

## Salads

### **Deconstructed Bruschetta** 14

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

### **Salade à la George** 21

Fire Roasted Chicken – Sun Dried Olives – Cucumbers – Green Beans – Guacamole - Lettuce –  
Hard Boiled Egg – Feta Cheese Dressing

### **Warm Steak & Mushroom Salad** 22

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

## Fun Dishes

### **Short Ribs & Onions Soup** 16

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

### **Fancy Beef Short Ribs Poutine** 19

Angus Beef - Swiss – Confit Tomatoes – Red Wine Gravy

## Pastas

### **Gemelli Brisket** 21

Brisket – Creamy Egg Sauce – Parmesan - Black Pepper

### **Chicken Parmesan w Pasta** 26

Gruyere & Tomato Sauce Baked Chicken Parmesan – Creama Pasta – Lots of Parmesan Cheese

### **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

# 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 Fancy Ham Grilled Cheese** 15

Swiss Cheese – Ham – Bechamel

## **Italian Sandwich** 19

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

## **Soft Shell Fried Pork Belly Tacos (3)** 🌿 16

Soy Dressing - Veggies – Cilantro – Balsamic Mango Chutney – Great little snack

## **Vegetarian Quiche** 🌿 17

Peppers – Sundried Tomato – Crispy Fried Shallots - Parsley - Cheddar

## **West Coast World Famous Smoked Meat Sandwich** 🌿 21

Sourdough Bread – Mustard – 7oz Steamed Fried Smoked Meat – Side Pickle

### **Choose your side**

Chef Salad  
Buttery Mashed Potatoes  
Kale Ceasar

Baby Fries  
Regular Fries  
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 Onion – Balsamic Reduction

### **Soppresata** 20

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

### **Prosciutto e Arugula** 24

Margherita Style – Prosciutto – Arugula

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