERO PROOF COCKTAILS

Very Berry Mule | 12

Raspberry, blueberry, lime, and ginger beer.

The Coconut Chill | 12

Lavender, coconut, bright citrus and demerara.

Cucumber No-jito | 12

Refreshing cucumber and fresh muddled mint with a hint of lime.

Tropical Sunshine Sip | 12

Island pineapple, sweet cherry, and tart lime.

Spicy Passionfruit Mock-arita | 12

Tart lime, sweet passionfruit, and a touch of spice.

BEER & CIDER

Michelob ULTRA | 7

4.2% ABV

Stella Artois | 7

5% ABV

Ellicottville Blackberry
Kolsch Ale | 7

5.2% ABV

Big Ditch Hayburner IPA | 9

7% ABV

The Kind India Pale Ale | 9

6.8% ABV

Great Lakes Edmund
Fitzgerald Porter | 9

8% ABV

War Horse Breakfast with
Churchill Oatmeal Coffee Stout | 9

7.5% ABV

1911 Hard Cider | 8

7.5% ABV

WINE BY THE GLASS

Sparkling

Benvolio, Prosecco | 10

Glera | Veneto, IT | NV

White

Robert Sinskey Vineyards,
Libration Sun-Earth
L2 White | 21

Pinot Blanc | Carneros, CA | 2019

Oyster Bay | 10

Pinot Grigio | Hawke's Bay, NZ | 2024

Chateau Ste. Michelle | 12

Riesling | Columbia Valley, WA | 2012

Hermann J. Wiemer,
HJW Vineyard | 21

Riesling | Seneca Lake, NY | 2022

Gianni Gagliardo | 15

Vermentino | Langhe, IT | 2020

Cline, Seven Ranchlands | 10

Chardonnay | California | 2022

Mer Soleil | 18

Chardonnay | California | 2023

Red

Apollo's Praise,
Nutt Road Vineyard | 15

Cabernet Franc | Seneca Lake, NY | 2024

Villa Puccini, Toscana | 12

Sangiovese | Toscana, IT | 2020

Catena | 21

Malbec | Mendoza, AR | 2022

Zuccardi | 18

Malbec | Valle de Uco, AR | 2022

Barossa Valley Estates | 10

Cabernet Sauvignon
Barossa Valley, AU | 2022

Juggernaut | 15

Cabernet Sauvignon | California | 2022

Cline, The Sneak | 18

Red Blend | Carneros, CA | 2022

Cline | 18

Red Blend | Carneros, CA | 2022

