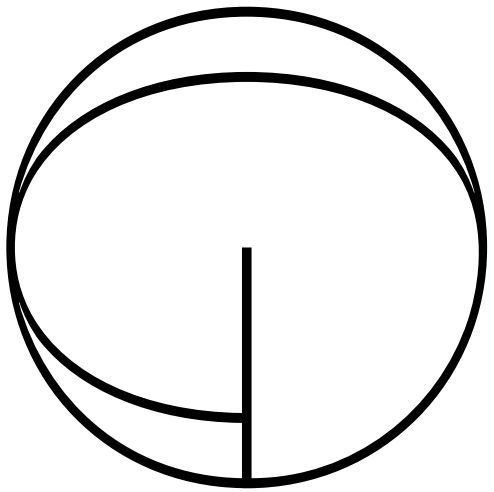

GEORGE PRIME STEAK

"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.

SIGNATURE HAND-CRAFTED COCKTAILS

345

SMOKEY OLD FASHIONED
An Homage to the First Ever Recorded Cocktail, Buffalo Trace Bourbon, Smoke Flavoured Bitters, Orange Twist

WALL STREET MANHATTAN
Our Stamp on the Classic Cocktail, Bulleit Rye, Maraschino, Punt e Mes Vermouth, Orange Bitters, House Preserved Cherry

LAVENDER WHISKEY SOUR
Bulleit Bourbon, Bitters, Shaken Vigorously with House-Made Lavender Syrup, Fresh Lemon, Touch of Egg Whites

CLASSIC PENICILLIN
Malt Scotch Whisky, Topped with Smoky Lagavulin 8y.o Single Malt, House-made Honey and Ginger Syrup, Fresh Lemon

PAPA REVOLUTION
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 Ayala Brut Champagne

ORANGE NEGRONI
Citrus Infused Tanqueray Gin with Punt e Mes Vermouth Served Over Campari Ice Ball

BERRY MARGARITA
100% Blue Agave Tequila, St. Germain Liqueur, Fresh Lime, Agave Syrup, Blended to Perfection with Raspberries

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OUR NON-ALCOHOLIC COCKTAILS

325

BASIL SMASH
Herbal and Refreshing

BRIGHT&BITTER
Lightly Bitter and Fruity

SOUPS

STEAKHOUSE STYLE FRENCH ONION SOUP
Gruyere Crouton au-Gratin

385

NOVA SCOTIA ROASTED LOBSTER BISQUE
Baked in Puff Pastry, Spiked with Aged Sherry

595

SALADS

CLASSIC CAESAR SALAD
Hearts of Romaine Lettuce, Maple Syrup Glazed Bacon, Herbed Croutons, House-Made Caesar Dressing

395

ASSORTED ROASTED BEET SALAD
Champagne Vinaigrette, Crushed California Pistachios, Goat Cheese Feta, Blackcurrant gel

385

APPETIZERS

SCALLOP CEVICHE
Tangerine Caviar, Yuzu gel, Tarragon oil

595

CHILLED JUMBO BLACK TIGER SHRIMP COCKTAIL
Traditional Horseradish Cocktail Sauce

495

USDA PRIME CARPACCIO
Black Truffle Aioli, Shaved Manchego Cheese, Baby Watercress

525

HAND MADE FRESH LOBSTER & MASCARPONE AGNOLOTTI
Roasted Hazelnut Butter Sauce, 12-Year-Old Balsamic Drizzle

785

CLASSIC STEAK TARTAR
Freshly Hand Chopped 30 Day Aged Filet Mignon, Hawaiian Black Salt, Served with Butter Toasted Crostini

525

GRILLED RED ARGENTINIAN SHRIMP
Roasted Corn Purée, Popcorn, Pickled Jalapenos, Crispy Chorizo, Lemon Caviar

525

HERBS & LEMON CRUSTED ROASTED VEAL BONE MARROW
Caramelized Onion Jam, Served with Butter Toasted Crostini

485

HAND MADE FOIE GRAS TORTELLINI
Madeira sauce, Black Truffle Jus

525

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.

