

Gemini GRILL

STARTERS

- FAVA BEAN HUMMUS 17
pistachio crumble, chile de arbol, crudité,
grilled naan
- WILD MUSHROOM TEMPURA . . . 14
black garlic aioli
- BIGEYE TUNA TARTARE* 21
cucumber, jalapeño, avocado, ponzu, wonton chip
- STEAMED MUSSELS 18
calabrian cream, guanciale, pickled shallot
- PROSCIUTTO &
MELON CROSTINI 18
stracciatella, melon marmalade, basil
- JUMBO LUMP CRAB CAKE 28
dill remoulade, petite greens salad

SALADS

- SIMPLE GREENS 12
tender lettuces, violet mustard vinaigrette
- BABY WEDGE 15
maple bacon bits, crumbled blue cheese, egg,
cornichon, buttermilk ranch
- LITTLE GEM CAESAR 14
sourdough crouton, parmesan, caesar vinaigrette
- GREEK PANZANELLA 15
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.

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| <p>THAI CURRY
CALAMARI
yuzu, eggplant, lemongrass,
mint 21</p> | <p>BLISTERED
SHISHITO PEPPERS
smoked chili vinaigrette,
roasted garlic aioli 15</p> | <p>HARISSA-SPICED
JUMBO SHRIMP
white cheddar grits,
green tomato chow chow 23</p> |
| <p>MEDITERRANEAN SEA BASS
confit tomato relish,
charred lemon 37</p> | <p>KUROBUTA PORK CHOP*
grilled stone fruit salad,
grainy mustard vinaigrette 34</p> | |
| <p>À LA FRITES</p> | | |
| <p>HANGER STEAK *
10oz, chimichurri rojo 38</p> | <p>FILET MIGNON*
8oz, caramelized shallot,
bordelaise 56</p> | <p>HALF CHICKEN
garlic-thyme jus 28</p> |

MAINS

- CASHEW CHICKEN SALAD 21
emerald kale, savoy cabbage, golden raisin, mint,
sesame-miso vinaigrette
- MISO-BLACK COD 36
oyster mushroom, green onion, shiitake dashi
- SCOTTISH SALMON* 35
israeli couscous, tomato vinaigrette, chermoula
- ORECCHIETTE 24
broccolini, spring onion, sweet pea, golden tomato
- AHI TUNA TATAKI* 39
crispy sushi rice, togarashi, mango, avocado
- FRENCH DIP 26
slow-cooked eye of round, monterey jack,
horseradish cream, au jus
- KOREAN FRIED CHICKEN 18
black garlic aioli, green papaya slaw, sesame bun
- PRIME 8oz BURGER* 21
monterey jack, jalapeño relish, aioli
- ONION RINGS buckwheat honey mustard . 9
- GRIDDLED ASPARAGUS 12
chili crisp, sesame aioli
- FRENCH FRIES roasted garlic aioli . . . 9
- CHARRED BROCCOLINI lemon . . . 12

SIDES

DAILY SPECIALS

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|---|---|---|--|--|---|--|
| <p><i>monday</i>
Burger+Beer*
monterey jack,
pancetta crisp, shaved onion,
gemini aioli, fries
21</p> | <p><i>tuesday</i>
CHICKEN
SCHNITZEL
arugula, pickled peppers,
parmesan
21</p> | <p><i>wednesday</i>
FISH+CHIPS
beer-battered cod,
malt vinegar aioli
24</p> | <p><i>thursday</i>
FLORIDA
GROUPER
snap pea, oyster mushroom,
ginger-XO glaze
34</p> | <p><i>friday</i>
LOBSTER
RISOTTO
fava, mascarpone
38</p> | <p><i>saturday</i>
PENNSYLVANIA
DUCK BREAST*
salsa macha, hot honey,
heirloom baby carrots 36</p> | <p><i>sunday</i>
FRIED CHICKEN
biscuit, b & b pickles,
german potato salad,
hot sauce
35</p> |
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* 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

GEMINI ORIGINALS



THE 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
- 🍷 NITRO COLD BREW MARTINI ketel one, la colombe cold brew, espresso liqueur 19

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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
sommarrøy 55 proof gin,
honey, lemon 15

🍷 SOMMARRØY & THE CITY
sommarrøy 55 proof vodka, lime,
cranberry, lemongrass syrup 15

NEVER SAY NO

🍷 BLUEBERRY
LEMON COLLINS
blueberry, lemon, chamomile tea,
lyre's london dry 0.0, soda 14

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