

## 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.

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## 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

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## SALADS

### CLASSIC CAESAR SALAD

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

315

### GEORGE LOBSTER CHOP SALAD

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

650

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## APPETIZERS

### PAN FRIED MARYLAND BLUE CRAB CAKES

Shiitake Corn Salsa, Spicy Sesame Lobster Beurre Blanc

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

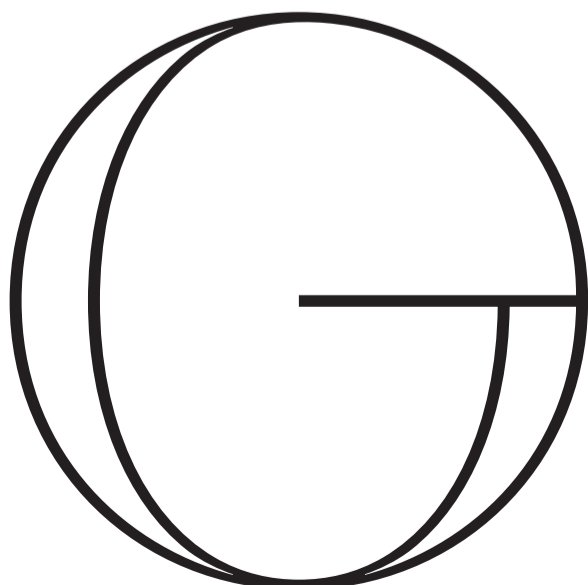
Freshly Hand Chopped 30 Day Aged Filet Mignon, Hawaiian Black Salt, Served with Butter Toasted Crostini

475

### 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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<b>BLUE</b>	<b>Very Red, Cold Centre</b>
<b>RARE</b>	<b>Red, Cool Centre</b>
<b>MEDIUM RARE</b>	<b>Red, Warm Centre</b>
<b>MEDIUM</b>	<b>Pink, Hot Centre</b>
<b>MEDIUM WELL</b>	<b>Dull Pink Centre</b>
<b>WELL DONE</b>	<b>Not Recommended</b>

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### NEW YORK STRIP

- Boneless Cut from the Top Loin -  
Flavorful with Full Bodied Texture that is Slightly  
Firmer than the Rib Eye

**310G / 11OZ 1200**

### PETIT FILET MIGNON

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

**225G / 8OZ 1350**

### BONE-LESS RIB EYE

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

**400G / 14OZ 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

**500G / 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

**500G / 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

**950G / 34 OZ 2650**

### HOUSE SIGNATURE FILET MIGNON

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

**225G / 8 OZ 1390**

## FISH

### FISH FILET OF THE DAY

Served with Lemon Balm Beurre Blanc  
and Extra Virgin Olive Oil

**MARKET PRICE**

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## SAUCES

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**

## VEGETABLES

Creamed Spinach au-Gratin — **185**  
Sautéed Asparagus in White Wine and Shallots — **245**  
Maple Syrup Glazed Organic Carrots — **145**  
Mixed Greens Salad with Lemon Vinaigrette — **145**  
Sautéed Mixed Wild Mushrooms — **185**

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## DESSERT

### APPLE PIE A LA MODE

Traditional Apple Pie, Vanilla Ice Cream, Caramel Sauce

**265**

### SOUR CHERRY CHEESECAKE

Philadelphia-Style Cheese Cake, Short Bread Crust,  
House-Made Sour Cherry Compote

**265**

### BAKED ALASKA

Hazelnut Sponge Cake, Chocolate Ganache,  
Raspberry Sorbet, Vanilla Ice Cream, Italian Style Meringue,  
Grand Marnier Flambé

**265**

### THE ULTIMATE CHOCOLATE CAKE

Dark, White and Milk Chocolate Mousse, Crispy Nougat Layers,  
Chocolate Infused Sponge Cake

**295**

