



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

285

SMOKEY OLD FASHIONED

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

WALL STREET MANHATTAN

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

LAVENDER WHISKEY SOUR

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

PEAR SAZERAC

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

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

FRENCH GRAPE JULEP

French G'Vine Gin, Fresh Grapes, Crushed Juniper Berries, Lime, Splash of Ayala Brut Champagne

CLASSIC SIDE CAR

Remy Martin VSOP with Grand Marnier and Cointreau, Fresh Lemon Juice, Orange Sugar Crust

ORANGE NEGRONI

Citrus Infused Tanqueray Gin with Punt e Mes Vermouth Served Over Campari Ice Ball

BERRY MARGARITA

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

SOUPS

STEAKHOUSE STYLE FRENCH ONION SOUP

Gruyere Crouton au-Gratin

315

NOVA SCOTIA ROASTED LOBSTER BISQUE

Baked in Puff Pastry, Spiked with Aged Sherry

445

SALADS

CLASSIC CAESAR SALAD

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

350

ASSORTED ROASTED BEET SALAD

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

345

POACHED PEAR AND WINTER GREENS SALAD

Assorted Baby Greens, Kale, Radicchio, Blue Shropshire Cheese, Caramelized Pecans, Champagne Vinaigrette

345

APPETIZERS

CRISPY NOVA SCOTIA LOBSTER CROQUETTE

Avocado Purée, Mango Salsa, Chipotle Mayonnaise, Coriander Oil

525

CHILLED JUMBO BLACK TIGER SHRIMP COCKTAIL

Traditional Horseradish Cocktail Sauce

455

USDA PRIME CARPACCIO

Black Truffle Aioli, Shaved Manchego Cheese, Baby Watercress

475

HAND MADE FRESH LOBSTER & MASCARPONE AGNOLOTTI

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

525

CLASSIC STEAK TARTAR

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

475

GRILLED RED ARGENTINIAN SHRIMP

Roasted Corn Purée, Popcorn, Pickled Jalapenos, Crispy Chorizo, Lemon Caviar

495

HERBS & LEMON CRUSTED ROASTED VEAL BONE MARROW

Caramelized Onion Jam, Served with Butter Toasted Crostini

395

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.

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|--------------------|------------------------------|
| 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

310 g / 11 oz 1200

PETIT FILET MIGNON

- Center Round Cut From the Tenderloin -

The Most Succulent and Tender of All Steaks

225 g / 8 oz 1350

BONE-LESS RIB EYE

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

400 g / 14 oz 1290

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

500 g / 18 oz 1350

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

500 g / 18 oz 1350

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

950 g / 34 oz 2650

GPS FILET MIGNON

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

225 g / 8 oz 1390

THE ULTIMATE CHATEAUBRIAND FOR TWO

Roasted USDA Prime Tenderloin, Pan Seared Foie Gras, Shaved Black Truffles, Sautéed Brussels Sprout, Hasselback Potatoes, Perigord Sauce

500 g / 18 oz 4200

FISH FILET OF THE DAY

Served with Lemon Balm Beurre Blanc and Extra Virgin Olive Oil

MARKET PRICE

SAUCES

GPS Steak Sauce
Charred Jalapeno Salsa Verde, Fresh Coriander
Black Truffle Butter
Béarnaise
Port au-Jus
Brandy Peppercorn

85

POTATOES & SIDES

Creamed Mashed Potato
135

Creamed Mashed Potato with Lobster
325

Hand-Cut French Fries with Maldon Salt
145

Scalloped Potato au-Gratin
145

Black Truffle Mac&Cheese
215

New Style Idaho Potato, Crispy Potato Fondant,
Bacon Bits, Caramelized Onion,
Black Truffle Crème Fraîche, Chives
295

VEGETABLES

Creamed Spinach au-Gratin
185

Maple Syrup Glazed Organic Carrots
145

Mixed Greens Salad with Lemon Vinaigrette
145

Sautéed Mixed Wild Mushrooms
185

Sautéed Broccolini with Black Garlic
and Crushed Pine Nuts
245

Roasted Hokkaido Pumpkin, Shiitake Mushrooms,
Ponzu Glaze, Toasted Sesame Seeds
165

Roasted Cauliflower au Gratin,
Parmesan Crema
195



