

boards & crocks.

GRILLED FLATBREAD
Roma tomatoes, fresh mozzarella, basil, arugula,
shaved pecorino 14

LOADED HUMMUS
black olives, tomatoes, red onion, feta cheese,
toasted pita 15

BUFFALO CHICKEN FONDUE
mango salsa, tortilla chips, toasted bread 18

CLASSIC FRENCH ONION SOUP
baked w. croutons & three cheeses 12

tavern bites.

WAGYU PIGS IN A BLANKET
hand-rolled, everything bagel spice, Dijon 15

CRISPY CALAMARI
cherry peppers, marinara sauce 18

JUMBO BAVARIAN PRETZEL
stone ground mustard, warm fig jam 14

CHICKEN WINGS
choice of: Nashville Hot, Blackjack BBQ,
Black Pepper-Truffle Honey *or* Memphis Dry Rub
8pc 18, 12pc 25, 20pc 39

small plates.

PAN TOASTED PIEROGI truffle butter, caramelized onions, sour cream 17

DRUNKEN SHRIMP bacon wrapped shrimp, roasted garlic-bourbon sauce 20

HONEY PEAR BURRATA baby arugula, pickled pears, truffle honey, pistachio crumble 17

TUNA WONTON NACHOS marinated tuna crudo, avocado, mango, scallions, sesame seeds, jalapeños, spicy aioli 23

CHILI POP SHRIMP petite shrimp, sweet chili sauce, green onions 16

the garden.

THE SIDE SALAD mixed greens, tomatoes, cucumber, red onion, matchstick carrots app 12, entrée 17

GM CHOPPED SALAD roasted peppers, corn, golden raisins, candied walnuts, fresh mozzarella, balsamic vinaigrette 21

STEAKHOUSE WEDGE bacon, tomatoes, red onions, bleu cheese crumbles, bleu cheese dressing, balsamic drizzle 19

ROMAINE HEARTS Caesar dressing, pecorino, croutons 17

BAJA TORTILLA SALAD pico de gallo, black beans, cheddar-jack cheese, avocado, chipotle ranch 20

Add-ons: CHICKEN 9, STEAK 13, GRILLED SHRIMP 12, GRILLED SALMON 13

mains. a la carte

The GEORGE STEAK
sliced prime Flat Iron, bistro sauce 8oz 29, 12oz 38

HAND-CUT DELMONICO RIBEYE
horseradish cream 39

CRISPY CHICKEN MILANESE
arugula, tomatoes, red onion, parmesan,
olive oil, balsamic 28

RIB-CUT BERKSHIRE PORK CHOP
spiced apple chutney 30

PECAN CRUSTED BABY BACK RIBS
honey bourbon BBQ, pecan crumble, slaw
half rack 25, full rack 38

GRILLED SALMON FILLET
organic farm raised salmon
Sweet Chili Soy Glazed, Dijon Herb Crusted *or* Simply Grilled 28

PAN SEARED BRANZINO
olive oil, lemon & fresh herbs 32

mains. composed

FRENCH ONION MEATLOAF
caramelized onions, mashed potatoes, three cheeses 29

SEARED TUNA BOWL
ginger soy rice, cucumber, carrots, broccoli, avocado,
pickled ginger, sweet chili sauce 34

MAC & CHEESE
baby shells, four cheeses, Flamin' Hot® Cheetos crumble 20
with steak strips 29, crispy chicken 28

LEMON CHICKEN
Francese style, artichokes, capers, choice of
mashed potatoes *or* wild rice 27

KOREAN BBQ SHRIMP
mango wild rice, scallions, sesame seeds, sriracha aioli 32

HOMEMADE CHICKEN POT PIE
white meat chicken, fresh vegetables,
creamy velouté sauce, pastry crust 26

IN THE BASKET with fries & slaw
Chicken Fingers 23 *or* Popcorn Shrimp 25

shareable sides.

FRIES 6, loaded *or* truffle 10 MAC & CHEESE 15 GM MASHED 8 SAUTEED BROCCOLI 9

CREAMED SPINACH 12 BRUSSELS SPROUTS bacon & bleu cheese 14

SWEET POTATO FRIES creamy herb 12 BAKED IDAHO POTATO 6 loaded +4

pick me ups.

Served with house fries. Substitutions available for a supplemental charge.

HOUSE BURGER lettuce, tomatoes, pickles, English cheddar on brioche 22

SIGNATURE BLACKJACK BURGER pepper jack cheese, BBQ sauce, candied bacon, cherry peppers 24

BLEU BURGER whipped bleu cheese, fig jam, bacon 24

TAVERN TIDBITS marinated steak strips on French bread, melted mozzarella, crispy onions, GM steak sauce 27

FRIED FISH TACOS hand-battered codfish, shredded cabbage, pico de gallo, avocado, chipotle ranch 25

HOT CHICKEN SANDWICH crispy fried chicken, Nashville sauce, pickle chips, spicy aioli 22

GRILLED CHICKEN CLUB bacon, Swiss cheese, honey mustard, lettuce, tomatoes 22

**20% gratuity will be added to parties of 8 or more. *Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions..*