

Gertie's Summer Menu

	Black Truffle or Cajun Sea Bass	\$30.99
	› 8-ounce fresh Chilean sea bass seasoned with imported Sicilian black truffle sea salt or Cajun style (your choice) and pan seared, finished with a drizzle of lemon aioli and served with champagne lemon saffron risotto and our vegetable of the day	
	BBQ or Blackened or Wasabi Crusted Salmon	\$23.99
	› Fresh North Atlantic salmon filet BBQ 'd or blackened or wasabi crusted, your choice. Served with lemon champagne saffron risotto and our vegetable of the day.	
HOT	Penne Andouille Arabbiatta	\$22.99
	› Sautéed banana peppers, fresh garlic, spicy marinara sauce and fresh Andouille sausage tossed with imported penne pasta. Served with garlic bread. Add grilled chicken 4.50	
HOT	Penne Jambalaya Arabbiatta	\$26.99
	› Made to order spicy marinara sauce, banana peppers, Andouille sausage, shrimp and bay scallops tossed with imported penne pasta. Served with garlic bread. add chicken 4.50	
NEW	Gertie's Seafood Boil Extravaganza	\$33.99
	› Chunks of fresh Chilean sea bass, shrimp, bay scallops, Prince Edward islands clams, and baby potatoes cooked in a zesty broth seasoned with coriander, black pepper, crushed red pepper and lemon zest. Served atop a bed of organic baby spinach	
NEW	Capellini and White Clam Sauce	\$24.99
	› Fresh clams sautéed with white wine, fresh garlic, roasted garlic, oregano and red pepper. Served over a bed of organic baby spinach	
	Scallops Marsala with Shirataki Noodles	\$24.99
	› Fresh bay scallops pan seared, sautéed in Marsala wine, fresh garlic, moonlight mushrooms, shallots and prosciutto. Tossed in your choice, fettuccini or angel hair, calorie free & carb free shirataki noodles and served on a bed of organic baby spinach. Also available with traditional pasta.	
	Capellini al Mare	\$24.99
	› Fresh shrimp and bay scallops tossed with imported capellini pasta in a light tomato cream sauce. May also substitute grilled chicken. Served with garlic bread	
	Gertie's Chicken Mars	\$23.99
	› Chicken breast lightly floured, sautéed in Marsala wine, fresh garlic, moonlight mushrooms, shallots, prosciutto and tossed with imported penne pasta and fresh spinach	
NEW	Gertie's Cajun Chicken with Rice and Beans	\$19.99
	› Grilled cajun seasoned chicken breast served with Spanish rice,seasoned pinto beans, sliced avocado and tortilla shells. Garnished with fresh Mexican crema and our chimichurri sauce	
	Ixtapa Pork	\$22.99
	› Slow cooked tender pork shoulder seasoned with fresh garlic, cumin, cilantro, onion, cayenne pepper, paprika and Mexican oregano. Shredded and served with Spanish rice, pinto beans, fresh avocado, a sprinkling of queso fresco, a drizzle of Mexican crema and grilled flour tortilla shells.	
NEW	Chicago Rib-eye	\$30.99
	› 12 ounce bone-in rib-eye seasoned Chicago style and cooked to your liking. Served with smokey cheddar rice and our vegetable of the day	
NEW	Baja Steak Dinner	\$30.99
	› 12 ounce bone in rib-eye seasoned Mexican style seared and finished on the grill to your liking. Served with our seasoned pinto beans, Spanish rice, avocado, a drizzle of Mexican crema and a side of chimichurri sauce.	
	Filet Duet	\$28.99
	› 2 4-ounce filets cooked to your liking and topped with your choice of our signature crusts. Served with lemon saffron champagne risotto and our vegetable of the day. Make it a trio and add \$9.50	
	Signature Crusts - Cajun-Porcini Mushroom-Blue Cheese-Parmesan-Wasabi	
	Black & Blue NY Strip	\$29.99
	› 12-ounce NY strip charred and cooked rare to medium rare. Served with lemon champagne saffron risotto and our vegetable of the day	