



DINNERTIME FARE

APPETIZERS

NEW Buffalo Calamari

Fried Buffalo style calamari with blue cheese dressing ~ 8

West Wings

Served Buffalo style or with an Asian Ginger Sauce ~ 8

Baby Lamb Chops

With toasted goat cheese in a red wine demi-glaze ~ 12

Shrimp Cocktail

Jumbo chilled shrimp with a mild cocktail sauce ~ 11

Maryland Crab Cakes

Fresh lump crabmeat, broiled and topped with a corn and red pepper relish ~ 10

Wrapped Scallops

Sweet, hand harvested diver scallops, wrapped in applewood smoked bacon then broiled. Served with a honey-rosemary emulsion ~ 11

Sliders

Mini Certified Angus burgers topped with melted Vermont Cabot cheddar cheese on toasted brioche ~ 9

Spinach & Artichoke Dip

Blended mozzarella, asiago and parmesan cheeses with a hint of garlic. Served with fresh tri-color tortilla chips ~ 7

New Mexico Quesadilla

Chipotle barbecue chicken layered with roasted peppers, bacon and Monterey Jack cheese ~ 7

ON THE GREEN

SIDE SALADS

Salad a la Maison

Baby spinach and red leaf lettuce tossed with shaved onion, toasted pignoli nuts and cherry tomatoes ~ 6

Classic Caesar Salad

Our traditional Caesar with shaved Parmigiano-Reggiano cheese and hearth baked croutons ~ 7

Wedge Salad

A chilled Iceberg wedge served with sliced tomato and white balsamic bleu cheese dressing ~ 7

ADD: Grilled Chicken Breast ~ 5 • Grilled Steak ~ 7 • Grilled Shrimp ~ 7

ENTRÉE SALADS

Park Avenue Cobb

Fresh avocado, chopped eggs, bacon, diced red tomato and crumbled bleu cheese over mixed greens with a champagne vinaigrette dressing. With Chicken ~ 12 With Shrimp ~ 14

The Chop-Chop

Chilled gulf shrimp over our signature blend of tiny French green beans, beefsteak tomato, red onion and applewood smoked bacon ~ 14

Sanibel Salmon Salad

A lightly grilled salmon filet a top a bed of baby arugula and drizzled with homemade lemon vinaigrette dressing ~ 13

Aegean Salad

Grilled chicken breast served over field greens, tomato, red onion and feta cheese. Served with aged balsamic vinaigrette ~ 11

NEW Crab, Mango & Cucumber Salad

Jumbo lump crabmeat tossed with citrus vinaigrette, fresh mango and sliced cucumber ~ 11

TAVERN STEAKS

All of our steak selections are USDA Choice and aged a minimum of 21 days for tenderness and flavor, hand-cut and flame grilled. Each is served with roasted garlic mashed potatoes and fresh vegetables. **Add Peppercorn or Gorgonzola Sauce ~ 3**

Filet Mignon

10 oz. of tender, hand-cut steak ~ 31

Cowboy Cut Ribeye

16 oz. cut is definitely for the steak lover ~ 29

New York Strip Sirloin

12 oz. center cut for pure beef pleasure ~ 29

NEW Flat Iron Steak

10 oz. bourbon marinated flat iron steak served on garlic spinach ~ 24

FRESH SEAFOOD

Sesame Crusted Ahi Tuna

Seasoned with pickled ginger, soy sauce, wasabi and Sushi rice ~ 22

Tilapia Picatta

Fresh Tilapia fillet sautéed in a light sauce of butter, fresh lemon, white wine and capers. Served with creamy risotto and mixed vegetables ~ 19

NEW Grilled Mahi Mahi

A mild tasting fish dusted with Montreal seasoning. Topped with our black bean and fresh mango salsa. Served with rice pilaf ~ 24

Atlantic Salmon Fillet

Sear then topped with a light tomato and spinach seafood broth. Served with creamy risotto ~ 19

Scallops and Truffle Risotto

Searred with a hint of truffle oil and served with creamy risotto ~ 22

NEW Spicy Shrimp & Oven Roasted Tomato Linguine

Spicy shrimp, oven roasted plum tomatoes and scallions sauteed with garlic, olive oil and linguini. Topped with parmesan cheese ~ 18

MARTHA'S FAVORITES

Chicken Under The Brick

Brick-flattened double chicken breast grilled with lemon, rosemary and garlic, in a beurre blanc sauce with blue cheese au gratin potatoes and green beans amandine ~ 20

Pilgrim's Turkey Feast

Slices of fresh roasted turkey breast, housemade sage cornbread dressing, candied sweet mashed potatoes, rich turkey gravy, baby string beans amandine and cranberry relish ~ 19

Braised Short Rib

Beef short rib braised to perfection over garlic mashed potato and mixed vegetables ~ 26

Martha's Chicken Pot Pie

Tender chicken tossed with home-style vegetables in a light cream sauce and baked with a buttery puff pastry ~ 15

Penne with Chicken and Spinach

Tender diced chicken, sautéed with sun-dried tomatoes, baby spinach and penne pasta in a light chicken broth ~ 17

