

SPECIALS

LUNCH SPECIALS

Tuesday - Friday

Noon - 4:00 pm

Lunch Duo - \$15

½ Turkey Sandwich and choice of Garden Salad or Fries. Upgrade to French Onion Soup for \$2

Lunch Trio - \$20

French onion soup, ½ turkey sandwich and choice of Fries or Garden Salad

DAILY SPECIALS

WEEKDAYS

HAPPY HOUR 2:00-4:30

\$7 Caesars, House Wine, Draught Beer and Bar Rail

TUESDAY

Burger with salad or fries and Pint of George Lite \$25

WEDNESDAY

Wings and Pint of George Lite \$22

THURSDAY-SATURDAY

Daily Dinner Features

SUNDAY

All Day Happy Hour

Yorkies and Beef Dinner

THE

GEORGE

on Main

APPETIZERS

Soft Pretzel \$10

Served with made in-house beer cheese or mustard

Roasted Garlic Fries \$12

House cut fries topped with rosemary roasted garlic aioli

Truffle Arancini \$19

Truffle Arancini stuffed with mozzarella cheese rolled in panko deep fried, served with choice of garlic aioli or marinara.

Spinach & Artichoke Dip \$17

spinach, artichoke, asiago dip served with naan

Fish Tacos \$20

Cajun fried fish tacos (3) topped with coleslaw, avocado crema served with dirty rice

Prosciutto Arugula Flatbread \$21

Prosciutto, Arugula, Goat Cheese

Buttermilk Chicken Wings \$19

One pound, with your choice of: buffalo, red ale bbq, sweet & spicy soy, dry lemon pepper or dry cajun served with crudité and ranch or blue cheese dip

Classic Poutine \$12

Russet fries, cheese curds, gravy

Fried Pickles \$14

served with buttermilk ranch

Nachos \$18

Pico de gallo, pickled jalapeños, avocado aioli, shredded lettuce, shredded cheese, sour cream

Add Ground Beef \$5, Chicken \$7, Buffalo Fried Chicken \$7, 6 oz steak \$14

Tuscan Bruschetta \$17

tomatoes, fresh basil, roasted garlic, drizzle of olive oil, grilled bread.

SOUP & SALAD

French Onion Soup \$12

Beef broth, caramelized onions, croutons, Swiss cheese

Garden Salad - \$14

Mixed leafy greens, tomatoes, red onions, cucumbers with honey balsamic

Add Goat Cheese \$2

Signature Caesar - \$15

House caesar dressing, croutons, bacon, parmesan, lemon 

Strawberry Spinach Salad \$19

Strawberries, spinach, mixed greens, goat cheese, candied pecans, red onion, topped with poppyseed dressing

Add Ons:

Grilled Chicken \$8 Buffalo Fried Chicken \$8, Shrimp \$11, Salmon \$12, 6 oz steak \$14



Spicy



Vegetarian

HANDHELDS

Served with fresh-cut fries or mixed greens.

Substitute a Caesar salad, or Sweet Potato Fries for \$2

Poutine, French Onion Soup or Mac n Cheese for \$4

Gluten Free Bun \$3

Single Smash Burger \$16

Smashed beef chuck patty, topped with cheddar cheese, pickles, tomato, lettuce, red onion, burger sauce on a brioche bun

Double Smash Burger \$20

Smashed beef chuck and caramelized onion patties, topped with cheddar cheese, pickles, burger sauce, brioche bun - Add patty \$5

Roast Beef Dip \$25

Slow roasted shaved beef, horseradish aioli, provolone, crispy onions, au jus, challah bread

Roasted Vegetable Wrap \$18

Zucchini, eggplant, peppers, red onion, tomato, mixed greens, balsamic dressing, goat cheese rosemary roasted garlic aioli, wrap

Turkey Breast Club \$22

House smoked turkey breast, cheddar, bacon, avocado aioli, tomato, lettuce, house sauce, 12 grain bread

Reuben Sandwich \$25

Montreal Smoked Meat stacked on dark rye bread, house sauce, sauerkraut, swiss cheese and pickle spear on side

The George Hot Chicken \$22

Fried chicken breast, buffalo sauce, pickles, shredded lettuce, cheddar, ranch on a brioche bun

substitute for grilled chicken breast +\$3

Steak Sandwich \$28

6 oz NY strip, mushrooms, caramelized onion, rosemary aioli, chimichurri ciabatta bun

