



## GEORGE PRIME STEAK

“Prime” is the highest designation awarded by the United States Department of Agriculture (USDA). Only 2-3% of the finest beef produced in the US can be labeled “USDA Prime” beef. We carefully select individual cuts from gold standard Black Angus USDA Prime beef.

Our selection is limited to prime beef produced by a very few, select farms in the mid-west where cattle are raised 100% naturally, which means high quality corn-based feed, hormone and antibiotic free and ethical treatment.

At George, our steaks are hand picked, hand-trimmed and aged in house for a minimum of 30 days.

## SIGNATURE HAND-CRAFTED COCKTAILS

225

### SMOKEY OLD FASHIONED

A Twist on the First Ever Recorded Cocktail, Buffalo Trace Bourbon, Smoke Flavoured Bitters, Orange Twist

### PEAR SAZERAC

A Blend of the New Orleans Icon, Cognac, Sazerac Rye, Hint of Pear Liqueur

### WALL STREET MANHATTAN

Our Signature on a Classic Cocktail, Rye Whisky, Maraschino, Punt e Mes Vermouth, Orange Bitters, House-Preserved Cherry

### LAVENDER WHISKEY SOUR

Bulleit Bourbon, Bitters, Shaken Vigorously with House-Made Lavender Syrup, Fresh Lime, Touch of Egg Whites

### MAPLE RED CURRANT SMASH

A Metamorphosis of the Mint Julep Bourbon, Mint, Maple Liqueur, Red Currant, Over Crushed Ice

### PAPA REVOLUTION

Rum Don Papa, Calvados, Passionfruit Shrub, Touch Of Apricot, Agave Syrup

### BERRY MARGARITA

100% Agave Tequila, St. Germain Liqueur, Fresh Lime, Agave Syrup, Blended to Perfection with Fresh Raspberries

### MAI TAI FUSION

Two Rums Combined with Almond Syrup, Grand Marnier, Fresh Lime, Basil

### ORANGE NEGRONI

Citrus Infused Tanqueray Gin, Punt e Mes Vermouth – Served over Campari Ice Ball –

### GRAPEFRUIT BELVEDERE MARTINI

Belvedere Vodka, Lillet Rosé Vermouth, Grapefruit Bitters

## SOUPS

### STEAKHOUSE STYLE FRENCH ONION SOUP

Gruyere Crouton au-Gratin

255

### NOVA SCOTIA ROASTED LOBSTER BISQUE

Baked in Puff Pastry, Spiked with Aged Sherry

370

## SALADS

### CLASSIC CAESAR SALAD

Hearts of Romaine Lettuce, Maple Syrup Glazed Bacon, Herbed Croutons, House-Made Caesar Dressing

275

### HEIRLOOM STEAK TOMATO & RED ONION SALAD

Boston Leaf Lettuce, Creamy Blue Cheese Dressing

295

### ASSORTED ROASTED BEET SALAD

Champagne Vinaigrette, Crushed California Pistachios, Goat Cheese Feta, Blood Orange-Chili Drizzle

285

### GEORGE LOBSTER CHOP SALAD

House Mixed Baby Greens, Poached Lobster, Smoked Bacon, Avocado, Heirloom Tomatoes, House-Made Creamy Ranch Dressing

455

## APPETIZERS

### PAN FRIED MARYLAND BLUE

#### CRAB CAKES

Shiitake Corn Salsa, Spicy Sesame Lobster Beurre Blanc

395

### HERBS & LEMON CRUSTED ROASTED

#### VEAL BONE MARROW

Caramelized Onion Jam, Served with Butter Toasted Crostini

365

### SMOKED SCOTTISH SALMON

#### & TRIO OF CAVIAR

Buckwheat Blini, Crème Fraîche, Served with Vanilla Spiked Asparagus Salad

385

### CHILLED JUMBO BLACK TIGER

#### SHRIMP COCKTAIL

Traditional Horseradish Cocktail Sauce

375

### USDA PRIME CARPACCIO

Black Truffle Aioli, Shaved Manchego Cheese, Baby Watercress

375

### HAND MADE FRESH LOBSTER

#### & MASCARPONE AGNOLOTTI

Roasted Hazelnut Butter Sauce, 12-Year-Old Balsamic Drizzle

385

### CLASSIC STEAK TARTAR

Freshly Hand Chopped 30 Day Aged Filet Mignon, Hawaiian Black Salt, Served with Butter Toasted Crostini

375

### BAKED SPARKLING OYSTERS

Fresh Oysters Baked in Champagne-Herbed Butter

495

### ASSORTED SHUCKED OYSTERS

#### - DAILY SELECTION

Served with Signature Tomato-Shallot Mignonette Sauce

MARKET PRICE

## STEAKS

Our Montague Legend radiant steak broiler is finely calibrated to a temperature of 650 degrees Celsius on both upper and lower grills to create the “perfect” even sear to lock in all the natural juices and flavor on every one of our prime steaks.

