Welcome to George's Steak House

Complete dinners include cup of soup, house salad, choice of potato (rice or pasta dishes omit potato), and rolls and butter

House Features	Fear	tured Steaks	
Bar-B-Q Pork Ribs	26 USD	A Choice or higher	
Tenderloin Alfredo	724 14 oz	z. Ribeye \$4	0
6 oz. Lamb Chops (2) \$30, (3)	544 12 oz	z. George's Sirloin \$2.	7
8 oz. Pork Chops (1) \$16, (2)	22 23 oz	z. Porterhouse \$4.	5
Tenderloin Stroganoff	9-10	oz. Filet Mignon \$42	2
		z. T-Bone \$33	3
	$\frac{1}{21}$ 6-7 o.	z. Petite Tenderloin \$30 ped with shredded onion rings	0
Seafood Supreme	14 oz	z. New York Strip \$36	6
	25	bleu crusted \$39	9
in a tomato basil cream sauce	7 oz.	Tenderloin Tips \$19	9
	21 10 oz	z Chopped Sirloin \$1	6
Sea Scallops (7-9) broiled or deep-fried	Flan	vorful Combinations –	
7 oz. Cold Water Lobster Tail	6-7 o	z. tenderloin and	
mar	get Scall	ops (4) \$3	8
One Pound King Crab mar	get Shrin	np (4) \$35	5
Walleyed Pike Almandine	27 7 oz.	Cold Water Lobster marke	?t
α (C α C · (α)	10 oz	z. King Crab marke	?t
Coconut Shrimp (8)	21 8 oz.	Haddock \$3	4
honey-apricot dipping sauce	½ orc	der Perch \$3.	5
8 oz. Atlantic Salmon in our creamy lemon-dill sauce	shellf	ning raw or undercooked meats, poultry, seafood ish or eggs may increase you risk of foodborne especially if you have certain medical conditions	

<u>Lighter Fare</u>		<u>Large Salads</u> — with a crisp breadstick	
Includes soup or salad, choice of potato		George's Chef Salad, broiled or crispy	
(rice or pasta omit potato), and rolls and but	ter.	chicken or shrimp with crisp greens, fresh	
6-7 oz. Tenderloin Platter	\$28	veggies, sliced egg and cheese	\$14
9-10 oz. Ribeye	\$26	Tenderloin Medallion Salad, crisp	
9-10 oz. New York Strip	\$24	greens, veggies, sliced egg, croutons,	
8 oz. Broiled Chicken Breast	\$17	Parmesan and Italian dressing	<i>\$16</i>
plain, honey-apricot or bbq glaze	•	Chicken Caesar Salad, crisp greens wit	th
Penne Alfredo	<i>\$16</i>	broiled chicken, veggies, sliced egg, crouto	
Veggie Alfredo	\$18	Parmesan and creamy Caesar dressing.	\$15
broccoli, mushrooms, scallions, tomato		Oriental Chicken Salad, crispy or broil	led
add broiled chicken \$3, add shrimp \$5		chicken with crisp greens, carrot, scallions	
8 oz. Icelandic Haddock	\$17	almonds, red cabbage, and tomatoes. Top	
broiled or deep-fried		with crispy rice noodles and a side of toas	-
6 oz. Atlantic Salmon	<i>\$19</i>	sesame dressing.	\$15
in our creamy lemon-dill sauce			
		<u>Sandwiches</u>	
<u> Friday Dinner Specials</u>		Served on a toasted Telera roll with French-j	fries,
Include soup, salad and potato (omit potato for p	asta)	soup or salad. Lettuce, tomato, onion and a	pickle.
Haddock Monterey – Chardonnay cream,		5 oz. Tenderloin Sandwich	\$15
jack cheese, Parmesan crumb topping	\$20	5 oz. Broiled Chicken	\$11
Pepper Crusted Haddock – buttered crumbs,		7 oz. George's Burger	\$11
cracked pepper and basil	\$20	7 oz. Cheeseburger – cheddar, Swiss, Provolone	\$12
Seafood Alfredo – with penne, shrimp, scallops	,		
crab blend, mushrooms and Parmesan	\$25	<u>Salad Dressings</u>	
		French – French Bleu – 1000 Islan	ıd
<u> Friday Night Fish Fry</u>		Creamy Bleu – Creamy Garlic	
Include soup, choice baked potato, potato sala	rd .	Parmesan Peppercorn – Italian	
or French-fries, and Cole slaw		Hot Bacon – Balsamic Vinaigrett	e
Icelandic Haddock, broiled or deep-fried	\$17	Lite French – Lite Raz Vinaigrett	
Deep-fried Lake Perch	\$20	_	
Coconut Shrimp, honey-apricot dipping sauce	\$17	<u>Potato Selections</u>	
-	Ψ11	Baked – French fries – Hash Brow	ns
Pan-fried Pike	\$24	Peels – Au Gratin – American Frie	es
Seafood Platter, an array of golden fried shrimp,		Garden Rice Blend – Vegetable du j	our
scallops, perch and haddock	\$29		