

Appetizers

George's Bruschetta   15

Marinated Tomatoes – Fresh Pizza Croutons – Fior Di Latte Cheese – Basil Essence – Balsamic

Steak Tartare   **H** 26

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

VEGAN - Carpaccio di Verdura (aka The Flat Salad) 16

Raw Veggies – Lemon – Sundried Tomato Emulsion – Balsamic – Parm Crisp (can be omitted)

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

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 – Cannot Be Gluten Free

Shrimp Cocktail  22

5 Large Tiger Prawns – Sauce – Veggies – Fried Onions

--- 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 – Peppercorn & Rosemary Aioli

Deep Fried Calamari Shrimp Salad   18

Fried Calamari & Shrimp (NOT GLUTEN FREE) - Pickled

Cauliflower / Carrots / Olives / Celery –

Basil - Kale - Lemon Zest - Parm Sauce Drizzles

Peach Burrata Brie Flat Bread   17

Red Wine Peaches – Fresh Pizza – Molten Brie - Balsamic

Reduction - Parm

Roasted Beet Salad   16

Cherry Tomatoes – Arugula – For di Latte – Fried Crispy

Onions – Parmesan Dressing

Baked Brie Strudel 16

Apricot – Cranberries – Rosemary – Fried Shallots –

Wrapped in Phyllo – Red Wine Reduction

Neo 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

9 oz Braised Short Ribs 🥛 🌿 46

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

Crispy Skin Salmon 🥛 44

Barley Risotto – Asparagus – Mushrooms – Romano Sauce (honey – maple – curry – cream – macedoine)

VEGAN Roasted Cauliflower Wedges 29

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

Pastas

Vegetarian Truffle Sacchetti	 	32
Cheese & Truffle Stuffed Purse Shaped Pasta – Tomato Emulsion – Kale – Lot of Parm		
Parmesan Brisket Pasta	 	23
Smoked Brisket – Parmesan Crema - Black Pepper		
House Smoked Salmon Rigatoni	 	28
Tomato Sauce – Canadian Salmon – Paprika – Green Beans – Fried Onions w Parm		
George's Chicken Alfredo	 	26
Fire Roasted Chicken – Cream Sauce Lemon Zest - Sun Dried Tomato Dressing		

Fresh Ricotta Ravioli	 	26
Pinot Grigio Tarragon Butter Sauce		
Pappardelle Al Ragu	 	29
Braised Short Ribs – Red Wine Tomato Sauce		
Lobster Mac n Cheese	 	16 / 28
Yumm Yumm Yumm (cannot be gluten free)		
Gnocchi Vegan Ratatouille	 	22
6 Hours Slow Baked Ratatouille – Parm		
Add 6oz NY AAA Steak	H	19
Add Roasted Chicken Supreme	H	15

From George's Meat Cellar

6 oz AAA Tenderloin	 H	64
Buttery Mashed Potatoes – Veggies		
12 oz AAA Steak Frites	H	68
Served with George's mini frites		
15 oz Angus AAA Boneless Ribeye		78
Angus AAA – Mash – Veggies – Choice of Sauce		
Pepper-Coffee Crusted Denver Steak		42
10 oz cut – Frites Choice – Sauce Choice		
Australian Rack of Lamb		58
Olive Oil Potatoes – Veggies - Reduction		
Schnitzel Pork Tomahawk		36
Buttery Mash – Lemon Thyme Cream		
10 oz New York 30 Days Dry Aged		58
Angus 10oz cut – Frites Choice – Sauce Choice		
14oz WAGYU NEW YORK		175
Grassfed - Grazing Meadows Farm		
Penne Steak Peppercorn	  H	24
NY Steak Strips – Peppercorn Cream Sauce Add Mushrooms 5		

AAA Tomahawk Angus 195

40 oz Certified Angus Beef Dry Aged from Gilchrist Farm - Mash – Veggies – Sauces

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