GEORGE MARTIN
The Original

Erines Beverage Spotlight

Chateau L'Orangerie

Bourdeaux Blanc 2024

Brilliant pale yellow gold in color with ripe lemon, grapefruit white peach & star fruit on the nose.

Glass 15 Bottle 45

Sunday-Wednesday Prix-Fixe

TWO COURSE DINNER $36* per person

STARTERS

FRENCH ONION SOUP…trio of cheeses

CHIPOLTE LIME CHICKEN TACOS
soft corn tortillas, crisp lettuce, spicy chicken, tomato salsa, avocado cream

CAESAR SALAD romaine, croutons, shaved parmesan

BLEU CHEESE, BACON & TOMATO SALAD
mixed greens, champagne vinaigrette

GM CHOPPED SALAD
mixed greens, tomatoes, golden raisins, roasted peppers, fresh mozzarella, candied walnuts, balsamic vinaigrette (+6)

MAINS

PORK JAGERSCHNITZEL
red cabbage, house made späetzle, mushroom sauce

CHICKEN FRANCAISE
classic lemon chicken, petite green beans

SWEET THAI CHILI GLAZED SALMON FILET
herb basmati rice, ginger pickled cucumbers

BERKSHIRE PORK CHOP AU POIVRE
whisky peppercorn sauce, whipped potatoes (+5)

STEAK FRITES
8oz prime flat iron, horseradish cream, onion tangle, shoestring fries (+10)
Substitute 6oz Filet Mignon (+15)

ADD A SWEET COURSE (+6)

MINI GM BROWNIE SUNDAE
vanilla ice cream, chocolate ganache, caramel sauce, M&M's©, whipped cream

FRESH FRUIT & SORBET nightly selection

CHEF'S SELECTION composed daily

All prices are per person, Sales tax and gratuity not included, no substitutions

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GEORGEMARTINTHEORIGINAL.COM