



DINNER MENU

APPETIZERS

GEORGE'S SEAFOOD SAMPLER	\$23.95
Oysters, Shrimp and Crab Claws	
CRAB COCKTAIL	\$15.95
OYSTERS ROCKEFELLER	\$14.95
OYSTERS ON THE HALF SHELL	\$13.95
SHRIMP COCKTAIL	\$13.95
CARPACCIO	\$12.95
STEAMED CLAMS	\$11.95
CRAB CAKES	\$10.95
DOWNTOWN WINGS	\$9.95
CALAMARI	\$8.95
SPINACH & ARTICHOKE DIP	\$8.95
BRUSCHETTA	\$7.95

SOUPS

SOUP OF THE DAY	\$6.95
NEW ENGLAND CLAM CHOWDER	\$6.95
BAKED ONION SOUP	\$6.95

SIDE SALADS

CAPRESE SALAD	\$8.95
CAESAR SIDE SALAD	\$6.95
BEEFSTEAK TOMATO SALAD	\$6.95
THE WEDGE	\$6.95
GEORGE'S CHOPPED SALAD	\$6.95
HOUSE SALAD	\$5.95

ENTRÉE SALADS

CRAB LOUIE	\$17.95
AHI SALAD	\$16.95
FILET CAPRESE	\$15.95
SALMON CAESAR	\$14.95
GRILLED CHICKEN COBB	\$13.95
CHICKEN CAESAR	\$11.95
GRILLED VEGETABLE SALAD	\$10.95
Add grilled chicken for \$3.00 or grilled shrimp for \$5.00	

FAVORITES

The chef's recommended accompaniments have been selected to compliment each of these entrées.

TENDERLOIN PEPPER STEAK	\$16.95
Filet Medallions, peppers, onions, tomatoes, and mushrooms	
POT ROAST	\$14.95
Tender chuck roast topped with pan gravy	
NEW YORK STEAK SANDWICH	\$14.95
Served with Cajun mayonnaise	
BACON-WRAPPED MEATLOAF	\$13.95
Topped with mushroom gravy	
COUNTRY FRIED STEAK	\$13.95
Topped with country gravy	
CHICKEN POT PIE	\$13.95
Chicken breast and assorted vegetables in sherry herb cream sauce	
THE GEORGE BURGER	\$12.95
3/4 lb burger topped with sautéed onions and mushrooms	



- BEST PLACE TO POWER LUNCH
- BEST MARTINI
- BEST UNDISCOVERED RESTAURANT (DOWNTOWN)

SEAFOOD

The chef's recommended accompaniments have been selected to compliment each of these entrées.

LOBSTER TAILS	MARKET PRICE
Steamed and served with drawn butter	
KING CRAB LEGS	MARKET PRICE
Steamed and served with drawn butter	
SHRIMP GEORGE	\$24.95
Crab stuffed shrimp with lemon butter sauce	
SEAFOOD CIOPPINO	\$23.95
Shrimp, scallops, clams, mussels, fish and crab in herb tomato broth	
AHI TUNA	\$22.95
Charbroiled or Blackened	
SWORDFISH	\$21.95
Charbroiled or Blackened	
PETRALE SOLE	\$17.95
Pan sautéed and topped with lemon butter sauce	
ATLANTIC SALMON	\$17.95
Charbroiled or Blackened	
BEER BATTERED FRIED SHRIMP	\$17.95
Served with lemon herb tartar sauce	
BAKED COD	\$15.95
Herb crumb breaded and topped with lemon butter	
FISH AND CHIPS	\$13.95
Served with lemon herb tartar sauce	

CHICKEN & RIBS

The chef's recommended accompaniments have been selected to compliment each of these entrées.

BBQ BABY BACK RIBS . . . HALF	\$13.95/FULL	\$23.95
Slow roasted and topped with our own BBQ sauce		
STUFFED CHICKEN BREAST	\$17.95	
Gorgonzola cheese, sundried tomatoes, cream cheese and pine nuts		
ROASTED LEMON HERB CHICKEN . . .	\$16.95	
Marinated with red onions, lemon and fresh herbs		
CHICKEN CHRISTOPHER	\$13.95	
Topped with garlic lemon butter sauce		

STEAKS & CHOPS

The chef's recommended accompaniments have been selected to compliment each of these entrées.

FILET OSCAR	\$36.95
Crab cake, asparagus and sauce Béarnaise	
PORCINI CRUSTED RIBEYE	\$36.95
Pan seared to perfection	
COLORADO LAMB CHOPS	\$35.95
Mint pomegranate reduction	
BONE-IN RIBEYE	\$31.95
Topped with garlic herb butter	
FILET MIGNON	\$29.95
Served with red wine reduction	
NEW YORK STEAK	\$28.95
Topped with garlic herb butter	
BEEF SHORT RIB	\$26.95
Prepared "Osso Buco" style	
STUFFED PORK CHOPS	\$26.95
Stuffed with apple and goat cheese	
PETITE NEW YORK STEAK	\$16.95
Topped with garlic herb butter	
- ADD SURF TO THE ABOVE -	
KING CRAB LEGS	\$16.95
GRILLED SHRIMP	\$8.95

PASTA

SPICY SHRIMP & SCALLOP LINGUINE . .	\$21.95
Creole cream sauce	
PORCINI RAVIOLI	\$14.95
Mushroom and sundried tomato cream sauce	
CHICKEN PARMESAN	\$14.95
Served with linguine marinara	
GRILLED CHICKEN FETTUCCHINI	\$13.95
Creamy Alfredo sauce	

18% Gratuity added for parties of eight or more.

BE GEORGE! LIVE IT UP - SHARE WITH FRIENDS.

Those looking for a shining example of being "Triple George" need look no further than Triple George Grill founder Charlie Donner.

He remained a "mensch" to his dying day, believing people treated him like a king, because Charlie treated them that way first.

Whether it was a big donation to a meaningful cause or a "fiver" for the kid who took his hat, he made noise with his giving spirit.