

GEORGE MARTIN'S

# STRIP STEAK

Our aged "Certified Angus" steaks are cut from hand-selected beef that meet rigid standards for marbling, tenderness and flavor. They are then lightly seasoned and charred in high heat broilers in the tradition of the finest steak houses, both past and present...please enjoy.

## APPETIZERS

### Baked French Onion Soup

three cheese crusted 10

### Chili Pop Shrimp 15

### Chili Pop Lobster 24

**Burrata** glazed pears, pistachio crumble, sea salt, sage oil 16

**Candied Pork Belly** bourbon, brown sugar, cracked black pepper 15

### Calamari

cherry peppers & a duo of sauces 15

**Creamy Gorgonzola Bread** garlic grilled baguette, warm gorgonzola fondue 14

### Seared Filet Mignon Avocado Toast

sliced rare filet mignon, red onion, cilantro, chili oil, lime 19

### Sesame Seared Tuna\*

ginger slaw & sushi garnish 18

### Jumbo Lump Crab Cake 18/entrée 35

### Lobster, Fontina & Crab Fondue

for Two grilled ciabatta bread 25

**Shrimp Cocktail** 18

**Jumbo Lump Crab Cocktail** 18

**Shrimp & Crab Combo** 22

## SALADS

**GM Chopped Salad** mixed greens, roasted peppers, fresh mozzarella, corn, candied walnuts, golden raisins, choice of balsamic vinaigrette or creamy herb 15

**Hearts of Romaine** Caesar dressing, anchovies, boiled egg, pecorino crumble 12

### Steakhouse Wedge

gorgonzola, crispy bacon, tomatoes, red onion, bleu cheese dressing 12

### Baby Kale Salad

toasted pistachios, baby green beans, Gaeta olives, goat cheese, balsamic 15

## FAMILY STYLE SIDES

### Loaded Baked 1 lb. Idaho Potato 10

### Mashed Potatoes

pecorino-romano, roasted garlic 11

### Hand-Cut French Fries

pecorino-romano, herbs 10

### Sweet Potato Wedges

honey, maple butter 11

### Asiago Creamed Corn

fresh bacon, jalapeños 10

### Sautéed or Creamed Spinach 11

### Sautéed Mushrooms

truffle oil 10

### Asparagus

Hollandaise sauce 12

### Toasted Green Beans

bleu cheese and bacon 12

### Lobster Mac & Cheese

toasted panko, chive crust 22

## BLACK ANGUS STEAKS

Certified Black Angus Beef, dry aged for 21 days

**Porterhouse For Two\*** 38oz, sliced 51 per person

**"Cowboy Cut" Ribeye\*** 24oz, crispy onions 52

### George Martin's New York Strip\*

20oz, on the bone, crispy onions 50

**Skirt Steak\*** molasses, soy marinated, crispy onions 35

**Petite Filet Mignon\*** 8oz 40

**Barrel Cut Filet Mignon\*** 12oz 46

**Bone In Filet Mignon\*** P/A (limited availability)

**Surf & Turf\*** marinated skirt steak & "lobster pop" 48

## STEAK ENHANCEMENTS

(Add to any Steak or Simple Fish)

**Classic Oscar\*** lump crab, asparagus, Hollandaise 16

**Brazilian Lobster Tail\*** broiled 22

**Jumbo Shrimp\*** sautéed with garlic & lemon butter 17

**Jumbo Lump Crab Cake\*** 18

**Steakhouse Sauces:** Merlot Demi Glace, Béarnaise, Au Poivre, Gorgonzola Crust 6

## SIMPLY FISH

Choice of:

Sweet Chili Glaze, Tomato Caper Aioli, Garlic Scampi

**Sesame Seared Tuna** 36

**Norwegian Salmon Filet** 31

**Diver Sea Scallops** 34

**Jumbo Shrimp** 30

### Broiled Brazilian Lobster Tail

28 (single), 50 (double)

Served with Vegetable Wild Rice

## ENTRÉES

### Bacon Wrapped Sea Scallops

black mission fig balsamic reduction, grilled asparagus 36

### Chicken Scarpariello

sautéed chicken breast, cherry peppers, sweet sausage, rosemary potatoes, roasted peppers & onions 32

### Braised Boneless Beef Short Ribs Stroganoff\*

mushrooms, cognac demi glace & sour cream over fresh pappardelle noodles 35

### Black Pepper Crusted Grilled Filet Tips\*

goat cheese ravioli, candied bacon, caramelized onions, marsala & gorgonzola crumbles 34

### Black & Bleu Duroc Pork Chop\*

blackened 14oz pork chop, bleu cheese crust, port wine glazed pears, grilled asparagus 35

### Pappardelle w/ Lobster & Shrimp\*

roasted tomatoes, chardonnay, thyme, cream 30

### Seafood Trio\*

broiled sea scallops, crab cake & shrimp

in a light scampi butter with lobster risotto 35

\*This menu item can be cooked to order. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.