



DINNER MENU

APPETIZERS

CRAB COCKTAIL.....	\$15.95
OYSTERS ON THE HALF SHELL*.....	\$13.95
SHRIMP COCKTAIL.....	\$13.95
CARPACCIO*.....	\$12.95
SEARED AHI*.....	\$12.95
STEAMED CLAMS.....	\$11.95
CRAB CAKES.....	\$10.95
BAKED GOAT CHEESE MARINARA ...	\$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.....	\$18.95
AHI SALAD*.....	\$16.95
FILET CAPRESE*.....	\$15.95
SALMON CAESAR*.....	\$15.95
GRILLED CHICKEN COBB.....	\$14.95
CHICKEN CAESAR.....	\$12.95

FAVORITES

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

VEAL SCALOPPINI.....	\$19.95
Mushrooms, sundried tomatoes, capers, onions and demi glace	
NEW YORK STEAK SANDWICH*.....	\$15.95
Served with Cajun mayonnaise	
POT ROAST.....	\$14.95
Tender chuck roast topped with pan gravy	
CHICKEN POT PIE.....	\$14.95
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	
GRILLED VEGETABLE PLATE.....	\$12.95
Zucchini, eggplant, asparagus, mushrooms and broccoli	



- 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.

SHRIMP GEORGE	\$25.95
Crab stuffed shrimp with lemon butter sauce	
SEAFOOD CIOPPINO	\$25.95
Shrimp, scallops, clams, mussels, fish and crab in herb tomato broth	
FISH OF THE DAY	MKT
AHI TUNA*	\$23.95
Charbroiled or Blackened	
ATLANTIC SALMON*	\$19.95
Charbroiled or Blackened	
PETRALE SOLE	\$18.95
Pan sautéed and topped with lemon butter sauce	
SHRIMP SCAMPI	\$17.95
FISH AND CHIPS	\$13.95
Served with lemon herb tartar sauce	

STEAKS & CHOPS

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

PORCINI CRUSTED RIBEYE*	\$41.95
Pan seared to perfection	
FILET OSCAR*	\$36.95
Crab cake, asparagus and sauce Béarnaise	
RIBEYE STEAK*	\$33.95
Topped with garlic herb butter	
FILET MIGNON*	\$30.95
Served with red wine reduction	
NEW YORK STEAK*	\$29.95
Topped with garlic herb butter	
PETITE FILET MIGNON*	\$23.95
Topped with garlic herb butter	
PORK CHOP	\$19.95

CHICKEN

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

ROASTED LEMON HERB CHICKEN . . .	\$16.95
Marinated with red onions, lemon and fresh herbs	
CHICKEN SALTIMBOCCA	\$15.95
With prosciutto, sage, fresh mozzarella and Marsala mushroom sauce	
BUTTERMILK SAGE FRIED CHICKEN . .	\$13.95
Topped with homemade country gravy	
CHICKEN CHRISTOPHER	\$13.95
Topped with garlic lemon butter sauce	

PASTA

SPICY SHRIMP & SCALLOP LINGUINE .	\$22.95
Creole cream sauce	
PORCINI RAVIOLI	\$15.95
Mushroom and sundried tomato cream sauce	
CHICKEN PARMESAN	\$14.95
Served with linguine marinara	
GRILLED CHICKEN FETTUCCINI	\$13.95
Creamy Alfredo sauce	

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.

18% Gratuity added for parties of eight or more.

*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of food borne illness, especially in case of certain medical conditions.