

STARTERS & SMALL PLATES

Chef's Board Daily composition of charcuterie & cheeses M/P

Scallops Rockefeller spinach, fontina & bacon crusted sea scallops, pernod butter sauce 18

Avocado Shrimp Toast cilantro, chilies, lime, pico de gallo 12

Burrata pignoli nut & golden raisin marinated roasted peppers, arugula, pecorino crisp, evo 12

Korean BBQ Duck Tacos

kimchi slaw, soft corn tortillas, cilantro & lime 12

Ahi Tuna Poke cucumber, avocado, charred pineapple, sriracha mayo, sesame oil, tortilla crisps 15

Chili Pop Shrimp tender petite shrimp in our spicy chili aioli 14

Crispy Calamari

trio of sauces: marinara, Dijon aioli, walnut-basil pesto 13

Caramelized Onion Fondue

Danish gouda, gruyère, sherry, crostini 10

SALADS

Simple Little Salad chopped greens, petite tomatoes, chickpeas, cucumbers, choice of dressing 10

Iceberg Wedge buttermilk bleu cheese dressing, applewood bacon, tomatoes, red onion 12

Classic Caesar Salad crisp romaine tossed w/ housemade dressing, baked semolina croutons, pecorino romano 12

Baby Arugula & Roasted Pear Salad red beets, crumbled goat cheese, toasted pecans, champagne vinaigrette 12

The Original 1989 Chopped Salad

mixed greens, candied walnuts, golden raisins, roasted peppers, fresh mozzarella, tomatoes, corn, balsamic vinaigrette 14

SALAD ADDITIONS: Grilled Chicken 8, Grilled Tuna 12, Filet Mignon 10, Grilled Salmon 10, Grilled Shrimp 10

 These menu items are gluten free. Add'l items can be prepared gluten free upon request.

PASTA

Cauliflower Ravioli marsala wine, lemon zest, freshly snipped chives, splash of cream 18

Linguine Nero w/ Petite Clams & Shrimp local artisanal black linguine, cherry peppers, tomatoes, roasted garlic, shrimp broth 20

Orecchiette w/ Shaved Brussel Sprouts

creamy Italian fontina, pignoli nuts, pinot grigio, basil 17

Strozzapreti Bolognese imported rustic semolina pasta, pulled short rib, slowly simmered sauce, torn burrata 20

STEAKS



George Martin features Premium Black Angus Beef, hand-selected, uniquely seasoned and presented with a **Complimentary Side Dish** and Crispy Onion Tangle

ESPRESSO RUBBED FLAT IRON STEAK

10oz, USDA prime 30

GINGER-SOY MARINATED SKIRT STEAK

12oz, Korean BBQ sauce 34

BLOCK-CUT BONELESS RIBEYE STEAK

16oz, 21 day dry aged, GM steak sauce 39

FILET MIGNON 8oz, petite 38, 12oz, full-cut 45

GEORGE MARTIN CLUB STEAK

20 oz, 21 day dry aged, bone-in NY strip 48

Steakhouse Sauces (4 ea): Cabernet Bordelaise, Horseradish Cream, Au Poivre, Bleu Cheese Fondue

FILET MIGNON COMBINATIONS

6oz Filet Mignon paired with:

JUMBO LUMP CRAB CAKE 39 **SHRIMP SCAMPI** 39

8oz LOBSTER TAIL 49 **SCALLOPS** 42

ON THE SIDE 10 ea. (complimentary with Steaks)

Baked Potato (Crabmeat Stuffed add 5), **Mashed Potatoes**

Creamed Corn, **Toasted Broccoli**, **Crispy Brussel Sprouts**

Creamed or Sautéed Spinach, **Tuscan Vegetables**, **Asparagus**

MAIN PLATES

Pork Jaegerschnitzel

lemon-panko crusted pork scallopini, housemade spaetzle, red cabbage, mushroom pan sauce 23

Amish Country Free Range Organic Chicken

toasted brussel sprouts, whipped potatoes, pan jus 24

Jericho Apple Cider & Brie Capped

Breast of Chicken

cranberry & pecan rice, toasted broccoli 24

Merlot Braised Boneless Beef Short Ribs

mashed potatoes, rich pan gravy, crispy onion, horseradish cream 28

Whole Grilled Branzino

Mediterranean sea bass lightly grilled w/ capers, fresh parsley, lemon, pinot gris, baked potato 36

Jumbo Lump Crab Cakes

creamed corn, asparagus, Dijon aioli 28

Mustard & Pretzel Crusted Faroe Islands Salmon

asparagus, red cabbage, chardonnay jus 28

TRIO jumbo shrimp scampi, seared sea scallops & jumbo lump crabcake, mashed potatoes, Dijon aioli 36

SIMPLY GRILLED FISH (includes Tuscan vegetables)

Tuna 28, **Salmon** 25, **Shrimp** 26, **Scallops** 33

Choice of sauce:

caper-pinot gris, Dijon aioli, Korean BBQ sauce

SANDWICHES

GM Burger exclusive blend, brioche bun 16

Toppings (\$2 ea): cheese, bacon, mushrooms, crispy onions

Grilled Chicken Sandwich

gruyère, Dijon aioli, tomatoes, arugula, club roll 16

Ernie's Steak Sandwich

garlic bread, melted mozzarella, GM steak sauce 19