



DINNER MENU

APPETIZERS

OYSTERS ON THE HALF SHELL*	MKT
SEASONAL CHEESE PLATTER	\$15.95
SHRIMP COCKTAIL	\$14.95
BEEF TAR TAR*	\$12.95
SEARED AHI*	\$12.95
STEAMED MUSSELS	\$11.95
CRAB CAKE*	\$11.95
BAKED GOAT CHEESE MARINARA	...	\$10.95
CALAMARI*	\$9.95
SPINACH & ARTICHOKE DIP	\$8.95
BRUSCHETTA	\$7.95

SALADS

CAPRESE	\$7.95
seasonal tomatoes / arugula/ fresh mozzarella / basil / balsamic reduction		
CAESAR	\$7.95
romaine / classic caesar dressing / parmesan / herb croutons		
WEDGE	\$7.95
iceberg lettuce / red onion / tomato / bacon / bleu cheese dressing		
GEORGE'S CHOPPED	\$7.95
iceberg lettuce / tomatoes / avocado / green onion / zucchini / squash / salami / mozzarella / balsamic vinaigrette		
HOUSE	\$6.95
spring mix / red onion / cucumber / croutons / choice of dressing / carrots / tomatoes		

SOUPS

CUP \$6.95	BOWL \$8.95
SOUP OF THE DAY	
NEW ENGLAND CLAM CHOWDER	
BAKED ONION SOUP	

FAVORITES

Served with Chef's recommended accompaniments.

POT ROAST	\$16.95
braised short rib topped with pan gravy		
CHICKEN POT PIE	\$14.95
chicken breast / assorted vegetables / sherry herb cream sauce		
THE GEORGE BURGER*	\$13.95
¾ lb / bacon / shoestring fried onions / portobello / cheddar / swiss / george spread		
GRILLED VEGETABLE PLATE	\$12.95
zucchini / eggplant / asparagus / mushrooms / broccoli		
MEATLOAF*	\$14.95
bacon wrapped/ ground pork / ground beef / house made gravy		
PORCINI RAVIOLI	\$16.95
mushroom & sundried tomato cream sauce		

BE GEORGE! LIVE IT UP SHARE WITH FRIENDS.

Those looking for a shining example of being “Triple George” need look no further than Triple George Grill founder Charlie Donner. He remained a “mensh” to his dying day, believing people treated him like a king, because Charlie treated them that way first. Whether it was a big donation to a meaningful cause or “fiver” for the kid who took his hat, he made noise with giving his spirit.

SEAFOOD

Served with Chef's recommended accompaniments.

SHRIMP GEORGE	\$27.95
crab-stuffed shrimp / lemon butter sauce	
SEAFOOD CIOPPINO*	\$27.95
shrimp / scallops / mussels / fish / crab / herb tomato broth	
FISH OF THE DAY*	MKT
AHI TUNA*	\$23.95
charbroiled or blackened	
ATLANTIC SALMON*	\$20.95
charbroiled or blackened	
SHRIMP SCAMPI	\$18.95
tomato / garlic / green onions / shallots / linguine	
FISH AND CHIPS	\$17.95
lemon herb tartar sauce	
SWORD FISH*	\$22.95
caper buerre blanc	
SPICY SHRIMP & SCALLOP LINGUINE*	\$20.95
creole cream sauce	

STEAKS & CHOPS

Served with Chef's recommended accompaniments.
All steaks topped with garlic herb butter.

PORCINI CRUSTED RIBEYE*	\$42.95
18oz pan-seared	
RIBEYE STEAK*	\$35.95
16 oz	
FILÉT MIGNON*	\$34.95
9 oz	
NEW YORK STEAK*	\$32.95
16 oz	
PETITE FILÉT MIGNON*	\$25.95
6 oz	
PORK CHOP*	\$20.95
12 oz apple glaze	
DRUNKEN HANGER STEAK*	\$24.95
8 oz onion pepper marmalade	
LAMB CHOP*	\$32.95
10 oz double cut	

CHICKEN

Served with Chef's recommended accompaniments.

ROASTED LEMON HERB CHICKEN	\$18.95	BUTTERMILK SAGE FRIED CHICKEN	\$14.95
marinated with red onions / lemon / fresh herbs		homemade country gravy	
CHICKEN SALTIMBOCCA	\$16.95	CHICKEN CHRISTOPHER	\$14.95
prosciutto / sage / fresh mozzarella / marsala mushroom sauce		garlic lemon butter sauce	
		CHICKEN PARMESAN	\$15.95
		linguine marinara	

SIDES \$5.00

- CREAM CORN
- SAUTÉED SPINACH
- CREAM SPINACH
- JUMBO ASPARAGUS
- SAUTEED WILD MUSHROOMS
- MASHED POTATOES
- LOADED BAKED POTATO
- TRUFFLE FRIES

GEORGE'S SIGNATURE STEAK SAUCES \$3.00

- TRIPLE GEORGE SIGNATURE
- BORDELAISE
- BÉARNAISE
- CREAMY HORSERADISH
- MUSHROOM AU POIVRE

18% Gratuity added for parties of eight or more.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially in case of certain medical conditions.