

## To Start

- George's Bruschetta** 🍷 🌿 14  
Marinated Tomatoes – Pizza Croutons – Fresh  
Bocconcini Cheese – Basil Essence – Balsamic
- Steak Tartare** 🍷 🌿 H 22  
Classic – Fresh Focaccia
- Beef Carpaccio** 🍷 H 24  
Crispy Capers – Balsamic – Bomba - Parm
- Salade du Chef** small 8 / main 16  
Baby Leaf – Marinated Mushrooms  
Shaved Vegetables – Sundried Tomatoes -  
Strawberry Champagne Vinaigrette
- Hail Caesar** 🍷 🌿 H small 8 / main 16  
Kale – Dressing (no anchovies, no garlic)  
Lemon – Croutons – Parm – Beef Brisket
- Braised Short ribs & Onions Soup** 🍷 16  
Mushrooms – Red Wine – Crouton
- Chef Alex's Chicken Liver Pate** 🍷 16  
Gherkins – Pizza Bread – Black Cherry Jam
- Roasted Beet Salad** 🍷 🌿 14  
Cherry Tomatoes – Arugula – For di Latte –  
Fried Crispy Onions – Parmesan Dressing
- George's Fries** 🍷 🌿 12  
Mashed Potato & Mozzarella Stuffed Fries
- Shrimp Cocktail** 21  
5 Large Tiger Prawns – Sauce – Veggies
- Parmesan Deep Fried Ravioli** 14  
Tomato Emulsion – Parm
- Soft Shell Pork Belly Tacos (3)** 🌿 15  
Veggies – Cilantro – Balsamic Mango Chutney

## Napolitana Style Pizza

- Margherita** 🍷 🌿 18  
Fresh Tomato Sauce – Bocconcini Cheese –  
Hint of Mozzarella - Fresh Basil
- 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
- 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

## To Share

- Cheese Fondue w Tomato Jam** 🍷 🌿 18  
With fresh baked to order bread
- Antipasto Board** 🍷 🌿 28  
Our Daily Inspiration of Snacks
- Oysters** 6 for \$24 / 12 for \$42  
Mignonette – Bomba - Lemon

## From George's Meat Cellar

Served with one of our sauces

- 6 oz AAA Tenderloin** 🍷 H 54  
Buttery Mashed Potatoes – Veggies
- 12 oz AAA Steak Frites** H 58  
Served with George's mini frites
- 42 oz AAA Tomahawk Angus** 245  
Mash – Veggies – Sauces – 5/6 ppl
- 25 oz Bone in Rib Eye** 89  
Angus AAA – Mash - Veggie – Sauce Choice
- 14 oz WAGYU New York Striploin** 🍷 178  
Grassfed - **Grazing Meadows Farm**
- Australian Rack of Lamb** 58  
Smashed Butter Fried Mini Potatoes –  
Veggies – Reduction w Fresh Herbs
- Pork Chop Schnitzel** 36  
11oz cut – Mash – Creamy Lemon Thyme Sauce
- Pepper-Coffee Crusted Denver Steak** 34  
10oz cut – Frites Choice – Sauce Choice

### Choose one of our Sauces

- Cognac Peppercorn sauce 🍷  
Red Wine demi-glace  
Béarnaise sauce 🍷 or Chimmichuri

- Crispy Skin Salmon** 🍷 44  
Barley Risotto – Asparagus – Mushrooms -  
Lobster Coulis

- VEGAN Carrot Fall Stew** 29  
Braised Carrots – Tuscan Beans – Green Beans –  
Truffle Lime Carrot Broth

- Lamb Scottish Shepherd's Pie** 36  
Lamb – Not Gluten Free – Buttery Mash

## 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)

- Penne Steak Peppercorn** 🍷 🌿 H 24  
NY Steak Strips – Peppercorn Cream Sauce

- Lasagna Romagnola Style** 28  
Layers of Beef & Cheese

- Cheese Tortellini** 🍷 🌿 25  
Cream Cheese Pepper Corn Sauce w Parm

- George's Chicken Alfredo** 🍷 🌿 26  
Fire Roasted Chicken – Sun Dried  
Tomatoes – Cream Sauce – Lemon

- Rigatoni Salmon** 🍷 🌿 28  
Tomato Sauce – 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

- 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 –  
Lemon Kale

- Cab Sauv & Parm Braised Short Ribs** 42  
Mash Potatoes – Carrots - Bomba