

Appetizers

George's Bruschetta 🥛 🌿 15

Marinated Tomatoes – Pizza Croutons – Fresh Bocconcini Cheese – Basil Essence – Balsamic

Steak Tartare 🥛 🌿 **H** 26

AAA Beef Tenderloin Hand Cut to Order - Classic – Gherkins - Fresh Focaccia

Beef Carpaccio 🥛 **H** 24

AAA Ngus Striploin - Crispy Capers – Sun Dried Tomato Dressing - Balsamic – Bomba - Parm

Salade du Chef small 8 / main 16

Baby 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

Chicken Liver Pate 🌿 17

Emulsified Butter with Chicken Liver – Parmesan – Balsamic Parm Jam – Garlic Pizza Wedges

Braised Short Ribs & Onion Soup 🥛 16

Mini Potatoes – Braised Short Ribs Mushrooms – Red Wine – Crouton w Gruyere Cheese

Escargot & Wild Mushrooms 🥛 19

Classic French Dish 😊 - Puff Pastry – Brandy Sauce – Ryan Weth's Mushrooms - Parsley

Roasted Beet Salad 🥛 🌿 14

Cherry Tomatoes – Arugula – For di Latte – Fried Crispy Onions – Parmesan Dressing

George's Fries 🥛 🌿 12

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

Shrimp Cocktail 21

5 Large Tiger Prawns – Sauce – Veggies – Fried Onions

Parmesan Deep Fried Ravioli 14

Tomato Sauce – Parm

Cheese Fondue w Tomato Jam 🥛 🌿 18

With fresh baked to order bread

Antipasto Board 🥛 🌿 34

Our Daily Inspiration of Snacks

Napolitana Style Pizza

Margherita 🍷 🌿 19

Fresh Tomato Sauce – Bocconcini Cheese – Hint of Mozzarella - Fresh Basil
Best with a glass of Chianti – a perfect combination

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

Vegano 🌿 🌿 22

Tomato – Lemon Zest - Veggies – Vegan Cheese – Crispy Onions – Balsamic Reduction

Prosciutto e Arugula 🍷 🌿 24

Margherita Style – Prosciutto – Arugula – Topped with Parmesan Cheese

Spicy Chorizo Pizza 🍷 🌿 22

Margherita Style – Italian Sun Dried - Tomatoes & Black Olives - Oregano

Southwestern Pizza 🍷 🌿 23

Tomato Sauce – Angus Ground Beef – Roasted Peppers – Sundried Tomato – Red Onions – Parm Cheese

Pastas

Parmesan Brisket Pasta 🍷 🌿 23

Brisket – Parmesan Crema - Black Pepper

Pasta al Ragu (Beef) 🍷 🌿 24

Short Ribs – Red Wine – Tomato – Butter

Fresh Ricotta Ravioli 🍷 🌿 26

Pinot Grigio Tarragon Butter Sauce

Lobster Mac n Cheese 🍷 🌿 12 / 28

Yumm Yumm Yumm (cannot be gluten free)

Lasagna Romagnola Style 🍷 🌿 H 28

Beef & Cheese w Cheese & Toamto Sauce

Cheese Tortellini 🍷 🌿 25

Cream Cheese Pepper Corn Sauce w Parm

Penne Steak Peppercorn 🍷 🌿 H 24

NY Steak Strips – Peppercorn Cream Sauce
Add Mushrooms 5

George’s Chicken Alfredo 🍷 🌿 26

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

Rigatoni Salmon 🍷 🌿 28

Tomato Sauce – Roasted Salmon – Paprika –
Green Beans – Fried Onions w Parm

Gnocchi Vegan Ratatouille 🌿 🌿 22

6 Hours Slow Baked Ratatouille – Parm

Add 6oz NY AAA Steak H 19

Add Roasted Chicken Supreme H 15

From George's Meat Cellar

Served with one of our sauces

6 oz AAA Tenderloin 🍷 H	54	14 oz WAGYU New York Striploin 🍷	178
Buttery Mashed Potatoes – Veggies		Grassfed - Grazing Meadows Farm	
12 oz AAA Steak Frites H	58	Australian Rack of Lamb 🍷	58
Served with George's mini frites		Smashed Butter Fried Mini Potatoes – Veggies – Reduction w Fresh Herbs	
Custom AAA Tomahawk Angus 🍷 🐮 MP		Pork Chop Schnitzel 🍷 🐮	36
Mash – Veggies – Sauces – 5/6 ppl		11oz cut – Mash – Lemon Thyme Sauce	
20 oz Bone in Rib Eye 🍷	69	Pepper-Coffee Crusted Denver Steak	36
Angus AAA – Mash - Veggie - Sauce Choice		10oz cut – Frites Choice – Sauce Choice	

Choose one of our Sauces

Cognac Peppercorn sauce 🍷

Red Wine demi-glace

Béarnaise sauce 🍷 or Chimmichuri



Curated Beef Selection from Brad Gilchrist (Beefway) – Gilchrist Farm in Lucknow

Our Other Classics

The BEST Burger 🍷 🌿 H 36

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

Fig Balsamic Chicken Supreme 🍷 H 34

Mushroom Barley Risotto - Velouté (Chicken Stock Emulsified with Egg Yolks) – Lemon Kale

Cab Sauv & Parm Braised Short Ribs 🍷 🌿 42

Mash Potatoes – Fried Carrots – Bomba – Loaded with Parmesan

Crispy Skin Salmon 🍷 44

Barley Risotto – Asparagus – Mushrooms - Lobster Coulis

VEGAN Carrot Fall Stew 29

Braised Carrots – Fried Tuscan Beans – Green Beans –
Truffle Lime Carrot Broth

Lamb Scottish Shepherd's Pie 🍷 🌿 36

Lamb – Not Gluten Free (cooked with some Beer) – Buttery Mash (Duchesse Style)

🍷 Contains Dairy | 🌿 Contains Wheat – Gluten Pasta Available | H – Halal | 🌿 Vegan – substitutions could be made
Portioning a dish for sharing is a \$5 surcharge. Groups of 12 or more will be charged a 20% Gratuity