



# LUNCHTIME FARE

## APPETIZERS

### NEW Buffalo Calamari

Fried calamari Buffalo style 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

### 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

Traditional Caesar with shaved Parmigiano-Reggiano cheese ~ 7

#### Wedge Salad

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 a blend of tiny French green beans, beefsteak tomato, red onion and applewood smoked bacon ~ 14

#### Sanibel Salmon Salad

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

#### Apple Walnut Chicken Salad

Fresh chicken salad with walnuts and thinly sliced red delicious apple on a bed of mixed greens with tomato wedges ~ 12

#### NEW Greek Salad

Lettuce mix, tomatoes, cucumbers, feta cheese, kalamata olives and Greek dressing ~ 10

#### NEW Crab, Mango & Cucumber Salad

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

## LUNCH ENTRÉES

### NEW Flat Iron Steak

A flavorful cut of lean beef, marinated and grilled. Served with mashed potatoes and caramelized onions ~ 13

### Atlantic Salmon Fillet

Wild caught salmon fillet grilled and dressed with our citrus sauce. Served with mashed potatoes and mixed vegetables ~ 13

### Grilled Chicken Breast

Boneless chicken breast seasoned and grilled. Served with vegetable du jour and mashed potatoes ~ 12

### Vegetarian Pasta

A rich dish of pasta, heirloom tomatoes, zucchini, garlic cloves, fresh baby spinach and carrots tossed with pesto sauce and garnished with freshly grated Parmesan ~ 12

## DAILY SANDWICHES

All sandwiches served with waffle cut fries

### NEW Flat Iron Steak Sandwich

A hearty portion of sliced steak and caramelized onions on toasted garlic ciabatta bread ~ 12

### Pilgrim's Turkey Breast

House-roasted, sliced turkey breast topped with aioli pesto and applewood smoked bacon on toasted ciabatta bread ~ 9

### Maryland Crab Cake

Pan-fried and served with red leaf lettuce in a brioche roll with a hint of Cajun remoulade ~ 11

### The Big Veg

Grilled zucchini, Portabella mushrooms, roasted peppers and fresh mozzarella. Lightly sautéed with pesto sauce then wrapped in an oversized tortilla ~ 8

### The Birdie Wrap

Grilled chicken, avocado and red onion brushed with Chipotle mayonnaise then wrapped in a spinach tortilla ~ 8

### Chicken Caesar Wrap

Our classic Caesar salad wrapped with grilled chicken in a warm spinach tortilla ~ 9

## G&M BURGERS

**G&M Burger** A half pound of Certified Angus beef, seasoned and grilled to order. Served on toasted brioche roll with lettuce and tomato ~ 9

**California Burger** With fresh avocado, tomato, lettuce and red onion with chipotle mayo ~ 9

**Turkey Burger** Ground turkey grilled with applewood smoked bacon, Swiss cheese and pesto mayo ~ 9

### Create your own

Choose from our wide selection of toppings, each ~ 1

Fresh avocado • Applewood smoked bacon • Mushroom medley  
Maytag bleu cheese crumbles • Caramelized onions  
Cheddar-Swiss-American-Provolone-cheeses

## NEW SLIDERS

### Kobe Beef & Cabot Cheddar Sliders

With caramelized onions and a side of homemade garlic mayo ~ 12

### Filet Mignon Sliders

Served with sautéed onions and a side of horseradish sauce ~ 14

### Buffalo Chicken Ranch Sliders

Topped with bacon, provolone cheese, tomato and lettuce with homemade ranch dressing ~ 9

### Crab Cake Sliders

Fresh lump crab meat, topped with our corn salsa and cajun remoulade ~ 11

### Ahi Tuna Sliders

Pan seared Ahi tuna topped with arugula and drizzled with Teriyaki sauce ~ 9

### Slider Sampler (Your Choice of Three)

Kobe beef, filet mignon, Buffalo chicken, crab cake and Ahi tuna ~ 14

### Sliders

Certified Angus beef, topped with Cabot cheddar cheese ~ 9



**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**

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

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