

Gemini GRILL

STARTERS

FAVA BEAN HUMMUS16
pistachio crumble, chile de arbol, crudité,
grilled naan

WILD MUSHROOM TEMPURA13
black garlic aioli

BIGEYE TUNA CRUDO*19
pickled wild blueberry, leche de tigre, fennel pollen

STEAMED MUSSELS18
calabrian cream, guanciale, pickled shallot

PROSCIUTTO & MELON CROSTINI18
stracciatella, melon marmalade, basil

JUMBO LUMP CRAB CAKE28
dill remoulade, brussels sprout slaw

SALADS

SIMPLE GREENS12
tender lettuces, violet mustard vinaigrette

BABY WEDGE15
maple bacon bits, crumbled blue cheese, egg,
cornichon, buttermilk ranch

LITTLE GEM CAESAR14
sourdough crouton, parmesan mousse,
caesar vinaigrette

GREEK PANZANELLA14
persian cucumber, red onion, cherry tomato, dill,
focaccia, spicy feta crema, red wine vinaigrette



WARM MILK BREAD salted irish butter 7



from the

CHARCOAL-WOOD GRILL

our live-fire grill marabu charcoal embers enhance
the flavors of our premium ingredients.

BLISTERED SHISHITO PEPPERS
smoked chili vinaigrette,
roasted garlic aioli 14

BLACK TIGER JUMBO SHRIMP
white cheddar grits,
harissa-spiced 22

VIETNAMESE PORK BELLY
smashed cucumber, cilantro,
aleppo pepper 16

MEDITERRANEAN SEA BASS
confit tomato relish,
charred lemon 36

KUROBUTA PORK CHOP*
grainy mustard vinaigrette,
sour cherry mostarda 34

À LA FRITES

HALF CHICKEN
garlic-thyme jus 28

8oz FILET MIGNON*
caramelized shallot, bordelaise 56

10oz HANGER STEAK*
caramelized shallot, bordelaise 38

PRIME 8oz BURGER*
monterey jack, jalapeño relish, aioli 21

MAINS

SEARED SEA SCALLOPS33
chorizo breadcrumb,
meyer lemon beurre blanc

MISO-BLACK COD 36
oyster mushroom, green onion, shiitake dashi

SCOTTISH SALMON*35
charred broccolini, brown butter-caper vinaigrette

SPRING PEA RISOTTO26
mushroom duxelles, mint, parmesan

KOREAN FRIED CHICKEN SANDWICH16
black garlic aioli, green papaya slaw, sesame bun

SIDES

ONION RINGS9
buckwheat honey mustard

GRIDDLED ASPARAGUS12
chili crisp, sesame aioli

BRUSSELS SPROUTS SLAW13
pickled cauliflower, crispy bacon,
honeycrisp apple, citrus vinaigrette

CHARRED BROCCOLINI12
preserved lemon

FRENCH FRIES9
roasted garlic aioli

DAILY SPECIALS

monday
BURGER+BEER*
monterey jack,
pancetta crisp, shaved onion,
gemini aioli, fries
21

tuesday
CHICKEN SCHNITZEL
arugula, pickled peppers,
parmesan
21

wednesday
FISH+CHIPS
beer-battered cod,
malt vinegar aioli
24

thursday
FLORIDA GROUPE
snap pea, oyster mushroom,
ginger-XO glaze
34

friday
LOBSTER RISOTTO
fava, mascarpone
38

saturday
16oz PRIME CAJUN RIBEYE*
cowboy butter & roasted
garlic
67

sunday
FRIED CHICKEN
biscuit, b & b pickles
german potato salad,
housemade hot sauce
35

* THESE ITEMS ARE SERVED RAW OR COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

748 N. STATE STREET

Gemini GRILL

DINNER

COCKTAILS



the infamous SQUIRTSKY

vodka, grapefruit,
lime, soda

13

- VELVET OLD FASHIONED bourbon, cointreau, amarena cherry, orange 14
- 🍷 KINDRED SPIRIT japanese whiskey, peychaud's aperitivo, plum, lemon 17
- 🍷 LONDON SOUR* earl grey infused gin, lemon, honey, elderflower, egg white 16
- DAISY HEAT tequila, sotol, watermelon, habanero, lime 16
- 🍷 RIGHT PLACE WRONG TIME cognac vsop, rye, absinthe, flora adora 18
- 🍷 CUP OF AMBITION nosotros blanco, demerara, cold brew, kafé anmè 18

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sparkling

- CANTINE DEL GARDA glera | nv | prosecco, it14 | 56
- BOUVET-LADUBAY ROSÉ cab franc | nv | loire, fr15 | 60
- MILENA PET-NAT ROSÉ gamza | nv | danube, bg14 | 56
- MOËT & CHANDON chardonnay blend | nv | champagne, fr | 187ML . . . 26

white

- CANTINA LAVIS pinot grigio | 2022 | trentino, it11 | 44
- MASSEY DACTA sauvignon blanc | 2022 | marlborough, nz14 | 56
- FLEURIET & FILS sauvignon blanc | 2022 | sancerre, fr.23 | 92
- DOMAINE DE ROCHEBIN chardonnay | 2021 | burgundy, fr . . .18 | 72
- TASCA D'ALMERITA inzolia/catarratto | 2021 | sicily, it13 | 52
- DIORA chardonnay | 2021 | monterey, ca15 | 60

rosé + orange

- MAISON NOIR 'LOVE DRUNK' chard blend | 2022 | or15 | 60
- ROSEBLOOD D'ESTOUBLON cinsault | 2023 | provence, fr. . .16 | 64
- CARUSO & MININI catarratto | 2022 | sicily, it15 | 60

red

- CUEVA DE LOBOS tempranillo | 2021 | rioja, sp11 | 44
- ALBERT-BICHOT pinot noir | 2020 | burgundy, fr.19 | 76
- FIRESTEED pinot noir | 2021 | oregon, us13 | 52
- E. GUIGAL gsm blend | 2020 | rhône, fr.13 | 52
- CHAPPELLET MTN CUVÉE red blend | 2021 | napa valley, ca . . 24 | 96
- BONANNO cab sauv | 2022 | alexander valley, ca22 | 88
- DELILLE 'METIER' cab sauv | 2021 | columbia valley, wa16 | 64

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cans

GUINNESS
dry stout | 4.2% | dublin, ireland |
14.9 oz | 7

MAPLEWOOD 'SON OF JUICE'
hazy ipa | 6.3% | chicago, il
16 oz | 8

DOVETAIL 'VIENNA'
vienna lager | 5.1% | chicago, il
16 oz | 9

OFF COLOR 'APEX PREDATOR'
farmhouse ale | 6.5% | chicago, il
16 oz | 9

ATHLETIC 'UPSIDE DAWN'
golden ale | 0.0% | milford, ct NA
12 oz | 8

bottles

MILLER LITE
light lager | 4.2% | milwaukee, wi
12 oz | 7

MOODY TONGUE 'APERITIF'
pilsner | 5.0% | chicago, il
12 oz | 11

LOW & SLOW

🍷 AMBROSIA & NECTAR
sommarøy 55 proof gin,
honey, lemon 15

🍷 SOMMARØY & THE CITY
sommarøy 55 proof vodka, lime,
cranberry, lemongrass syrup 15

NEVER SAY NO

■ BLUEBERRY
LEMON COLLINS
blueberry, lemon, töst tea,
lyre's london dry 0.0, soda 14

🍷 BLACK PEPPER NOJITO
lime, black pepper, simple,
soda, mint 11