

Salads

Deconstructed Bruschetta 14

Marinated Tomatoes – Fresh Baked Pizza Croutons – White Cheese –
Basil Essence - Balsamic – Grated Parm **ADD** Roasted Chicken Supreme 15

Cobb Salade à la George 21

Fire Roasted Chicken – Sun Dried Olives – Cucumbers – Lettuce –
Pickled Egg – Feta Cheese Dressing

Warm Steak & Mushroom Salad 24

Sauteed Striploin Steak – Mushrooms – Mini Fries – Bomba Dressing –
Kale – Arugula – Green Beans

Build your Own Salad - Chef Salad or Kale Caesar 8

Gluten Free Chicken Strips (3)	6	4 Pan Seared Shrimps	16
Marinated Pan Seared Salmon	16	6oz AAA New York	19
Add Roasted Chicken Supreme	15	Georges Fries	6

Fall Dishes

Short Ribs & Onions Soup 16

Angus Shredded Short Ribs – Boiled Potatoes – Fried Onions – Red Wine Beef Broth
Big Swiss Cheese Crouton

Lasagna Soup 15

Tomato & Beef Broth – Lasagna Noddle – Parmesan Cheese

Beef Short Ribs Poutine 19

Angus Beef - Swiss – Confit Tomatoes – Red Wine Gravy

Pastas

Gemelli Brisket 21

Brisket – Creamy Egg Sauce – Parmesan - Black Pepper

Penne Ratatouille (can be vegan) 16

Rich Tomato Sauce Showered with Cheese

Rigatoni al Ragu 24

Beef Short Ribs – Red Wine – Tomato – Butter

Mushroom Chicken Alfredo 22

Fusilli – Chicken – Cream – Mushrooms – Parmesan Cheese

Some Substitutions can be made possible - Gluten-free pasta available upon request
Portioning a dish for sharing is a \$5 surcharge. Groups of 12 or more will be charged a 20% Gratuity

The Lunch Menu

Choose a Side (as a starter or with the meal)

George`s Smash Burger 24

4oz Striploin Beef Patty – Onions – Short Ribs – Swiss Cheese – Arugula – Tomato – Toasted Bun

Calzone Style Souvlaki 19

Fire Roasted Chicken – Arugula – For di Latte - Chimichurri – Tzatziki

Crispy Chicken BLT 16

Fried Chicken – Peppercorn Aioli – BLT

The Classic Croque Monsieur 15

Swiss Cheese – Ham – Bechamel

Italian Sandwich 18

Prosciutto – Fresh Baked Folded Pizza Bread – Italian Cheese –
Arugula – Tomatoes

Steak Frites 22

New York AAA 6oz – Frites – Aioli - Peppercorn Sauce or Red Wine Demi

Herbs & Parm Omelette 16

Topped with Béarnaise

Choose your side

Chef Salad	Baby Fries
Buttery Mashed Potatoes	Regular Fries
Kale Ceasar	Soup of the Day

Napolitana Style Pizza

Margherita 18

San Marzano Tomato Sauce – Fresh Bocconcini Cheese – Fresh Basil

Funghi 21

White Sauce w Olives – Local "Weth" - Mushrooms – Parmesan – Crispy Onions

Soppressata 20

San Marzano Tomato Sauce – Spicy - Salumi – Pickled Green Beans - Asiago Cheese

Prosciutto e Arugula 24

Margherita Style – Prosciutto – Arugula

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