

Sharable Dishes**Steak Tartare** 🍷 🌿 H 26

5oz AAA Beef Tenderloin Hand Cut to Order - Classic – Gherkins - Fresh Pizza Bread or Mini Fries

Shrimp Cocktail 🌿 22

5 Large Tiger Prawns – Sauce – Veggies – Fried Onions

Deep Fried Ravioli 🌿 12

Cheese Stuffed Ravioli - Marinara Rosé Sauce

Summer Salad 🌿 🍷 17

Asparagus Salad – Burrata – David's Chive Pesto (nut free) - Roasted Red Pepper & Strawberry Emulsion

Garlic Butter Shrimps 🍷 14

Lots of Shrimps - House Garlic Butter – 3 Baby Pita -... Get the Side of House Bread with this

House Bread w Dipping's 🌿 🍷 8

House Bread Loaf – Ricotta & Chive Cream w Lemon Zest

George's Bruschetta 🍷 🌿 15

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

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

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

Surf & Turf Chicken Wings 🍷 🌿 18

Deboned Sous-Vide Chicken Wings Stuffed with Crab – Roasted Chicken & Parm Aioli

George's Fries 🍷 12

Our MOST Sold Dish - Mashed Potato & Cheese Stuffed Fries (4) – Peppercorn & Rosemary Aioli

Brie Burrata & Fig Flat Bread 🌿 🍷 17

Molten Brie – Fig Jam - Balsamic Reduction – Arugula – Parm – Burrata – Olive Oil

Deep Fried Calamari Shrimp Salad 🍷 🌿 18

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

Roasted Beet Salad 🍷 🌿 16

Tomatoes – Arugula – For di Latte – Fried Crispy Onions – Balsamic - Parmesan Dressing

V51

Pasta

Slow Cooked Beef Bolognese Rigatoni   29

Rich Sauce Cooked for 8 hours with Red Wine Reduction – Rigatoni – Finished with Butter & Fresh Herbs

Vegetarian Truffle Sacchetti   32

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

Parmesan Brisket Pasta   23

Smoked Brisket – Parmesan Crema - Black Pepper

George's Chicken Alfredo   26

Fire Roasted Chicken – Cream Sauce Lemon Zest - Sun Dried Tomato Dressing

Lemon & Fresh Herb Ricotta Ravioli   26

Pinot Grigio Sage Butter Sauce

Vegan Gnocchi Ratatouille  23

Slow Braised Ratatouille Mix – Sun Dried Tomato Sauce – Gnocchi – Add Parm if Desired

Seafood Neptune Pasta   32

Salmon – Baby Shrimps – Baby Scallops – Creamy Tomato Sauce

Penne Steak Peppercorn   **H** 24

NY Steak Strips – Peppercorn Cream Sauce - Add Mushrooms 5

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

Vegan Asparagus  21

Diced Asparagus – Sun Dried Tomato Dressing (secret vegan sauce) – Hint of Rosemary – Crispy Shallots

Chicken Marco Polo   23

Grilled Chicken Strips (white) – Sun Dried Tomato Sauce – Goat Cheese – Fried Onions - Basil

Spicy Chorizo Pizza   22

Margherita Style – Pork Sausage - Italian Sun-Dried Tomatoes & Black Olives – Oregano – Crispy Onions

Prosciutto Arugula   24

Margherita Style – Topped with Arugula & Prosciutto topped with Fresh Parmesan

Mortadella – Pistachio & Honey   22

Margherita Style – Topped with Mortadella & Fresh Burrata – Honey & Grated Pistachios

Mains

The BEST Burger 🥛 🌿 H 36

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

9 oz Braised Short Ribs 🥛 🌿 46

Parm Crusted - Mash Potatoes – Gnocchi Fritti – Fried Baby Broccoli - Reduced Braising Liquids

Crispy Skin Salmon 🥛 44

Lobster Sauce – Mash Potatoes – Daily Veggies

Chorizo & Angus Beef Meatball 🥛 app (3) 14 / main (7) 26

Braised Pork & Beef Meatball – Spanish Tomato Sauce – Manchego Cheese – Mash Potatoes

Australian Rack of Lamb 🥛 58

Braising Liquid well Reduced – Roasted Herbed Potatoes - Veggies

Roasted Fig Balsamic Chicken 🥛 36

Roasted Vegetables – Mash – Perfect Chicken Sauce

From the Meat Locker

6 oz AAA Tenderloin 🥛 H 64

Buttery Mashed Potatoes – Veggies

Pepper-Coffee Crusted Denver Steak 42

10 oz cut – Frites Choice – Sauce Choice

12 oz AAA Perfected Steak Frites H 68

Served with George's mini frites

Pork Schnitzel Tomahawk 🥛 38

Buttery Mash – Lemon Thyme Cream

15 oz Angus AAA Boneless Ribeye 78

Angus AAA – Mash – Veggies – Choice of Sauce

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**

Add Butter Garnish

Black Garlic Butter \$4 / Blue Cheese & Herb Butter \$4

Choose one of our Sauces

Peppercorn sauce 🥛 / Red Wine demi-glace /

Béarnaise sauce 🥛 or Red Style Chimmichuri