

## 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** 🍷 **H** 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

**Mini Beef Short Rib Poutine** 🌿 15

Red Wine Braised Beef – Large Potato Dumpling – Red Wine & Parmesan Gravy

**Braised Short Ribs & Onion Soup** 🍷 16

Mini Potatoes – Braised Short Ribs Mushrooms – Red Wine – Crouton w Gruyere Cheese

**Escargot & Wild Mushrooms** 🍷 17

Classic French Dish 😊 - Puff Pastry – Brandy Sauce – Ryan Weth's Mushrooms – Parsley – Dried Prosciutto

**Shrimp Cocktail** 21

5 Large Tiger Prawns – Sauce – Veggies – Fried Onions

**Smoked Salmon Croquette** 20

Potato Croquette – Shrimp & Smoked Salmon – Cream Cheese – Fried Capers

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

**Antipasto Board** 🍷 🌿 34

Our Daily Inspiration of Snacks

**Roasted Beet Salad** 🍷 🌿 16

Cherry Tomatoes – Arugula – For di Latte – Fried

Crispy Onions – Parmesan Dressing

**George's Fries** 🍷 🌿 12

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

**Parmesan Deep Fried Ravioli** 14

Tomato Sauce – 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** 🌿 🍷 22

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

**Prosciutto e Arugula** 🥛 🌿 24

Margherita Style – Prosciutto – Arugula – Topped with Parmesan Cheese

**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

**Fig Balsamic Chicken Supreme** 🥛 **H** 34

Mushroom Barley Risotto - Velouté (Chicken Stock Emulsified with Egg Yolks) – Lemon Kale

**Cab Sauv. & Parm Braised Short Ribs** 🥛 🌿 46

Mash Potatoes – Fried Carrots – Bomba – Loaded with Parmesan

**Crispy Skin Salmon** 🥛 44

Barley Risotto – Asparagus – Mushrooms - Lobster Coulis

**VEGAN Cauliflower Wedges** 29

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

## V35 Pastas

- Parmesan Brisket Pasta** 🍷 🌿 23  
Brisket – Parmesan Crema - Black Pepper
- Bucatini Meat Ball (Beef)** 🍷 🌿 28  
Angus Beef Red Wine Tomato Sauce
- Fresh Ricotta Ravioli** 🍷 🌿 26  
Pinot Grigio Tarragon Butter Sauce
- Lobster Mac n Cheese** 🍷 🌿 12 / 28  
Yumm Yumm Yumm (cannot be gluten free)
- Penne Steak Peppercorn** 🍷 🌿 H 24  
NY Steak Strips – Peppercorn Cream Sauce  
Add Mushrooms 5

- George's Chicken Alfredo** 🍷 🌿 26  
Fire Roasted Chicken – Cream Sauce Lemon Zest -  
Sun Dried Tomato Dressing
- Rigatoni Salmon** 🍷 🌿 28  
Tomato Sauce – Roasted Salmon – Paprika –  
Green Beans – Fried Onions w Parm
- Pappardelle Bolognese** 🍷 🌿 29  
Angus Beef – Tomato & Goat Cheese Sauce
- Gnocchi Vegan Ratatouille** 🌿 🌿 22  
6 Hours Slow Baked Ratatouille – Parm
- Add 6oz NY AAA Steak H 19  
Add Roasted Chicken Supreme H 15

## Tasting Menu

We offer a 4 course  
tasting menu

\$65 per guest  
starting February 16

### From George's Meat Cellar

- |                                                                                                            |                                                                                                                  |
|------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|
| <b>6 oz AAA Tenderloin</b> 🍷 H 56<br>Buttery Mashed Potatoes – Veggies                                     | <b>Pepper-Coffee Crusted Denver Steak</b> 38<br>10oz cut – Frites Choice – Sauce Choice                          |
| <b>12 oz AAA Steak Frites</b> H 62<br>Served with George's mini frites                                     | <b>14 oz WAGYU Sirloin</b> 🍷 98<br>Grassfed - <b>Grazing Meadows Farm</b>                                        |
| <b>Custom AAA Tomahawk Angus</b> 🍷 🐮 MP<br>Mash – Veggies – Sauces – 2 / 4 ppl<br>Pre-Order Often Required | <b>Australian Rack of Lamb</b> 🍷 58<br>Smashed Butter Fried Mini Potatoes –<br>Veggies – Reduction w Fresh Herbs |
| <b>Pork Chop Schnitzel</b> 🍷 🐷 36<br>11oz cut – Mash – Lemon Thyme Sauce                                   | <b>20 oz 42 Days Dry Aged Rib Eye</b> 🍷 78<br>Angus AAA – Mash - Veggie                                          |
|                                                                                                            | <b>Re-Constructed Local Lamb Steak</b> 🍷 46<br>Olive Oil Potatoes – Carrots – Lamb Sauce                         |

### Choose one of our Sauces

Peppercorn sauce 🍷 / Red Wine demi-glace  
Béarnaise sauce 🍷 or Chimmichuri

🐮 Curated Beef Selection from Brad Gilchrist (Beefway) – Gilchrist Farm in Lucknow