

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

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

Deep Fried Calamari & Shrimp Salad 18

Fried Calamari & Shrimp (NOT GLUTEN FREE) - Pickled Cauliflower / Carrots / Olives / Celery – Basil - Kale - Lemon Zest - Olive Oil - Parm Sauce Drizzles

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

Water Melon Salad 16

Balsamic Reduction – Arugula – Black Olives – Crumbled 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



Parmesan Brisket Pasta   23
Brisket – Parmesan Crema - Black Pepper



House Smoked Salmon Rigatoni   28
Tomato Sauce – Canadian Salmon – Paprika –
Green Beans – Fried Onions w Parm



Fresh Ricotta Ravioli   26
Pinot Grigio Tarragon Butter Sauce

George's Chicken Alfredo   26
Fire Roasted Chicken – Cream Sauce Lemon Zest -
Sun Dried Tomato Dressing

Pappardelle Al Ragu   29
Braised Short Ribs – Red Wine Tomato Sauce

Lobster Mac n Cheese   16 / 28
Yumm Yumm Yumm (cannot be gluten free)

Vegetarian Truffle Sacchetti   32
Cheese & Truffle Stuffed Purse Shaped Pasta –
Tomato Emulsion – Kale – Lot of Parm



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** 56
Buttery Mashed Potatoes – Veggies

12 oz AAA Steak Frites **H** 68
Served with George's mini frites

Custom AAA Tomahawk Angus   215
55 oz Mash – Veggies – Sauces – 2 / 4 ppl

15oz Angus AAA Boneless Ribeye 78
Angus AAA – Mash – Veggies – Choice of Sauce



Pepper-Coffee Crusted Denver Steak 42
10oz 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

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