Appetizers

George's Bruschetta ¹ ***** 15

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

Steak Tartare D 🥦 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 ⁽¹⁾ **#** 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 (1) 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 D 🐕 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 D 💆 🧩 18

Fried Calamari & Shrimp (NOT GLUTEN FREE) - Pickled

Cauliflower / Carrots / Olives / Celery —

Basil - Kale - Lemon Zest - Parm Sauce Drizzles

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

Peach Burrata Brie Flat Bread 🧩 🗓

Roasted Beet Salad D ** 16

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

Baked Brie Strudel D 🦑 16

Apricot – Cranberries – Rosemary – Fried Shallots –
Wrapped in Phyllo (NOT GLUTEN FREE)
– Red Wine Reduction

Contains Dairy | Contains Wheat – Gluten Pasta Available | H – Halal | Vegan – substitutions could be made Portioning a dish for sharing is a \$5 surcharge. Groups of 8 or more will be charged a 20% Gratuity

Neo Napolitana Style Pizza

Margherita ¹⁰ **#** 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 D 🧗 🧗 H 36

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

Brie Stuffed Prosciutto Chicken (1) 36

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

9 oz Braised Short Ribs U 46

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

Crispy Skin Salmon (1) 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

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Pastas

Vegetarian Truffle Sacchetti 32 Cheese & Truffle Stuffed Purse Shaped Pasta –	Fresh Ricotta Ravioli 🖰 🧩 26 Pinot Grigio Tarragon Butter Sauce
Tomato Emulsion – Kale – Lot of Parm Parmesan Brisket Pasta 23	Pappardelle Al Ragu (1) 🥦 29 Braised Short Ribs – Red Wine Tomato Sauce
Smoked Brisket – Parmesan Crema - Black Pepper House Smoked Salmon Rigatoni 28	Lobster Mac n Cheese 1 4 16 / 28 Yumm Yumm Yumm (cannot be gluten free)
Tomato Sauce – Canadian Salmon – Paprika – Green Beans – Fried Onions w Parm	Gnocchi Vegan Ratatouille 🛎 🎉 22 6 Hours Slow Baked Ratatouille – Parm
George's Chicken Alfredo (1)	Add 6oz NY AAA Steak H 19 Add Roasted Chicken Supreme H 15

From George's Meat Cellar

6 oz AAA Tenderloin H Buttery Mashed Potatoes – Veggies	64	Schnitzel Pork Tomahawk 19 36 Buttery Mash – Lemon Thyme Cream
12 oz AAA Steak Frites H Served with George's mini frites	68	10 oz New York 30 Days Dry Aged 58 Angus 10oz cut – Frites Choice – Sauce Choice
15 oz Angus AAA Boneless Ribeye Angus AAA – Mash – Veggies – Choice of Sau	78 ice	14oz WAGYU NEW YORK (175)
Pepper-Coffee Crusted Denver Steak 10 oz cut – Frites Choice – Sauce Choice	42	Grassfed - Grazing Meadows Farm Penne Steak Peppercorn H 44
Australian Rack of Lamb Olive Oil Potatoes – Veggies - Reduction	58	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 (1) / Red Wine demi-glace / Béarnaise sauce (2) or Red Style Chimmichuri
Curated Beef Selection from Brad Gilchrist (Beefway) – Gilchrist Farm in Lucknow

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