

## 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

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

### IN BULLEIT VERITAS

Sweet and Sour Combination of Bulleit Bourbon Aged 10 Years, Lemon, Sweet Vanilla Apple Foam with Tonka Bean

### PAPA REVOLUTION

Bulleit Bourbon, Bitters, 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 Laurent Perrier Champagne

### COFFEE BEAN NEGRONI

Tanqueray Gin, Coffee Infused Campari, Antica Formula Vermouth, – Served Over Black Tea Ice Ball –

### BOULEVARD SINGAPORE SLING

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

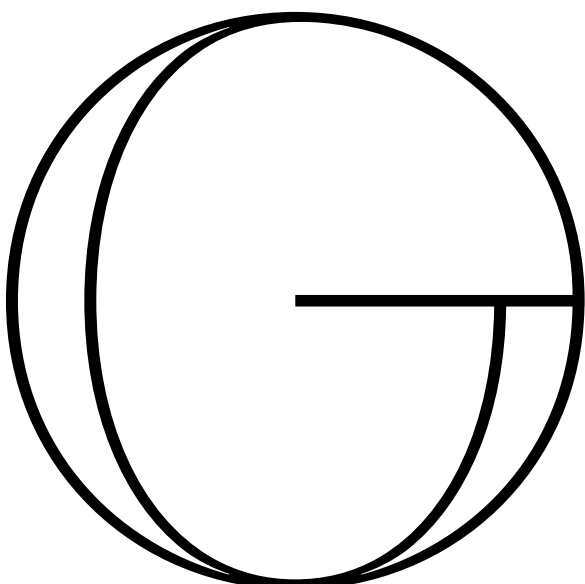
### SEABERRY FLIP

Pink Peppercorn Infused Russian Standard Platinum, Cointreau, Roses Lime, Seaberry Syrup, Egg White, Lemon Twist

### 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

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## 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

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## 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

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## 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.

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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 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**  
Seared Duck Foie Gras **195**

## OTHER MEATS

### LEMON ROASTED FREE-RANGE CHICKEN

Roasted Lemon-Thyme au-Jus

**625**

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## 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**

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## 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**

