

APPETIZERS

◆ DUNGENESS CRAB CAKES	12
SERVED WITH ROASTED RED BELL PEPPER CREAM AND FRESH CILANTRO.	
TODAY'S FRESH OYSTERS	14
SERVED ON THE HALF-SHELL WITH COCKTAIL SAUCE AND CUCUMBER VINAIGRETTE - OR - BROILED WITH CILANTRO PESTO, SUN DRIED TOMATO AND FETA CHEESE.	
SHRIMP COCKTAIL	10
SERVED WITH TRADITIONAL COCKTAIL SAUCE.	
PANKO FRIED SHRIMP	10
SERVED WITH THAI PEANUT SAUCE, CILANTRO OIL AND CRISP WONTON STRINGS.	
GRILLED PORTOBELLO MUSHROOM	8
MARINATED IN PEPPERED VODKA WITH SPINACH, BACON AND GRILLED ONIONS IN A ROASTED TOMATO MUSHROOM JUS.	
ARTICHOKE (SEASONAL)	7
STEAMED AND SERVED WITH DRAWN BUTTER AND GARLIC MAYONAISE.	
◆ TOWER OF TROPICAL TUNA TARTARE	12
SERVED WITH HOISIN GLAZE, CITRUS PONZU BROTH AND TROPICAL FRUIT SALSA.	
BEEF CARPACCIO	12
SERVED PAPER-THIN WITH TRUFFLE OIL, BALSAMIC SYRUP, BITTER GREENS AND SHAVED PARMESAN.	
◆ MAINE LOBSTER "MARTINI"	12
MARINATED IN PEPPERED VODKA WITH AVOCADO, CUCUMBER COCKTAIL SAUCE AND "MARTINI" OLIVES.	
ROASTED TOMATO BRUSCHETTA	6
SERVED ON THICK SLICES OF OLIVE BREAD WITH BASIL OIL AND SHAVED PARMESAN.	

SOUPS

◆ CALIFORNIA SEAFOOD BISQUE	12
SERVED WITH SHERRY WINE AND POPPY SEED FLEURON.	
CREAMY WILD MUSHROOM SOUP	8
SERVED WITH TRUFFLED RISOTTO AND CRISP LEEKS.	
CHEF'S SOUP OF THE DAY	6

SALADS

YOUNG SPRING GREENS	7
WITH CARAMELIZED TOASTED WALNUTS, RED GRAPES, TOMATOES AND FETA CHEESE, TOSSED IN A BALSAMIC VINAIGRETTE.	
CAESAR SALAD	8
WITH HEARTS OF ROMAINE SPEARS, CROUTONS AND SHAVED PARMESAN, TOSSED IN A CLASSIC CAESAR DRESSING. WITH GRILLED CHICKEN, 14	
SPINACH SALAD	9
WITH GRILLED ONIONS, SHIITAKE MUSHROOMS, BACON AND SMOKED VERMONT CHEDDAR, TOSSED IN A SHERRY-DIJON VINAIGRETTE.	
BEEFSTEAK TOMATO AND MAUI ONION	9
WITH CRUMBLERD ROQUEFORT AND SHALLOTS IN A BALSAMIC VINAIGRETTE.	
VINE-RIPENED TOMATO SALAD	9
WITH FRESH BUFFALO MOZZARELLA, SHAVED ONION, BASIL OIL AND BALSAMIC SYRUP.	
MAINE LOBSTER SALAD	16
WITH BABY ARUGULA, AVOCADO, OYSTER MUSHROOMS AND YUKON GOLD POTATO STRAWS, TOSSED IN A WHITE TRUFFLE CHARDONNAY DRESSING.	

◆ GEORGE'S SIGNATURE DISHES

AN 18% GRATUITY WILL BE ADDED TO ALL PARTIES OF 10 OR MORE
OUR GREAT NEW CIGARS TASTE EVEN BETTER ON OUR COZY PATIO (After 9PM)
CHILDRENS MENU AVAILABLE

OUR FINEST CUT OF BEEF

◆ PRIME FILET MIGNON - CERTIFIED ANGUS BEEF®	8 oz.
WITH PORT WINE DEMI-GLACE, FINGERLING POTATOES, ROQUEFORT, LEEKS AND SPINACH SHIITAKE RAGOUT.	12 oz.