MAINS

No Substitutions. Tell server of any dietary restrictions

Fish & Chips \$24

Beer battered cod, fresh cut fries, coleslaw, tartar sauce, lemon

Lemon Asparagus Risotto \$22

*Lemon asparagus risotto topped with savory lemon parsley garlic butter and fresh herbs
Add chicken \$8, Shrimp \$11, Salmon \$12*

Pistachio Crusted Salmon \$35

6 oz salmon fillet crusted with pistachio and topped with maple butter and served with mashed potatoes and seasonal vegetables

Thai Green Curry \$20

Coconut cream, seasonal vegetables, green curry on bed of rice

Add Chicken \$8, Add Shrimp \$11, Add Salmon \$12

Beer Braised Pork Belly Mac & Cheese \$20

Beer braised pork belly, Caramelized onion, house made beer cheese cream sauce, toasted panko breadcrumbs

Honey Siracha Chicken Bowl \$24

Honey siracha chicken breast with jasmine rice served with Bok Choy

DESSERTS

Sticky Toffee Pudding

\$9

Moist date sponge cake, warm caramel, vanilla ice cream

Creme Brulee

\$9

vanilla bean custard topped with caramelized sugar

NEW Home-Made Brownie

\$9

House made brownie with ice cream



Spicy



Vegetarian

BEVERAGES

WINE

Pinot Grigio

Bocca Della Venezie - Veneto, Italy

5 oz. \$11 8 oz. \$15 Bottle \$45

Chardonnay

Espirito de Chile - Central Valley, Chile

5 oz. \$9 8 oz. \$14 Bottle \$45

Sauvignon Blanc

Swartland Winery, South Africa

5 oz. \$12 8 oz. \$16 Bottle \$55

Rosé

Tierras De Murillo- Rioja DOC, Spain

5 oz. \$11 8 oz. \$16 Bottle \$49

Prosecco

Borgo Magredo Spumate, DOC Veneto, Italy

5 oz. \$12 Bottle \$60

Cabernet Sauvignon

Espirito de Chile - Central Valley, Chile

5 oz. \$9 8 oz. \$14 Bottle \$45

Shiraz

Cranswick Lakefield- South Eastern Australia

5 oz. \$11 8 oz. \$16 Bottle \$55

Malbec

Canciller - Mendoza, Argentina

5 oz. \$10 8 oz. \$15 Bottle \$48

BEER

Please see Beer Menu (next page) for today's selections

NON ALCOHOLIC

Soft Drinks: \$3.50

Coke, Diet Coke, Gingerale, Sprite,
Soda Water, Cranberry Juice

Free pop refills with any food purchase

Hot Drinks - \$3.50

Coffee, tea & hot chocolate

COCKTAILS

Signature Margarita - 2 oz - \$14

*Reposado Tequila, Lime, Agave, Jalapeño
Pineapple Syrup*

Classic Mojito - 2 oz - \$13

Dark Rum, Mint, Soda, Lime

Negroni - 3 oz - \$13

Sweet Vermouth, Gin, Campari

George Fashioned - 3 oz - \$15

Whisky, Amaretto, Angostura Bitters

Red Wine Sangria - 6 oz - \$16

Wine, Brandy, Orange Juice, Fruit

King's Mule - 2 oz - \$15

Vodka, Ginger Beer, Cranberry

White Peach Sangria - 6 oz - \$16

Wine, Peach Schnapps, Gingerale

Classic Caesar - 1 - oz \$12

*Dirty Devil vodka, Clamato juice,
Worcestershire, house hot sauce*

Hugo Spritz - 5 oz - \$16

St. Germaine, mint simple syrup, Prosecco

Aperol Spritz - 5 oz - \$16

Aperol, Prosecco

King's Cola - 2 oz - \$12

Amaretto, Spiced Rum, Diet Coke

MOCKTAILS

George Lemonade - \$6

Fresh lemon, simple syrup, sprite

CosNOpolitan - \$7

*Fresh lime, ginger ale, simple
syrup, cranberry*

Bitter Sweet Sunset - \$7

Fresh grapefruit, lime, simple syrup

HAPPY HOUR

*\$7 Draught, \$7 Rye, Rum, Vodka, Gin (& Mix), \$7 House Wine
Weekdays 2:00 - 4:30 and All Day Sunday*