Vegetarian Pasta

Al dente pasta, heirloom tomatoes, zucchini, garlic cloves, fresh baby spinach and carrots tossed with pesto and butter ~ 14

Lobster Stuffed Ravioli

Ravioli filled with sweet lobster nestled in a subtle vodka and tomato cream sauce, with pancetta ~ 19

Governor's Stuffed Chicken

Pan-seared chicken breast stuffed with portabella mushrooms and fresh asparagus, served over garlic mashed potatoes ~ 19

SIDES

Wild Mushroom Ragout ~ 6

French Fries ~ 5

Sauteed Spinach ~ 5

Roasted Garlic Mashed Potatoes ~ 5

Jumbo Baked Potato ~ 6

(Loaded with bacon, chives, butter and sour cream)

Steakhouse-Style Creamed Spinach ~ 6

Fresh Broccoli Spears ~ 5

Green Beans ~ 6

(With slivered almonds)

Mushroom Risotto ~ 5



GEORGE & MARTHA'S
American Grille
WINES

**WHITE WINE**

	GLASS	BOTTLE
Kendall Jackson "Vintners Reserve" Chardonnay (California)	11	39
Clos du Bois Chardonnay (California)	8	28
The Crossings Chardonnay "Unoaked" (New Zealand)	9	34
Rex & Goliath Chardonnay (California)	8	28
Simi Chardonnay (California)	11	42
Pepperwood Grove Chardonnay (California)	9	34
Altanuta Pinot Grigio (Italy)	10	39
Ruffino Lumina Pinot Grigio (Italy)	9	34
Santa Margherita Pinot Grigio (Italy)	~	58
The Crossings Sauvignon Blanc (New Zealand)	10	39
Sterling Sauvignon Blanc (California)	~	42
Ferrari-Carano Fume Blanc (California)	9	34
Jacobs Creek Riesling (Australia)	8	28
CK Mondavi White Zinfandel (California)	8	28
Innocent Viognier (Australia)	13	51
Ménage à Trois White (California)	9	34

RED WINE

	GLASS	BOTTLE
Smoking Loon Cabernet Sauvignon (California)	9	34
Pepperwood Grove Cabernet Sauvignon (California)	9	34
Casa Lapostolle Cabernet Sauvignon (Chile)	10	39
Louis Martini Cabernet Sauvignon (California)	9	34
Francis Ford Coppola "Diamond Series" Cabernet Sauvignon (California)	11	42
Verdict Cabernet Sauvignon (Australia)	13	51
BV Coastal Cabernet Sauvignon (California)	9	34
Geyser Peak Cabernet Sauvignon (California)	~	53
Pepperwood Grove Merlot (California)	9	34
Red Rock Merlot (California)	8	28
Main Street Merlot (California)	8	28
Smoking Loon Pinot Noir (California)	9	34
Echelon Pinot Noir (California)	9	34
MacMurray Pinot Noir (California)	11	42
Kendall Jackson "Vintners Reserve" Pinot Noir (California)	~	45
Guilty Shiraz (Australia)	13	51
Kaiken Malbec (Argentina)	9	34
Ruffino Il Leo Chianti (Italy)	9	34
Ménage à Trois Red (California)	9	34
Marques de Riscal Rioja Reserva Red (Spain)	~	44
Terra D'Oro (California)	10	39

RESERVE

	BOTTLE
Sonoma Cutrer "Russian River" Chardonnay (California)	70
Justin Chardonnay (California)	78
Jordan Chardonnay (California)	78
Cakebread Cellars Chardonnay (California)	75
Cakebread Cellars Cabernet Sauvignon '03 (California)	120
Joseph Phelps Cabernet Sauvignon (California)	85
Jordan Cabernet Sauvignon (California)	88
Chimney Rock Cabernet Sauvignon (California)	90

SPARKLING

	BOTTLE
Piper Sonoma (California)	34
Veuve Clicquot "Yellow Label" Champagne NV (France)	95
Moet & Chandon Imperial (California)	95
Dom Perignon Champagne NV (California)	205
Piper Heidsieck Brut Cuvee (California)	95
Piper Heidsieck Rose (California)	110
Domaine Chandon (California)	187 ml 10

DESSERTS

Gourmet Carrot Cake Double layers, filled with real cream cheese icing bursting with fresh carrot and walnut.	9
Chocolate Mousse Cake Astonishing taste sensation created with layers of Genoise chocolate cake, smothered with chocolate mousse.	9
Chocolate Lava Cake Delightful chocolate experience of erupting ganache over a mountain of moist chocolate cake.	9
Apple Raspberry Crumble Fresh baked apples with raspberry sauce, topped with a sweet crumb topping. Served with vanilla ice cream & caramel sauce.	8
Crème Brulée Laced with Tahitian Vanilla	8
Traditional New York Cheesecake Creamy NY style cheese cake with a graham cracker crust.	7
Flourless Chocolate Cake A rich decadent chocolate sensation served in a coffee cup, topped with caramel sauce and Chantilly cream.	9
Vanilla Ice Cream or Wild Berry Sherbet	7
Dolce de Leche	7

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