



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

345

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

CLASSIC PENICILLIN

100% Malt Scotch Whisky, Topped with Smoky Lagavulin 8y.o Single Malt, House-made Honey and Ginger Syrup, Fresh Lemon

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

345

NOVA SCOTIA ROASTED LOBSTER BISQUE

Baked in Puff Pastry, Spiked with Aged Sherry

495

SALADS

CLASSIC CAESAR SALAD

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

365

ASSORTED ROASTED BEET SALAD

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

355

BEEF TATAKI SALAD

30 day aged USDA Prime Beef Tenderloin, Mixed Greens & Herb Salad, Green Mango, Pickled Shitake Mushrooms, Ginger Dressing and Salsify Chips

495

APPETIZERS

CRISPY NOVA SCOTIA LOBSTER CROQUETTE

Avocado Purée, Mango Salsa, Chipotle Mayonnaise, Coriander Oil

565

CHILLED JUMBO BLACK TIGER SHRIMP COCKTAIL

Traditional Horseradish Cocktail Sauce

465

USDA PRIME CARPACCIO

Black Truffle Aioli, Shaved Manchego Cheese, Baby Watercress

495

HAND MADE FRESH LOBSTER & MASCARPONE AGNOLOTTI

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

545

CLASSIC STEAK TARTAR

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

495

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

455

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

310 g / 11 oz 1450

PETIT FILET MIGNON

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

225 g / 8 oz 1690

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 1650

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 1690

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 1690

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 3190

GPS SIGNATURE FILET MIGNON

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

225 g / 8 oz 1750

ADD ON TO YOUR STEAK

FOIE GRAS	385
RED ARGENTINIAN SHRIMP	145
LOBSTER TAIL	MARKET PRICE

FISH

DOVER SOLE OU MEUNIÈRE

Whole Fish Served Bone-In, Skinless with Herbal Butter and Roasted Lemon

1490

SAUCES

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

105

POTATOES & SIDES

Creamed Mashed Potato
165

Creamed Mashed Potato with Lobster
395

Hand-Cut French Fries with Maldon Salt
165

Crispy Panko Onion Rings with Chipotle Mayonnaise
165

Scalloped Potato au-Gratin
165

Black Truffle Mac&Cheese
245

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

VEGETABLES

Creamed Spinach au-Gratin
225

Maple Syrup Glazed Organic Carrots
165

Mixed Greens Salad with Lemon Vinaigrette
165

Sautéed Mixed Wild Mushrooms
195

Confit Salsify with Lemon Beurre Blanc Sauce and Roasted Hazelnut
245

Grilled Broccolini with Black Garlic Butter and Chilli
275



