OYSTER BAR · WINE BAR

GEORGES

DINNER MENU

RAW BAR

MARKET FRESH OYSTERS
Half Dozen..... 18
Dozen..... 34

JUMBO SHRIMP COCKTAIL
Each..... 5

APÉRITIFS

MUSSELS & FRITES..... 18
Sautéed in white wine garlic, shallots, butter & fresh herbs. Served with garlic bread*.

ESCARGOT..... 15
Stuffed mushroom caps roasted in garlic butter & topped with provolone cheese. Served with garlic bread.

CALAMARI..... 16
Strip steaks breaded, fried, then tossed in olive oil, lemon juice & fresh oregano. Served with basil aioli & cocktail sauce*.

PARISIEN CHEESE..... 13
Warm ricotta cheese, Niçoise olives, tomato confit, olive oil & fresh herbs. Served with toasted crostini.

CURED SALMON..... 15
House made gravlax topped with arugula, capers, crème fraiche, red onions, hard-boiled egg & toasted crostini*.

BRIE CHEESE..... 16
Puff pastry stuffed with brie, baked & then topped with apricot glaze & toasted almonds. Served with sesame seed crackers & fresh berries.

CHARCUTERIE BOARD..... 18
Various house smoked meats, cheeses, fruits cornichons & house pickled vegetables. Served with a toasted baguette, & a variety of house-made jams & sauces.

BEEF TARTARE..... 18
Made with shallots, capers, & egg yolk. Served with Dijon toasted crostini & truffle frites*.

MACARONI AU FROMAGE..... 13
"Mac and cheese" made with Gruyère, aged cheddar & fresh herbs.

POUTINE..... 16
Beef tenderloin, cheddar cheese curds, beef gravy & truffle frites topped with provolone cheese*.

BAGUETTE FRANÇAISE..... 7
Toasted baguette served with butter, sundried tomato paste & orange marmalade.

SALMON TARTARE..... 15
Capers, shallots, avocado & tomato. Served with gaufrette chips*.

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ENTRÉES

GRAND-MÈRE CHICKEN 26
Roasted half-chicken topped with a guajillo pepper, caperberry & roasted garlic sauce. Served with Parisien potatoes & grilled asparagus *.

CHICKEN PAILLARD 22
Seared chicken breast, topped with lemon beurre blanc & capers. Served with Parisien potatoes & a garnish arugula salad*.

DUCK Á L'ORANGE 36
Two duck confit legs topped with house made L'Orange sauce, served with a sweet potato and carrot purée and a white bean & pork sausage cassoulet.

LYONNAISE-STYLE PORK 24
Schnitzel style crispy pork loin topped with a citrus vinaigrette arugula salad. Served with a house mustard sauce & truffle frites.

SALMON 28
Potato encrusted salmon topped with lemon beurre blanc. Served with haricot verts & a garnish arugula salad*.

TROUT AMANDINE 26
Parmesan & almond encrusted rainbow trout topped with lemon buerre blanc and capers. Served with sautéed haricot verts, Parisien potatoes & a garnish arugula salad.

SEAFOOD BOUILLABAISSE 34
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 45
Jumbo scallops pan seared & topped with lemon beurre blanc. Served with a bacon lardon hash with fingerling potatoes, spinach, mushrooms, roasted garlic & shallots*.

BARRAMUNDI 36
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 32
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 36
Prime KC striploin topped with L'Entrecôte sauce. Served with truffle frites & a garnish argula salad*.

6 Oz Prime FILET 42
Served with haricot verts, Parisien potatoes & your choice of sauce*.

8 Oz Prime FILET 48
Served with haricot verts, Parisien potatoes & your choice of sauce*.

14 Oz Prime RIBEYE 52
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 $4

FRENCH ONION 7/9
Gruyère cheese & croutons.

TOMATO BISQUE 7/9
San Marzano tomatoes, basil & a toasted crostini.

SIDES

8.

SERVED FAMILY STYLE

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 foodbourne illnesses.

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

Peanut oil may be used for frying.

SALADES

ADD TO ANY SALAD;
SHRIMP 5 EA., CHICKEN 13,
SALMON 12, STEAK 15, SCALLOP 14 EA.

FRISÉE AUX LARDONS 10/14
Chicory salad, bacon lardons, croutons, poached egg, warm sherry vinaigrette.

PANZANELLA 10/14
Mixed greens, cucumbers, olives, tomatoes, feta cheese crumbles, croutons, red wine vinaigrette.

STRAWBERRY FIELDS 10/14
Mixed greens, fresh strawberries, toasted pecans, dried cranberries, goat cheese crumbles, strawberry vinaigrette.

SALAD Á L'ORANGE 10/14
Arugula, orange supreme, pine nuts, shaved manchego, dates, red onion, citrus rosemary vinaigrette.

BEET SALAD 10/14
Mixed greens, goat cheese crumbles, pears, hazelnuts, roasted beets, fried goat cheese, honey thyme vinaigrette.

SALMON NIÇOISE 16/20
Mixed greens, haricot verts, niçoise olives, white anchovies, tomatoes, fingerling potatoes, red onions, hardboiled egg, balsamic vinaigrette*.

GOAT CHEESE STEAK SALAD 16/20
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 16
House-made gravlax, arugula, crème fraiche, capers, diced red onions*.

CRÊPE JOSSELIN 18
Shrimp, scallop, mushroom, spinach, tomato confit, provolone cheese & a cognac cream sauce*.

CRÊPE JOSEPHINE 16
Chicken, mushroom, spinach, tomato confit, provolone cheese & parmesan cream sauce*.

CRÊPE DIANNE 14
Smoked ham, sunny side up egg, Gruyère cheese & béchamel sauce.

CRÊPE VÈGÈTARIIENNE 14
Ratatouille vegetables, provolone cheese in a San Marzano tomato sauce.