

GEORGE'S RESTAURANT

APPETIZERS

ITALIAN SAUSAGE PARM

Peppers and Onions. Marinara Sauce
13 | Add Meatball 3

STUFFED MUSHROOMS

House made seafood stuffing
12

SHRIMP COCKTAIL

Classic cocktail sauce
14

GEORGE'S MEATBALLS

Marinara, chilled ricotta and fresh basil
12

BEANS AND GREENS

Sauteed escarole, spinach and frisee,
beans, garlic, parmesan
13

AHI TUNA

Tuna poke served with hijiki salad and
drizzled with oyster sauce
15

RIBLETS

Tender and succulent baby back riblets
13

SOUP AND SALAD

NEW ENGLAND CLAM CHOWDER

11

SOUP OF THE DAY

8

FRENCH ONION

Traditional with melted swiss and provolone
12

SALAD BAR

with soup of the day or chowder
23
Upgrade French Onion soup 7

HAND CUT STEAKS & RIBS

Our steaks and ribs are hand cut and house seasoned
Entrees Include choice of salad bar or soup du jour / clam chowder and choice of starch

PRIME RIB

The house specialty with au jus and
horseradish sauce upon request
Petite 36 | Chef's Cut 46
George's Cut 54

NEW YORK STRIP

Hand trimmed 14 oz
44

BABY BACK RIBS

Rubbed and smoked with BBQ Sauce
½ Rack 24 | Full Rack 33

FILET MIGNON

Hand trimmed
8oz 44

THE DELMONICO

A well marbled marinated Ribeye char grilled
to perfection topped with sliced portabellas
45

PORK OSSO BUCCO

Fall off the bone generous portion
pork shank with Osso Bucco demi sauce
32

All weights are precooked

Rare- cool red center, **Med Rare**- warm red center, **Medium**- warm pink center, **Med Well**- slightly pink center, **Well**- no pink
No salad bar sharing or takeout for salad bar items | 2.5% credit card fee.

FROM THE SEA

LOBSTER TAILS

Cold water lobster tail(s) with drawn butter
MP

SHRIMP SCAMPI

Shrimp sauteed in garlic, white wine, butter
and herbs, served over linguine
29

STUFFED SHRIMP

House made seafood stuffing
29

BLACKENED RED SNAPPER

Blackened and served with caper butter
32

BOURBON PLANK SALMON

Baked with sweet bourbon glaze
32

BROILED HADDOCK

Perfectly seasoned, light bread crumb topping and broiled to
perfection
29

SEAFOOD FRA DIAVOLO

Shrimp, scallops, clams and mussels in our spicy
fra diavolo sauce with linguine
44

SEA SCALLOPS

Broiled with light bread crumb topping
39

AHI TUNA

Seared and sliced over sobe noodles, julienne vegetables with
oyster sauce drizzle
31

SURF AND TURF

PRIME RIB OR FILET MIGNON PAIRED WITH

Lobster Tail MP | Sea Scallops MP | Stuffed Shrimp 53

FAMILY FAVORITES

Includes choice of salad bar or soup du jour / clam chowder

SPAGHETTI AND MEATBALLS

Served with traditional sauce
24

GEORGE'S 1/2lb STEAK BURGER

On a grilled bun with lettuce, onion,
tomato and French fries
26

CHICKEN PARMESAN

Served with spaghetti
29

LINGUINE CARBONARA

Crispy smoked bacon, garden peas, cracked
pepper tossed in alfredo sauce
29

BLACKENED CHICKEN, SCALLOPS & SHRIMP ALFRADO

Served over Linguine with homemade Alfrado sauce
37

EGGPLANT PARMESAN

Breaded, gently fried and served with linguine
29

SIDES AND MORE

Steamed Broccoli, Rice Pilaf, Baked Potato, Mashed Potato, House Fries
Caramelized Onions 4 | Cauliflower Au Gratin 4 | Sautéed Portabella Mushrooms 8