

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

245

SMOKEY OLD FASHIONED

An Homage to the First Ever Recorded Cocktail, Buffalo Trace Bourbon, Smoke Flavoured Bitters, Orange Twist, Cherry Wood Smoke

WALL STREET MANHATTAN

Our Stamp on the Classic Cocktail, Bulleit Rye, Maraschino, Punt e Mes Vermouth, Orange Bitters, House Preserved Cherry

PEAR WHISKEY SOUR

10 Year Old Bulleit Bourbon and Pear Liqueur with Fresh Lime and Orange, Egg White

BLACK & WHITE MARTINEZ

Our Take on the Classic Martinez with Tonka Bean Infused Botanist Dry Gin, Vermouth, White Lillet, Maraschino and Grand Marnier

FRENCH GRAPE JULEP

French G’Vine Gin, Fresh Grapes, Crushed Juniper Berries, Lime, Splash of Laurent Perrier Champagne

BOULEVARD SINGAPORE SLING

Tanqueray Ten, Grand Marnier, House Made Cherry Syrup, Orange Bitters, Fresh Lime, Topped up with Tonic Water

PAPA REVOLUTION

Don Papa Rum, Roger Groult Calvados, Passionfruit Puree, Touch Of Apricot

MAI TAI FUSION

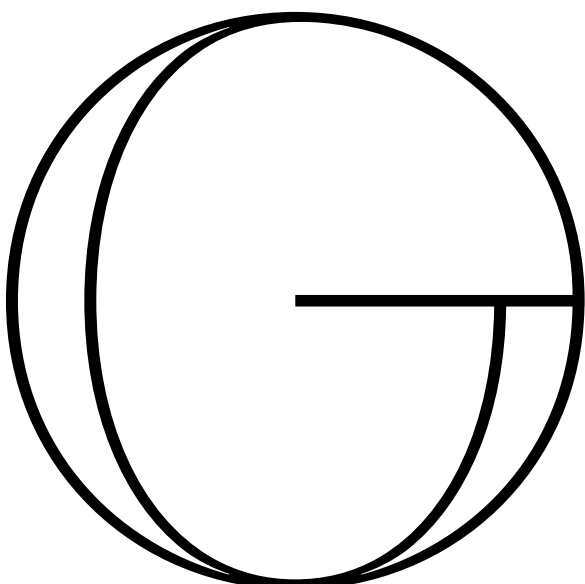
Two Rums Combined with Almond Syrup, Grand Marnier, Fresh Lime, Basil

CHARRED PINEAPPLE MARGARITA

Cabrito Blanco Tequila with Touch of Amaro d’Angostura, Charred Pineapple and Lime Juice, Drop of Agave Syrup

THE ONE AND ONLY BLOODY MARY

A Spicy Take on One of the Classics, Ketel One Citroen Vodka, Tomato Juice, House Spice Mix, Celery, Bacon



SOUPS

STEAKHOUSE STYLE FRENCH ONION SOUP

Gruyere Crouton au-Gratin

265

NOVA SCOTIA ROASTED LOBSTER BISQUE

Baked in Puff Pastry, Spiked with Aged Sherry

385

SALADS

CLASSIC CAESAR SALAD

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

275

HEIRLOOM 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

475

APPETIZERS

PAN FRIED MARYLAND BLUE CRAB CAKES

Shiitake Corn Salsa, Spicy Sesame Lobster Beurre Blanc

415

HERBS & LEMON CRUSTED ROASTED VEAL BONE MARROW

Caramelized Onion Jam, Served with Butter Toasted Crostini

375

SMOKED SCOTTISH SALMON & TRIO OF CAVIAR

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

395

CHILLED JUMBO BLACK TIGER SHRIMP COCKTAIL

Traditional Horseradish Cocktail Sauce

385

USDA PRIME CARPACCIO

Black Truffle Aioli, Shaved Manchego Cheese, Baby Watercress

385

HAND MADE FRESH LOBSTER & MASCARPONE AGNOLOTTI

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

395

CLASSIC STEAK TARTAR

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

385

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 950

PETIT FILET MIGNON

- Center Round Cut From the Tenderloin -
The Most Succulent and Tender of All Steaks

225G / 8OZ 990

BONE-LESS RIB EYE

Highly Marbled with Lot of Distinctive Flavor,
Rib Eye is One of the Richest, Beefiest Cuts Available

400G / 14OZ 1050

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 1150

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 1150

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 2290

HOUSE SIGNATURE FILET MIGNON

Tenderloin Wrapped in Double Smoked Bacon, Blue Cheese
Crust, Fig Balsamic Reduction, Beurre Blanc, Au-Jus

225G / 8 OZ 1090

ADD ON TO YOUR STEAK

Grilled Lobster Tail **MARKET PRICE**
Grilled Jumbo Black Tiger Shrimp **145**
Seared Duck Foie Gras **245**

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

1850

PAN-SEARED BLACK TIGER SHRIMPS & ATLANTIC SCALLOPS

"Vindaloo" Style Curry Sauce, Beluga Lentils

885

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
60

POTATOES & SIDES

Baked Idaho Style Potato with Sour Cream, Bacon Bits, Chives – **105**
Creamed Mashed Potato – **105**
Creamed Mashed Potato with Lobster – **245**
Hand-Cut French Fries with Maldon Salt – **105**
Scalloped Potato au-Gratin – **105**
Roasted Hash Browns – **105**
Steamed Basmati Rice with Stir Fried Butternut Squash and Cumin – **105**
Black Truffle Mac & Cheese – **175**
Crispy Panko Onion Rings – **105**

VEGETABLES

Creamed Spinach au-Gratin – **135**
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 – **155**
Mediterranean Style Grilled Banana Peppers – **110**

