



PRESENTS: *Easter Dinner*

Sunday, April 20th | 3:30pm – 8:00pm

with

EXECUTIVE CHEF JUAN FERNANDEZ

Starters

STUFFED MUSHROOMS

BURRATA | CRAB CAKES

BACON WRAPPED SCALLOPS

SHRIMP & ARTICHOKE A LA MAMA

SAUSAGE & RABE, TOAST POINTS

Soup & Salads

CHICKEN SOUP

CAESAR SALAD | THE GEORGE SALAD

Mains

GLAZED HAM DINNER

Pineapple, Golden Raisin, Sherry Glaze, Carrots, Sweet Potatoes & Green Beans

GRILLED PORK CHOP

1lb Cut, Bone-in, Onions, Mushrooms, Sliced Apples,
Sherry Wine Maple Glaze, Over Bed Of Mashed Potatoes

OUR FAMOUS RACK OF LAMB

Napa Valley Red Wine Reduction, with Carrots, Broccoli Rabe, Roasted Potatoes

ANGUS FILET MIGNON

Lobster & Crab Oscar Style, Mashed Potatoes & Asparagus

STATLER CHICKEN BREAST

Over Bed Of Vegetable Risotto, Lemon Herb Wine Glaze

20oz. ENGLISH CUT PRIME RIB

Served With Mashed Potatoes And Carrots, Red Onions & Roast Au Jus

BONE -IN VEAL PARMESAN Rigatoni Pasta and Marinara

SURF & TURF

Angus Filet Mignon Topped With Scallops, Shrimp, Lump Crab Meat,
Scallions, Cherry Tomatoes And A Roasted Garlic White Wine Sauce

BLACKENED SWORDFISH

Mashed Potatoes, Rabe, Finished with a Lemon Glaze

PAN SEARED HALIBUT

Lemon Caper Sauce over Jasmine Rice and Broccoli

THE GEORGE PASTA

Grilled Chicken, Capers, Hot Peppers, Mushrooms, Red Sauce,
Parmesan Cheese over Rigatoni

NEW YORK STRIP

Topped with Mango Salsa over Jasmine Rice & Spinach

LOBSTER FRA DIAVOLO

Spicy Tomato Sauce Over Spaghetti

ASK ABOUT OUR:

*Homemade
Desserts*

