

THE BISTRO

ANTIPASTI

HOUSE MADE RICOTTA SPREAD (gf./v.)
Honey Drizzle
7
Enhancement to Bread Service

PEI MUSSELS
White Wine, Tomatoes, Garlic, Pepperoncini
18

HOUSE MADE MEATBALLS
Veal and Beef, Creamy Polenta, Ricotta, Marinara
14

GV ARTISAN PIATTI
Artisan Selection of Meats and Cheeses
32
Add Prosciutto • 5

SEARED AHI TUNA* (gf.)
Calabrese Aioli, Capers, Olives, Tomatoes, Fried Shallots, Scallions
19

PEPE DI RISOTTO (gf.) 
Banana Peppers, Sausage Risotto, Mozzarella, Marinara, Balsamic Reduction
14


BRUSCHETTA TRIO (v.)
Marinated Artichoke & Asiago | Tomatoes & Mozzarella | Balsamic Onions & Blue Cheese
16

HOUSE MADE PIEROGIES (v.) 
Potato, Muenster Cheese, Caramelized Onions, Herb Butter, Sour Cream
14

BURRATA
Prosciutto, Seasonal Fruit, Arcadian Greens, Balsamic Reduction
18

INSALATE

Add Chicken 9 • Shrimp 10 • Salmon 12 • Tuna* 13*

GV CAESAR 
Romaine Hearts, Pecorino Crackers, White Anchovy
9

GV ICEBERG (gf.)
Pancetta, Gorgonzola, Tomatoes, Pickled Red Onion, White French
14

BLACKBERRY BRIE (gf./v.)
Bibb Lettuce, Arugula, Candied Pecans, Balsamic Reduction, Lemon Vinaigrette
14

HOUSE BISTRO (gf./v.)
Mixed Greens, Tomatoes, Olives, Pepperoncini, Parmesan, Asiago, Romano, Red Wine Vinaigrette
12

CONTORNI

GNOCCHI SORRENTO (v.)
House Made Gnocchi, Provolone, Marinara Sauce
14

SAUTÉED BRUSSELS SPROUTS (gf./v.)
Garlic, Parmesan
12

PAYMENT POLICIES

• A 2.5% processing fee applies to all transactions paid in full with a credit card OR room charged. The fee will be removed for any transactions paid in full with cash, debit card, or gift card.

• We accept cash, VISA, Mastercard, Discover & American Express. We do NOT accept personal checks or prepaid credit card gift cards.

• A 20% gratuity is applied to parties of 8 or more.

STEAK



Hand selected, USDA standard approved, serving the highest quality and integrity Angus beef to ensure incredible cut, flavor, and tenderness.

Add Scallops \$14 • Shrimp \$10

12 oz STRIP STEAK* (gf.)
Roasted Fingerling Potatoes, Charred Broccolini, Roasted Tomatoes, Peppercorn Sauce
54

8 oz FILET* (gf.)
GV Mashed Potatoes, Roasted Asparagus, Red Wine Butter
MKT

ENTRÉES

GRILLED TOMAHAWK PORK CHOP* (gf.)
Creamy Polenta, Sautéed Brussels Sprouts, Caramel Apple Pancetta Sauce
37

TUSCAN BEEF SHORT RIBS (gf.) 
GV Mashed Potatoes, Young Carrots, Wild Mushroom Veal Sauce
37

ITALIAN CHICKEN NAPOLEON
Parmesan Risotto, Roasted Peppers, Artichokes, Provolone, Tomato Jam, Basil, Tomato Vodka Sauce
27

ROASTED SALMON* (gf.)
Creamy Polenta, Charred Broccolini, Honey Chili Glaze
31

SEARED SCALLOPS* (gf.)
Cauliflower Purée, Wild Mushrooms and Spinach, Tomato Jam
44

FAMILY-STYLE SUNDAY BRUNCH

Rosemary Ham or Vegetarian Frittata, Parmesan Breakfast Potatoes, House Made Sausage, Rosemary Ham, and Cinnamon Roll Bread Pudding with Warm Pour-Over Maple Icing

\$22 per person (Minimum 2 People)

