

Salads

Deconstructed Bruschetta 14

Marinated Tomatoes – Fresh Baked Pizza Croutons – White Cheese –
Basil Essence - Balsamic – Grated Parm ADD Roasted Chicken Supreme 15

Salade à la George 21

Fire Roasted Chicken – Sun Dried Olives – Cucumbers – Guacamole - Lettuce –
Hard Boiled Egg – Feta Cheese Dressing

Warm Steak Frites & Mushroom Salad 22

Sauteed Striploin Steak – Mushrooms – Mini Fries – Bomba Dressing –
Kale – Arugula – Green Beans

Build your Own Salad - Chef Salad or Kale Caesar 8

Gluten Free Chicken Strips (3)	6	4 Pan Seared Shrimps	16
Marinated Pan Seared Salmon	16	6oz AAA New York	19
Add Roasted Chicken Supreme	15	Georges Fries	6

Fun Dishes

Short Ribs & Onions Soup 🌿 🥛 16

Angus Shredded Short Ribs – Boiled Potatoes – Fried Onions – Red Wine Beef Broth
Big Swiss Cheese Crouton

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

Pastas

Gemelli Brisket 🌿 🥛 21

Brisket – Creamy Egg Sauce – Parm - Black Pepper

Salmon Rigatoni 🌿 🥛 28

Tomato Sauce – Canadian Salmon – Paprika –
Green Beans – Fried Onions w Parm

Vegetarian Truffle Sacchetti 🌿 🥛 32

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

Penne Ratatouille (can be vegan) 🌿 🥛 16

Rich Tomato Sauce Showered with Cheese

Rigatoni al Ragu 🌿 🥛 24

Beef Short Ribs – Red Wine – Tomato – Butte

Mushroom Chicken Alfredo 🌿 🥛 22

Fusilli – Chicken – Cream – Mushrooms –
Parmesan Cheese

The Lunch Menu

Choose a Side (as a starter or with the meal)

George's Smash Burger 24

4oz Striploin Beef Patty – Onions – Short Ribs – Swiss Cheese – Arugula – Tomato – Toasted Bun

Calzone Style Souvlaki 19

Fire Roasted Chicken – Arugula – For di Latte - Chimichurri – Tzatziki

Crispy Chicken BLT 16

Fried Chicken – Peppercorn Aioli – BLT

The Fancy Ham Grilled Cheese 15

Swiss Cheese – Ham – Bechamel

Italian Sandwich 19

Prosciutto – Fresh Baked Folded Pizza Bread – Italian Cheese – Arugula – Tomatoes

Steak Frites 22

New York AAA 6oz – Frites – Aioli - Peppercorn Sauce or Red Wine Demi

Herbs & Parm Omelette 16

Topped with Béarnaise

Soft Shell Fried Pork Belly Tacos (3) 16

Soy Dressing - Veggies – Cilantro – Balsamic Mango Chutney – Great little snack

Vegetarian Quiche 17

Peppers – Sundried Tomato – Crispy Fried Shallots - Parsley - Cheddar

West Coast World Famous Smoked Meat Sandwich 21

Sourdough Bread – Mustard – 7oz Steamed Fried Smoked Meat – Side Pickle

Choose your side

Chef Salad
Buttery Mashed Potatoes
Kale Caesar

Baby Fries
Regular Fries
Soup of the Day

Napolitana Style Pizza

Margherita 18

San Marzano Tomato Sauce – Fresh Bocconcini
Cheese – Fresh Basil

Funghi 21

White Sauce w Olives – Local "Weth" - Mushrooms
– Parmesan – Crispy Onion – Balsamic Reduction

Soppressata 20

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

Prosciutto e Arugula 24

Margherita Style – Prosciutto – Arugula

Some Substitutions can be made possible - Gluten-free pasta available upon request

Portioning a dish for sharing is a \$5 surcharge.

Groups of 12 or more will be charged a 20% Gratuity