

## Appetizers

### George's Bruschetta 15

Marinated Tomatoes – Pizza Croutons – Fresh Bocconcini Cheese – Basil Essence – Balsamic

### Steak Tartare H 26

AAA Beef Tenderloin Hand Cut to Order - Classic – Gherkins - Fresh Focaccia

### Vegan Carpaccio 16

Raw Marinated Sliced Zucchini – Sun Dried Tomato Aioli – Fried Capers – Balsamic Vinegar

### Salade du Chef small 8 / main 16

Baby Leaf – Marinated Mushrooms – Sundried Tomatoes – Strawberry Champagne Vinaigrette

### Hail Caesar H small 8 / main 16

Kale – Dressing (no anchovies, no garlic) - Lemon – Croutons – Parm – Beef Brisket

### Asparagus alla Summertime 14

Prosciutto Asparagus Roulade – Lemon Cream Sauce – Sizzling Cast Iron - Parm

### Escargot & Wild Mushrooms 17

Puff Pastry – Brandy Cream Sauce – Ryan Weth's Mushrooms – Hint of Maple - Parsley – Dried Prosciutto

### Parmesan Deep Fried Ravioli 14

Tomato Sauce – Parm

### Shrimp Cocktail 22

5 Large Tiger Prawns – Sauce – Veggies – Fried Onions

### Compressed Water Melon Salad 16

Balsamic Reduction – Arugula – Black Olives – Crumbed Fetta

### --- TO SHARE at the Table ---

### Antipasto Board 34

Our Daily Inspiration of Snacks

### George's Fries 12

Our MOST Sold Dish - Mashed Potato (4) & Cheese  
Stuffed Fries – Toasted Peppercorn & Rosemary  
Aioli

### Roasted Beet Salad 16

Cherry Tomatoes – Arugula – For di Latte – Fried  
Crispy Onions – Parmesan Dressing

### Peach Burrata Brie Flat Bread 17

Red Wine Peaches – Fresh Pita – Molten Brie -  
Balsamic Reduction - Parm

## Napolitana Style Pizza

**Margherita** 🥛 🌿 19

Fresh Tomato Sauce – Bocconcini Cheese – Hint of Mozzarella - Fresh Basil

**Funghi** 🥛 🌿 21

White Sauce w Olives – Local "Ryan Weth" Mushrooms – Parmesan – Crispy Onions - Balsamic

**Soppressata** 🥛 🌿 21

Tomato Sauce – Salumi – Asiago Cheese - Spicy Pickled Green Beans

**Hawaiian Roasted Pineapple Pizza** 🌿 🌿 22

Tomato – Roasted Crushed Pineapple – for di Latte - Prosciutto Cotto – Parm – Arugula

**Vegan Asparagus** 🌿 21

Diced Asparagus – Sun Dried Tomato Dressing (secret vegan sauce) – Hint of Rosemary – Crispy Shallots

**Spicy Chorizo Pizza** 🥛 🌿 22

Margherita Style – Pork Sausage - Italian Sun-Dried Tomatoes & Black Olives – Oregano – Crispy Onions

**Goat Cheese Blueberry Chicken** 🥛 🌿 23

Tomato Sauce – Roasted Chicken Strips – Goat Cheese – Blueberry – Balsamic – Fried Shallots - Parm

## Our Classics

**The BEST Burger** 🥛 🌿 **H** 36

Ground to Order – Served Rare to Well Done – **Peppercorn Sauce** for Dipping – Fried Tomato – Cheddar – Pickles – Side Choice

**Brie Stuffed Prosciutto Chicken** 🥛 🌿 36

Stuffed Chicken Breast – Asparagus - Mushroom Barley Risotto - Velouté – Lemon Kale

**Bone In Braise Short Ribs** 🥛 🌿 34 add another bone 22

Caramelized in the Oven – Parm Crusted - Mash Potatoes – Gnocchi Fritti – Reduced Braising Liquids

















**Crispy Skin Salmon** 🥛 44

Barley Risotto – Asparagus – Mushrooms - Lobster Coulis







**VEGAN Cauliflower Wedges** 29

Crispy Onions Seared Cauliflower – Beans & Cilantro Crema –  
Crushed Mini Potatoes – Fried Capers – Tomato Extra Virgin Olive Oil


## Pastas

<b>Parmesan Brisket Pasta</b>   23 Brisket – Parmesan Crema - Black Pepper	<b>Pappardelle Al Ragu</b>   29 Braised Short Ribs – Red Wine Tomato Sauce
<b>House Smoked Salmon Rigatoni</b>   28 Tomato Sauce – Canadian Salmon – Paprika – Green Beans – Fried Onions w Parm	<b>Lobster Mac n Cheese</b>   12 / 28 Yumm Yumm Yumm (cannot be gluten free)
<b>Fresh Ricotta Ravioli</b>   26 Pinot Grigio Tarragon Butter Sauce	<b>Penne Steak Peppercorn</b>   <b>H</b> 24 NY Steak Strips – Peppercorn Cream Sauce Add Mushrooms 5
<b>George's Chicken Alfredo</b>   26 Fire Roasted Chicken – Cream Sauce Lemon Zest - Sun Dried Tomato Dressing	<b>Gnocchi Vegan Ratatouille</b>   22 6 Hours Slow Baked Ratatouille – Parm  Add 6oz NY AAA Steak <b>H</b> 19 Add Roasted Chicken Supreme <b>H</b> 15

## From George's Meat Cellar

<b>6 oz AAA Tenderloin</b>  <b>H</b> 56 Buttery Mashed Potatoes – Veggies	<b>10 oz New York 30 Days Dry Aged</b> 58 Angus 10oz cut – Frites Choice – Sauce Choice
<b>12 oz AAA Steak Frites</b> <b>H</b> 68 Served with George's mini frites	<b>14oz WAGYU NEWYORK</b>  175 Grassfed - <b>Grazing Meadows Farm</b>
<b>Custom AAA Tomahawk Angus</b>   215 55 oz Mash – Veggies – Sauces – 2 / 4 ppl	<b>Re-Constructed Lamb Steak</b>  46 Local Lamb – Braised – Carefully Wrapped Cooked like a Steak – Olive Oil Potatoes – Veggies - Reduction
<b>20oz Angus AAA Bone In Ribeye</b> 76 Angus AAA – Mash – Veggie	<b>Schnitzel Pork Tomahawk</b>  36 Buttery Mash – Lemon Thyme Cream
<b>Pepper-Coffee Crusted Denver Steak</b> 42 10oz cut – Frites Choice – Sauce Choice	

### Choose one of our Sauces

Peppercorn sauce  / Red Wine demi-glace / Béarnaise sauce  or Red Style Chimmichuri  
 Curated Beef Selection from Brad Gilchrist (Beefway) – Gilchrist Farm in Lucknow