### BLUE

Very Red, Cold Centre

### RARE

Red, Cool Centre

### MEDIUM RARE

Red, Warm Centre

### MEDIUM

Pink, Hot Centre

### MEDIUM WELL

Dull Pink Centre

### WELL DONE

Not Recommended

### NEW YORK STRIP

- Boneless Cut from the Top Loin -

Flavorful with Full Bodied Texture that is Slightly

Firmer than the Rib Eye

310G / 11OZ 890

### PETIT FILET MIGNON

- Center Round Cut From the Tenderloin -

The Most Succulent and Tender of All Steaks

225G / 8OZ 955

### BONE-LESS RIB EYE

Highly Marbled with Lot of Distinctive Flavor,

Rib Eye is One of the Richest, Beefiest Cuts Available

400G / 14OZ 990

### BONE-IN COWBOY STYLE RIB EYE

- Primal Rib Cut with the Bone-In -

Referred to as “The King of Steaks”

The Complex Marbling Offers the Most Flavorful, Rich, Buttery Texture of All Cuts

500G / 18 OZ 1090

### T-BONE STEAK

- T-Shaped Bone with Top Loin and Tenderloin -

“Two Steaks in One”

The Rich Flavor Of The New York Strip and the Tenderloin

Enriched by Grilling it on The T-Bone

500G / 18 OZ 1090

### PORTERHOUSE FOR TWO

- The Ultimate Sharing Experience -

Grand Size of the T- Bone, Rich Flavor of the

New York Steak and Tenderness of the Tenderloin

Enriched by Grilling it on the Bone

Carved Tableside

950G / 34 OZ 2250

### HOUSE SIGNATURE FILET MIGNON

Tenderloin Wrapped in Double Smoked Bacon, Blue Cheese

Crust, Fig Balsamic Reduction, Beurre Blanc, Au-Jus

225G / 8 OZ 1050

### ADD ON TO YOUR STEAK

Grilled Lobster Tail MARKET PRICE

Grilled Jumbo Black Tiger Shrimp 125

Searred Duck Foie Gras 195

## OTHER MEATS

### LEMON ROASTED FREE-RANGE CHICKEN

Roasted Lemon-Thyme au-Jus

625

## FISH & SEAFOOD

### NOVA SCOTIA LOBSTER 2 WAYS

Grilled Tail, Butter Poached Claws, Sautéed Spinach

1750

### PAN-SEARED BLACK TIGER SHRIMPS

#### & ATLANTIC SCALLOPS

“Vindaloo” Style Curry Sauce, Beluga Lentils

785

### FISH FILET OF THE DAY

Served with Lemon Balm Beurre Blanc or Extra Virgin Olive Oil

MARKET PRICE

## SAUCES

Sautéed Wild Mushroom Cappuccino

Fresh Horseradish Espuma

Charred Jalapeno Salsa Verde, Fresh Coriander

Black Truffle Butter

Smoked Chipotle Butter, Caramelized Shallots

Béarnaise

Port au-Jus

Brandy Peppercorn

50

## POTATOES & SIDES

Baked Idaho Style Potato with Sour Cream, Bacon Bits, Chives — 95

Creamed Mashed Potato — 95

Creamed Mashed Potato with Lobster — 225

Hand-Cut French Fries with Maldon Salt — 95

Scalloped Potato au-Gratin — 95

Roasted Hash Browns — 95

Steamed Basmati Rice with Stir Fried Butternut Squash and Cumin — 95

Black Truffle Mac & Cheese — 155

Crispy Panko Onion Rings — 95

## VEGETABLES

Creamed Spinach au-Gratin — 125

Sautéed Asparagus in White Wine and Shallots — 205

Stir-Fried Baby Bok Choy with “Superior Sauce” — 115

Maple Syrup Glazed Organic Carrots — 110

Sugar Roasted Assorted Baby Beets with Aged Balsamic — 110

Mixed Greens Salad with Lemon Vinaigrette — 110

Sautéed Mixed Wild Mushrooms — 145

Mediterranean Style Grilled Banana Peppers — 110