ROASTED ASPARAGUS (gf./v.)
12

CHARRED BROCCOLINI (gf./v.)
Parmesan, Garlic, Lemon
13

HEIRLOOM CARROTS (gf./v.)
12

PIZZA

Gluten-Free Option Available Upon Request • \$1

ORIGINALE (v.)
Roasted Tomatoes, Reggiano, Aged Mozzarella, Fresh Basil, Tomato Sauce
12

BIANCO (v.)
Four Cheese, Spinach, Garlic, Crushed Red Pepper, Garlic Cream Sauce
12

ROSA MARIA
Pepperoni, Wild Mushrooms, Mozzarella, Tomato Sauce
14

GUISEPPE 
Sausage, Banana Peppers, Roasted Tomatoes, Provolone, Tomato Sauce
14

PASTA

Add Chicken \$9 • Shrimp \$10

BAKED LOBSTER FORMAGGIO
House Made Gemelli, Formaggio Sauce, Herb Bread Crumbs
39

SEAFOOD CHITARRA 
Shrimp, Seared Scallops, Arugula, Blistered Tomatoes, Garlic Butter, Parmesan Cheese
44

HOUSE MADE MUSHROOM RAVIOLI (v.)
Taleggio Cheese, Blistered Tomatoes, Sherry Reduction, Truffle Oil
27

GV PASTA BOLOGNESE
House Made Gemelli, Braised Meat, Tomato Cream Sauce
26
With Meatballs • 32

CHICKEN PICCATTA 
Angel Hair Pasta, Garlic Oil, Arugula, Tomatoes, Lemon Caper Cream
26

BEEF SHORT RIB GNOCCHI
Rosemary Veal Sauce, Wild Mushrooms, Caramelized Onions
35

SPAGHETTI AL POMODORO (v.)
House Made Tomato Sauce, Parmigiano Reggiano, Basil
24
With Meatballs • 30

GV MASHED POTATOES (gf./v.)
9

CREAMY POLENTA (gf.)
9

FINGERLING AU GRATIN (gf.)
Pancetta, Formaggio, Shaved Cheese, Scallions
14

 - Indicates a House Favorite

(v.) - Indicates a Vegetarian item

(gf.) - Indicates a Gluten-Free item; Pizza, Pasta, and Flatbread available upon request. Guests with severe sensitivity should exercise caution.

*Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

ALLERGEN DISCLAIMER:

Please be aware that our food is prepared in a common kitchen and may come in contact with common allergens, such as dairy, eggs, wheat, soybeans, gluten, tree nuts, peanuts, fish, shellfish, etc. While we take steps to minimize risk, please be advised that cross contamination may occur.

GS SIGNATURE COCKTAILS

THE ORIGINAL MARTINI – \$14

GS Small Batch Gin or Vodka, Dry Vermouth

NO.1 · Orange Bitters, Lemon Twist

NO.2 · Blue/Feta Stuffed Olives

LUSH BLUSH MARTINI – \$14

GS Sinner’s Blush Rosé Vodka, Grand Marnier, Fresh Lemon Juice, Monin Strawberry Purée, Soda

BLU MOJITO – \$15

GS Spiced Rum, GS BLU Liqueur, Soda, Blueberries, Mint, Lime

THE DOUBLE BARRELED – \$16

GS Wine Barrel Bourbon, Muddled Orange and Lemon, Honey, Grand Marnier, Ginger Beer

