OYSTER BAR · WINE BAR

GEORGES

DINNER MENU

RAW BAR

MARKET FRESH OYSTERS

JUMBO SHRIMP COCKTAIL

APÉRITIFS

MUSSELS & FRITES **14**
Sautéed in white wine garlic, shallots, butter & fresh herbs. Served with garlic bread*.

ESCARGOT **12**
Stuffed mushroom caps roasted in garlic butter & topped with provolone cheese. Served with garlic bread.

CALAMARI **12**
Strip steaks breaded, fried, then tossed in olive oil, lemon juice & fresh oregano. Served with basil aioli & cocktail sauce*.

PARISIEN CHEESE **11**
Warm ricotta cheese, Niçoise olives, tomato confit, olive oil & fresh herbs. Served with toasted crostini.

CURED SALMON **13**
House made gravlax topped with arugula, capers, crème fraiche, red onions, hard-boiled egg & toasted crostini*.

BRIE CHEESE **13**
Puff pastry stuffed with brie, baked & then topped with apricot glaze & toasted almonds. Served with sesame seed crackers & fresh berries.

CHARCUTERIE BOARD **16**
Various house smoked meats, cheeses, fruits cornichons & house pickled vegetables. Served with a toasted baguette, & a variety of house-made jams & sauces.

PORK PATÉ **14**
House-made paté with cornichons. Served with toasted crostini, Dijon mustard*.

MACARONI AU FROMAGE **12**
"Mac and cheese" made with Gruyère, aged cheddar & fresh herbs.

POUTINE **13**
Beef tenderloin, cheddar cheese curds, beef gravy & truffle frites topped with provolone cheese*.

BAGUETTE FRANÇAISE **6**
Toasted baguette served with butter, sundried tomato paste & orange marmalade.

SALMON TARTARE **12**
Capers, shallots, avocado & tomato. Served with gaufrette chips.*.

BEEF TARTARE **13**
Made with shallots, capers, & egg yolk. Served with Dijon toasted crostini & truffle frites*.

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ENTRÉES

GRAND-MÈRE CHICKEN 22
Roasted half-chicken topped with a guajillo pepper, caperberry & roasted garlic sauce. Served with Parisien potatoes & grilled asparagus *.

CHICKEN PAILLARD 18
Seared chicken breast, topped with lemon beurre blanc & capers. Served with Parisien potatoes & a garnish arugula salad*.

DUCK Á L'ORANGE 26
Pan seared duck breast topped with a L'Orange sauce & served over a sweet potato & carrot purée. Paired with a side of sautéed spinach, garlic & shallots*.

LYONNAISE-STYLE PORK 22
Schnitzel style crispy pork loin topped with a citrus vinaigrette arugula salad. Served with a house mustard sauce & truffle frites.

SALMON 23
Potato encrusted salmon topped with lemon beurre blanc. Served with haricot verts & a garnish arugula salad*.

TROUT AMANDINE 24
Parmesan & almond encrusted rainbow trout topped with lemon beurre blanc. Served with sautéed haricot verts, Parisien potatoes & a garnish arugula salad*.

SEAFOOD BOUILLABAISSE 29
Rock shrimp, bay scallops, clams, Prince Edward Island mussels & salmon in a Provençal sauce with caperberry, olives, fennel & fresh herbs. Served with garlic bread*.

SCALLOPS 28
Jumbo scallops pan seared & topped with lemon beurre blanc. Served with a bacon lardon hash with fingerling potatoes, spinach, mushrooms, roasted garlic & shallots*.

BARRAMUNDI 32
Asian sea bass pan seared & topped with lemon beurre blanc. Served with a seafood risotto with shrimp, bay scallops, mushrooms, peas, spinach & parmesan*.

SEAFOOD LINGUINI 26
Linguini pasta with little neck clams, mussels, rock shrimp, bay scallops tossed in a clam juice, lemon juice butter sauce*.

We proudly serve Creekstone Farms Premium Black Angus Beef. Our steaks are hand cut and cooked to your satisfaction. Creekstone Farms is famous throughout the world for their rich flavor.

STEAK FRITES 24
Prime KC striploin topped with L'Entrecôte sauce. Served with truffle frites & a garnish argula salad*.

6 Oz FILET 34
Served with haricot verts, Parisien potatoes & your choice of sauce*.

8 Oz FILET 38
Served with haricot verts, Parisien potatoes & your choice of sauce*.

14 Oz RIBEYE 36
Topped with Maître d'Hôtel butter. Served with mushroom fricassée and Parisien potatoes*.

SAUCES

BURGUNDY DEMI GLACE - Red wine veal reduction.

AU POIVRE - Brandy peppercorn

HOLLANDAISE - Butter, egg yolks, lemon juice, salt, cayenne pepper.

L'ENTRECÔTE - Fresh thyme & thyme flowers, full cream, white anchovies, Dijon mustard, hazelnuts, butter, egg yolks, salt & pepper.

SOUPES

ADD A CUP OF SOUP TO ANY SALAD FOR $3

FRENCH ONION 6/8
Gruyère cheese & croutons.

TOMATO BISQUE 6/8
San Marzano tomatoes, basil & a toasted crostini.

SIDES
8.

SAUTÉED HARICOT VERTS | MUSHROOM FRICASSÉE

GRILLED ASPARAGUS | PARISIEN POTATOES

TRUFFLE FRITES | HERBED RISOTTO

Gluten Free ** Can be modified to gluten free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.

AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.

Peanut oil may be used for frying.

SALADES

ADD TO ANY SALAD; SHRIMP 3.50 EA., CHICKEN 4, SALMON 5, STEAK 5*.

FRISÉE AUX LARDONS 8/13
Chicory salad, bacon lardons, croutons, poached egg, warm sherry vinaigrette.

PANZANELLA 8/12
Mixed greens, cucumbers, olives, tomatoes, feta cheese crumbles, croutons, red wine vinaigrette.

STRAWBERRY FIELDS 8/12
Boston lettuce, fresh strawberries, toasted pecans, dried cranberries, goat cheese crumbles, strawberry vinaigrette.

SALAD Á L'ORANGE 8/12
Boston lettuce, orange supreme, roasted hazelnuts, goat cheese crumbles, mint vinaigrette.

BEET SALAD ** 9/13
Mixed greens, goat cheese crumbles, pears, hazelnuts, roasted beets, fried goat cheese, honey thyme vinaigrette.

SALMON NIÇOISE 12/16
Mixed greens, haricot verts, niçoise olives, white anchovies, tomatoes, fingerling potatoes, red onions, hardboiled egg, balsamic vinaigrette*.

GOAT CHEESE STEAK SALAD ** 12/16
Mixed greens, tomatoes, toasted almonds, fried goat cheese, buttermilk dressing*.

CRÊPES

ALL CRÊPES ARE TOPPED WITH A CHERRY TOMATO & ARUGULA GARNISH SALAD WITH A CITRUS VINAIGRETTE DRESSING

LE SAUMON FUMÉE 13
House-made gravlax, arugula, crème fraiche, capers, diced red onions*.

CRÊPE JOSSELIN 14
Shrimp, scallop, mushroom, spinach, tomato confit, provolone cheese & a cognac cream sauce*.

CRÊPE JOSEPHINE 13
Chicken, mushroom, spinach, tomato confit, provolone cheese & parmesan cream sauce*.

CRÊPE DIANNE 11
Smoked ham, sunny side up egg, Gruyère cheese & béchamel sauce.

CRÊPE VÉGÉTARIIENNE 11
Ratatouille vegetables, provolone cheese in a San Marzano tomato sauce.