BLUE	**Very Red, Cold Centre**
RARE	**Red, Cool Centre**
MEDIUM RARE	**Red, Warm Centre**
MEDIUM	**Pink, Hot Centre**
MEDIUM WELL	**Dull Pink Centre**
WELL DONE	**Not Recommended**

NEW YORK STRIP
- Boneless Cut from the Top Loin -
Flavorful with Full Bodied Texture that is Slightly Firmer than the Rib Eye

310 g / 11 oz 1750

PETIT FILET MIGNON
- Center Round Cut From the Tenderloin -
The Most Succulent and Tender of All Steaks

225 g / 8 oz 1950
310 g / 11 oz 2750

BONE-LESS RIB EYE
Highly Marbled with Lot of Distinctive Flavor,
Rib Eye is One of the Richest, Beefiest Cuts Available

400 g / 14 oz 1990

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

500 g / 18 oz 1950

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

500 g / 18 oz 2090

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

950 g / 34 oz 3950

GPS SIGNATURE FILET MIGNON
Tenderloin Wrapped in Double Smoked Bacon, Blue Cheese Crust, Fig Balsamic Reduction, Beurre Blanc, Au-Jus

225 g / 8 oz 1990

ADD ON TO YOUR STEAK

FOIE GRAS	**495**
KING PRAWNS	**1250**
ROASTED SCALLOPS	**650**
SHROPSHIRE CHEESE CRUST	**195**

FISH

FISH FILET OF THE DAY
With Herb Butter and Roasted Lemon

MARKET PRICE

SAUCES

Charred Jalapeno Salsa Verde, Fresh Coriander
Black Truffle Butter
Béarnaise
Port au-Jus
Brandy Peppercorn
Mushroom

125

POTATOES & SIDES

Creamed Mashed Potato
180

Truffle Mashed Potato
395

Hand-Cut French Fries with Maldon Salt
165

Truffle French Fries with Mayo
215

Scalloped Potato au-Gratin
185

Crispy Panko Onion Rings with Chipotle Mayonnaise
165

Black Truffle Mac & Cheese
265

VEGETABLES

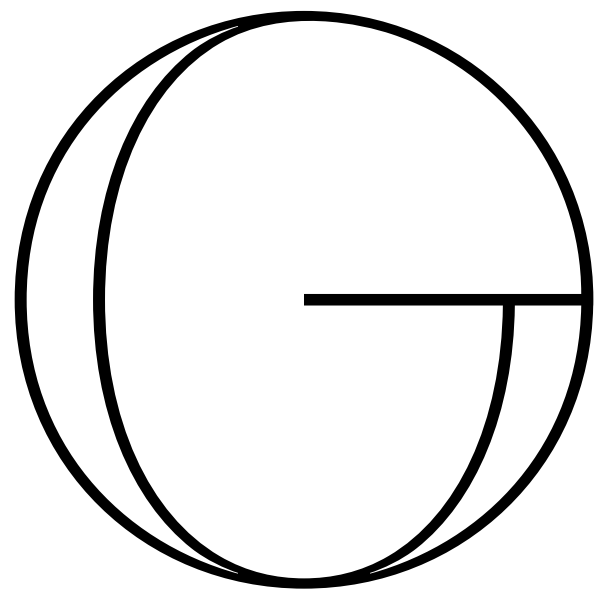
Grilled Baby Zucchini, Roasted Garlic-infused Oil, Lemon Essence
295

Creamed Spinach au-Gratin
245

Maple Syrup Glazed Organic Carrots
175

Mixed Greens Salad with Lemon Vinaigrette
165

Sautéed Mixed Wild Mushrooms
225

Grilled Broccolini with Roasted Almonds and Orange
295

Green Salad with Heirloom Tomato and Ranch Dressing
185