GS GIMLET – \$13

GS Small Batch Gin, Lime Juice, House Made Simple Syrup, Cherry Bitters

GV MANHATTAN – \$16

GS Straight Bourbon Whiskey, Santo (*Gervasi Port*), Orange Twist, Cherries

STRAWBERRY SAGE LEMONADE – \$13

GS Small Batch Vodka, Lemon, Strawberry, Organic Cane Sugar, Sage

ESPRESSO MARTINI – \$14

GV Cold Brew, GS Small Batch Vodka, GS Giava Liqueur

SEASONAL SANGRIA – 11

Ask your server about our handcrafted seasonal sangria

SPIRIT-FREE MOCKTAILS – 8

STRAWBERRY COOLER · Strawberry Sage Lemonade, Soda Water

PINEAPPLE COOLER · Pineapple Juice, Mint, N/A Ginger Beer

BISTRO COLLECTION

PEAR MARTINI – \$15

Absolut Pears, St. Germain, Lemon, Simple Syrup, Lambrusco

GODFATHER – \$16

GS Wine Barrel Bourbon, Disaronno, Orange Peel

OKLAHOMA PALOMA – \$15

Don Julio Blanco, Grilled Grapefruit, Lime, Sage, Seltzer

POSSE PUNCH – \$15

Truscato, Watershed Apple Brandy, Orange Juice, Cinnamon, Vanilla

SMOKING GUN – \$16

GS Wine Barrel Bourbon, Angostura Bitters, Simple, Ohio Maple Syrup, Flamed Orange Peel

BEER

GV CRAFT BEER – \$6

Farmhouse Ale, Jabberwocky Pale Ale, Sawmill IPA

MILLER LITE

THIRSTY DOG SEASONAL – MKT

HEINEKEN 0.0 N/A

PERONI

GV CAFFÈ

REGULAR/DECAF – \$2.95

ESPRESSO – \$2.5

CAPPUCCINO – \$3.95

SOFT DRINKS

FOUNTAIN – \$2.95

Coke, Diet Coke, Sprite, Root Beer, Lemonade

ICED TEA/NUMI HOT TEA – \$2.95

ITALIAN BOTTLED WATER – \$7

Aqua Panna (still), San Pellegrino (sparkling)

CLASSIC WHITES

GLASS BOTTLE

DOLCE SERA “Sweet Evening” · Late Harvest Riesling	11.25	27 <small>375 ml</small>
MOSCATO	11.75	30 <small>375 ml</small>
TESORO “Darling, Treasure” · Vidal Blanc	7.5	28
ROMANZA “Romance” · Rosé	9.25	35
PIOVE “Raining” · Riesling	9.25	35
FIORETTO “Little Flower” · Sauvignon Blanc	10	38
LUCELLO · Pinot Grigio	9.75	37
CIAO BELLA “Hello Beautiful” · Chardonnay	9.75	37

CLASSIC REDS

SANTO · Tawny Port Style Wine	11.75	60 <small>500 ml</small>
BRIGANTE “Brigand” · Sweet Red Blend	9.75	37
VELLUTO “Velvet” · Pinot Noir	12.5	49
TRUSCANO · Sangiovese	11.5	44
NEBBIOLO	11.75	45
SERENATA · Malbec	11.5	44
ZIN ZIN · Zinfandel	11.5	44
ABBRACCIO “Embrace” · Cabernet Sauvignon	13	52
SOLERA · Red Blend	–	79

BLACK LABEL COLLECTION

The exclusive production of artisan wines created for the distinguished palate.

SOGNATA “Dream” · Vidal Blanc Ice Wine	10.5	48 <small>375 ml</small>
BELLINA “Pretty” · Chardonnay	12	46

BARILE COLLECTION

Collaboration of Gervasi’s winemaking & distilling crafts. LIMITED AVAILABILITY

SWEET RIESLING Aged in Bourbon Barrels	13	32 <small>375 ml</small>
CABERNET SAUVIGNON Aged in Bourbon Barrels	14	57

GV FAMILY RESERVE

Estate wines produced from on-site vineyards. LIMITED AVAILABILITY

LASCITO “Legacy” · Frontenac Gris	10.5	40
PASSIONE “Passion” · Aromella	10	38
UNITA “Unity” · Marquette	11.75	45
CELEBRAZIONE “Celebration” · Blend	9.75	37

ITALIAN COLLECTION

Gervasi Select Italian artisan wines are produced exclusively for Gervasi Vineyard. Available for on-site enjoyment only. LIMITED AVAILABILITY

SPARKLING

LAMBRUSCO · Emilia Romagna, Italy	9.25	35
PROSECCO · Veneto, Italy	–	39
FRANCIACORTA · Lombardy, Italy	–	55

REDS

CHIANTI CLASSICO RESERVA · Tuscany, Italy	–	66
BARBERA · Piedmont, Italy	–	45
BRUNELLO DI MONTALCINO · Tuscany, Italy	–	77
BAROLO · Piedmont, Italy	–	67
AMARONE · Veneto, Italy	–	67

UPDATED: JUNE 2026