



STARTERS

Cheese & Charcuterie Board \$24

Assorted Domestic Cheeses, Deli Meats,
Baguettes and Condiments

V Mezza and Burrata Platter \$18

Mediterranean Tastings of Hummus, Tzatziki,
Grilled & Marinated Vegetables, Olives, Burrata Italian Soft
Cheese, Flatbread and Extra Virgin Olive Oil

Roasted Bone Marrow \$12

Bacon Onion Jam & Crisp Crostini

Crispy Braised Pork Belly \$14

Polenta, Cider Pork Jus & Apple Chutney

G Charred Octopus \$18

Warm Corn, Tomato, Fennel and Olive Salad
Red Pepper Sauce & Chipotle Oil

G Seafood Tower For Two* \$34/Person

King Crab, Shrimp, Clams, Mussels & Oysters
served with House-made Accompaniments

G Shrimp Cocktail \$18

Cocktail & Louis Sauces

Fried Calamari \$15

Pepperoncini, Sun-Dried Tomatoes, Marinara & Aioli

Crab Cake \$22

Cajun Aioli, Lemon Crème Fraiche & Salmon Roe

G Oysters on the Half Shell* \$24

1/2 Dozen Oysters, Horseradish,
Cocktail & Red Wine Shallot Mignonette

SOUPS AND SALADS

Classic French Onion Soup \$9

Gruyere & Parmesan Cheese Gratinée

New England Clam Chowder \$9

Traditional Chowder with Clams, Bacon & Potatoes

G Baby Spinach And Wild Arugula \$10

Crispy Pancetta, Pears, Feta Cheese,
Toasted Almonds & Preserved Lemon Vinaigrette

Caesar \$10

Chopped Romaine, Garlic Croutons, Parmesan
& House-Made Caesar Dressing

Blue BLT Wedge \$10

Iceberg, Red Onion, Crisp Bacon Lardons, Tomato,
Blue Cheese Crumbles & Blue Cheese Dressing

V G Garden Greens \$10

Mixed Field Greens, Tomato, Cucumber,
Fennel, Radish, Fig Balsamic Vinaigrette

PASTA & GNOCCHI

Spaghetti & Meatballs \$24

Vine Ripe Tomato Puttanesca Sauce, Turkey Meatballs,
Sun-Dried Tomatoes, Basil & Fresh Mozzarella

Shrimp Scampi Pappardelle \$26

Lemon, White Wine, Garlic Butter Sauce

Spicy Shrimp & Scallop Linguini \$28

Creole Cream Sauce

Sausage & Pork Belly Bucatini \$29

Linguica, Artichokes, Peppers, Onions, Olives,
Oven-Dried Tomatoes, Pecorino Cheese & Extra Virgin Olive Oil

Gnocchi & Oxtail Stroganoff \$24

Homemade Gnocchi, Tomatoes & Chives

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

V Vegetarian **G** Gluten Free

01/20

BUTCHER CUT STEAKS

- 8oz Petite Filet Mignon* \$47
- 10oz Filet Mignon* \$54
- 14oz New York Strip* \$46
- 24oz Porterhouse* \$62
- 16oz Boneless Ribeye* \$49
- 28oz Bone-In Cowboy Ribeye* \$85
- 34oz Tomahawk Ribeye* \$95
- 10oz Flat Iron* \$35
- Porcini Crusted Angus Ribeye* \$56

Finish your steak the George way by adding:

- Red Wine Sauce \$4
- Bearnaise Sauce \$4
- Peppercorn Sauce \$4
- Caramelized Onion \$4
- Gorgonzola Blue Cheese Melt \$6
- Lump Crab Meat Oscar Style \$15
- Roasted Maine Lobster Tail \$30
- Seared Jumbo Shrimp (4ea) \$14
- Seared Maine Scallop (ea)* \$10
- Smoked Bacon & Shirred Egg* \$6

GEORGE'S SIGNATURE ENTRÉES

- Seared Atlantic Salmon* \$28**
Vegetable Slaw, Watercress, Sea Beans & Preserved Lemon Dressing
- Seared Maine Sea Scallops* \$40**
Roasted Red Pepper Cream & Sweet Corn Arancini
- Fisherman's Wharf Cioppino \$38**
Shrimp, Clams, Mussels, Crab, Octopus, Squid & Market Fish In Lightly Spiced Herb Broth
- Pot Roast \$24**
Mashed Potatoes, Root Vegetables, Fried Onion Strings & Gravy
- New Zealand Roast Lamb Chops* \$46**
Artichokes, Olives & Feta with Minted Gremolata
- The George Burger* \$19**
Proprietary Beef Blend, Crisp Bacon, Sharp Cheddar Cheese, Shoestring Fried Onions & George's Signature Spread
- Roasted Half Chicken \$24**
Roasted Marble Potatoes, Caramelized Onions, Herbed Chimichurri Sauce & Chicken Jus
- Chicken Parmesan \$22**
Pomodoro Sauce, Mozzarella & Linguini
- Fried Chicken Breast \$22**
Buttermilk Sage Marinade, Mashed Potato & Country Gravy
- Home-Style Chicken Pot Pie \$20**
Stewed Chicken Breast in Creamy Sauce, Vegetables & House-Made Flaky Crust
- Grilled Duroc Pork Chop* \$28**
Smokey Cider Jus & Apple Chutney
- Slow Braised Beef Short Rib \$34**
Roasted Mushrooms, Garlic and Basil, Stone Ground Polenta & Tomato Demi Ragu

SIDES

- Charred Brussels Sprouts \$11
- Wild Mushrooms \$11
- Creamed Spinach \$11
- Portobello Fries \$12
- Jumbo Asparagus \$11
- Creamed Corn \$11
- Charred Broccolini \$11
- Wild Mushroom Risotto \$14
- Lobster Mac & Cheese \$18
- Truffle Fries \$13
- Baked Potato Wedge Fries \$11
- Sweet Potato Puree \$11
- Mashed Potatoes \$11
- Baked Potato \$10
Cheddar \$1 / Bacon \$1