The only hand selected, “center-cut” and aged Prime Certified Angus Beef® sold in San Diego.

KOBE STEAKS AVAILABLE NOW

ALL OF OUR CERTIFIED ANGUS & USDA PRIME STEAKS BELOW ARE SERVED WITH FRESH LEEKS & OUR PORT WINE OR JACK DANIEL'S DEMI-GLACE.

USDA PRIME FILET MIGNON	8 oz. CUT	33
	12 oz. CUT	43
USDA PRIME NEW YORK STRIP	12 oz. CUT	39
CERTIFIED ANGUS PORTERHOUSE	22 oz. CUT	44
USDA PRIME “BONE-IN” RIB EYE... “TOM’S PICK”	18 oz. CUT	39
CERTIFIED ANGUS TOP SIRLOIN	10 oz. CUT	24

SIDE DISHES

SEASONAL VEGETABLES \$5 GEORGE'S MASHED \$5 SHOESTRING FRIES \$5
FINGERLING POTATOES \$5 BAKED POTATO \$5 ASPARAGUS \$8

◆ GRILLED PORK CHOP... “GEORGE’S FAVORITE”	DOUBLE-THICK 14 oz. CUT	26
WITH GINGER HOISIN BBQ SAUCE, SWEET POTATO MASH, SAFFRON DIJON DRIZZLE AND SHIITAKE CORN RELISH.		
GRILLED PORTERHOUSE OF VEAL, 14 oz. Cut		34
WITH WILD MUSHROOM MARSALA DEMI-GLACE, WHOLE GRAIN MUSTARD SPATZLE NOODLES AND SPINACH RAGOUT.		
◆ PAN-SEARED RACK OF COLORADO LAMB, 12 oz. Cut		34
WITH RED CURRY PLUM DEMI-GLACE, PISTACHIO COUSCOUS, WATERCRESS AND APPLE CUCUMBER MINT RELISH.		
FREE RANGE CHICKEN BREAST		19
WITH SHERRY WINE REDUCTION, ROASTED TOMATO GNOCCHI AND BABY ARUGULA.		
SIX ONION RISOTTO		15
WITH KALAMATA OLIVE BURGUNDY DEMI-GLACE, FRESH ROSEMARY, ASPARAGUS, SUN DRIED TOMATO AND FETA CHEESE.		
STIR-FRY SEASONAL VEGETABLES		16
SERVED WITH SHIITAKE MUSHROOMS, ASPARAGUS, BABY BOK CHOY, WATER CHESTNUTS, BROCCOLI, CARROTS AND SNOW PEAS IN A TERIYAKI SAUCE WITH FRIED OR STEAMED RICE.		
SALMON		27
SAUTEED WITH CORIANDER CRUST, SUN DRIED CHERRY FENNEL RELISH, BASIL OIL AND MONTRACHET RISOTTO.		
◆ SUSHI-GRADE AHI		30
FLASH SEARED WITH HOISIN GLAZE, FRIED RICE, TROPICAL FRUIT SALSA, CILANTRO OIL AND CRISP WONTON STRINGS.		
◆ JUMBO SEA SCALLOPS		32
PAN SEARED WITH SUN DRIED TOMATO TAPENADE, GREEN GODDESS DRESSING, WATERCRESS AND NEW POTATOES.		
SWORDFISH		28
GRILLED WITH CARAMELIZED RED ONIONS AND PORCINI RISOTTO.		
HALIBUT		28
GRILLED WITH CHIPOTLE TOMATO SAUCE, JALAPENO CORN CAKE, GOAT CHEESE RISOTTO, AVOCADO, CILANTRO OIL, TOASTED PEPITAS AND TORTILLA CONFETTI.		
LINGUINI WITH MAINE LOBSTER		34
WITH TOMATO, GARLIC, ONION, BASIL AND FETA CHEESE, TOSSED IN A WHITE WINE LEMON SAUCE.		
PASTA SELECTIONS		15
LINGUINI, FETTUCINI, ROTELLI, PENNE OR ANGEL HAIR PASTA WITH YOUR CHOICE OF ALFREDO OR MARINARA SAUCE. WITH GRILLED CHICKEN OR SALMON, 20		