

## 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










<b>Parmesan Brisket Pasta</b>   23 Brisket – Parmesan Crema - Black Pepper	<b>George's Chicken Alfredo</b>   26 Fire Roasted Chicken – Cream Sauce Lemon Zest - Sun Dried Tomato Dressing
<b>Bucatini Meat Ball (Beef)</b>   28 Angus Beef Red Wine Tomato Sauce	<b>Rigatoni Salmon</b>   28 Tomato Sauce – Roasted Salmon – Paprika – Green Beans – Fried Onions w Parm
<b>Fresh Ricotta Ravioli</b>   26 Pinot Grigio Tarragon Butter Sauce	<b>Pappardelle Bolognese</b>   29 Angus Beef – Tomato & Goat Cheese Sauce
<b>Lobster Mac n Cheese</b>   12 / 28 Yumm Yumm Yumm (cannot be gluten free)	<b>Gnocchi Vegan Ratatouille</b>   22 6 Hours Slow Baked Ratatouille – Parm  Add 6oz NY AAA Steak <b>H</b> 19 Add Roasted Chicken Supreme <b>H</b> 15
<b>Penne Steak Peppercorn</b>   <b>H</b> 24 NY Steak Strips – Peppercorn Cream Sauce Add Mushrooms 5	

## Tasting Menu



We offer a 4 course  
tasting menu

\$45 / 60 per guest  
Limited Time Only

## From George's Meat Cellar

<b>6 oz AAA Tenderloin</b>  <b>H</b> 56 Buttery Mashed Potatoes – Veggies	<b>Pepper-Coffee Crusted Denver Steak</b> 38 10oz cut – Frites Choice – Sauce Choice
<b>12 oz AAA Steak Frites</b> <b>H</b> 62 Served with George's mini frites	<b>14oz WAGYU NY TOPNOTCH</b>  192 Grassfed - <b>Grazing Meadows Farm</b>
<b>Custom AAA Tomahawk Angus</b>   <b>MP</b> Mash – Veggies – Sauces – 2 / 4 ppl 6 Pieces Ready April 24th	<b>Australian Rack of Lamb</b>  58 Smashed Butter Fried Mini Potatoes – Veggies – Reduction w Fresh Herbs
<b>Pork Chop Schnitzel</b>   36 11oz cut – Mash – Lemon Thyme Sauce	<b>20oz 42 Dry Aged – BONEIN RIBEYE</b>  89 Angus AAA – Mash - Veggie
<b>20oz Gilchrist Farm BONELESS Ribeye</b> 72 Angus AAA – Mash - Veggie	<b>Re-Constructed Local Lamb Steak</b>  46 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