

RAW & CHILLED

THE GRAND TOWER 190 (G)

CRAB COCKTAIL • 12 OYSTERS • 12 CLAMS ON THE HALF SHELL • 6 SHRIMP • WHOLE LOBSTER

EAST COAST OYSTERS

chilled oysters, mignonette, Tabasco, horseradish, lemon, cocktail sauce (G) 3.50

SHRIMP COCKTAIL

wasabi aioli, fresh horseradish, cocktail sauce 5pp (G)

CAVIAR

KALUGA
CLASSIC OSSETRA
GOLDEN OSSETRA
capers, chives, blinis, egg, creme fraiche, shallots
1 oz 65 | 3 oz 180

STEAK TARTARE

filet mignon, roasted bone marrow, cornichon, red onion, truffle aioli, chives, black truffle 54 (G)

WASABI LOBSTER

chilled half Maine lobster, wasabi aioli, pickled green tomato 28 (G)

LET'S START WITH

TRUFFLE RICOTTA

truffle honey, ricotta, crostini 26 (V)

GARLIC BREAD

garlic butter, pecorino, evoo 14 (V)

MEATBALLS

veal, pork, beef, whipped ricotta 19

FIRECRACKER SHRIMP

lightly fried shrimp, sweet Thai Calabrian chili aioli, cabbage slaw 24

SLAB BACON

grilled thick cut smoked bacon, signature house steak sauce (G) 18

GRILLED CALAMARI

chickpea puree, cherry peppers, scallion vinaigrette, arugula 24

SEARED OCTOPUS

carrot romesco, citrus, caper berry 30 (G)

CAESAR SALAD

romaine heart, parmigiano, crostini 19

CHOPPED SALAD

iceberg, peppers, onions, chickpeas, tomatoes, provolone, salami, olives, creamy Italian dressing 22 (G)

AVOCADO SALAD

cherry tomatoes, cucumbers, avocado, corn, citrus dressing 22 (GV)

MILLIONAIRE'S WEDGE

iceberg, maple glazed bacon, bleu cheese, crispy shallots, creamy sesame dressing 22

PASTA

(gluten free - supp 2)

CACIO E PEPE

bucatini, cracked black pepper, pecorino romano 28 (V)

SPICY RIGATONI

spicy vodka sauce, Calabrian chili, onion soubise 34 (V)

TRUFFLE LUMACHE

mushrooms, fennel sausage, truffle 34

RIGATONI BOLOGNESE

veal, pork, beef, mascarpone, whipped ricotta 30

A 3% customer service charge is applied to all store sales

As an incentive for customers, we now provide a discount to pay with cash or in-store gift card, by giving a 3% immediate discount on the service

— G = Gluten Free • V = Vegetarian —

*Please alert your server if you have any food allergies or dietary restrictions *Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness*

447 State Route 35, Red Bank, NJ 07701 | 732.456.6699 | www.gabriellasnj.com

MAINS

SKIRT STEAK

*sweet corn salad, salsa verde,
charred lemon 48 (G)*

DOUBLE CUT PORK CHOP

vinegar peppers, fingerling potatoes, pork jus 42

WASABI CRUSTED TUNA

*shaved carrots, sweet peppers,
radish, yuzu tobiko aioli,
chili-rice wine vinaigrette 46*

SCALLOPS

pancetta, creamed corn, pesto 52

BRANZINO

citrus salsa verde, fire roasted vegetables 42 (G)

THE PARMS

pomodoro, mozzarella, grana padano, basil

CHICKEN 36

Spicy Vodka Sauce + 4

SHRIMP 38

Make it Milanese + 2

PORK CHOP 46

THE MEAT

COWBOY

*30 day dry aged prime
20 oz 110 (G)*

BONE-IN NY STRIP

*25 day dry aged prime
16 oz 85 (G)*

FILET MIGNON

*28 day wet aged prime
8 oz 72 (G)*

TOMAHAWK

*45 oz 45 day dry aged, roasted garlic, broccolini,
rock potatoes, vinegar peppers 260 (G)*

BISTECCA ALLA FIORENTINA

*32 oz 45 day dry aged, hand cut fries, garlic confit,
preserved lemon, bone marrow, parsley salad 210 (G)*

MAKE IT HORNY

peppercorn 4

salsa verde 4

truffle steak sauce 6

truffle butter 12

bone marrow 18

caviar bump 20

grilled shrimp 18

lobster tail 26

truffle shower MP

SIDES

GARLIC MASHED POTATOES

garlic confit 14 (G)

CREAMED SPINACH

bechamel 16 (V)

HAND CUT FRIES

*ketchup 16
truffle parmesan +10 (GV)*

BRUSSELS SPROUTS

*pancetta, honey crisp apples,
orange blossom honey 16 (G)*

MAC & CHEESE

*cavatappi, breadcrumbs 18
truffle +10*

BROCCOLINI

garlic, Calabrian chili 16 (GV)

ORGANIC MUSHROOMS

garlic confit, herbs, evoo 18 (GV)

CREAMED CORN

fire roasted, smoked paprika 14 (V)

LOBSTER MAC

Maine lobster, sharp cheddar, breadcrumbs 32