

## starters

### BURRATA TOAST

fig jam, prosciutto, arugula, pecorino 18

### CHILI POP SHRIMP

tender petite shrimp, spicy chili aioli 18

### CALAMARI FRITTI

crispy cherry peppers, aioli, marinara 22

### CRUNCHY SESAME TUNA

wonton wrapped, wasabi,  
pickled ginger, soy 21/39

### JUMBO SHRIMP COCKTAIL

classic cocktail sauce 20 (4 pc)

### JUMBO LUMP CRAB CAKE

lemon pepper aioli app/entrée m/p

### THICK-CUT NUESKE'S APPLEWOOD SMOKED BACON

hot honey butter glaze, pickled onions,  
whipped bleu cheese 19

### NANA'S MEATBALLS

marinara, fresh mozzarella, basil 16

## salads

### THE ORIGINAL CHOPPED

mixed greens, tomatoes, golden raisins,  
roasted peppers, fresh mozzarella,  
candied walnuts, choice of dressing 18/21

### CAESAR

crisp romaine, croutons, shaved parmesan 15/19

### THE WEDGE

bacon, tomatoes, cucumber,  
blue cheese dressing & balsamic drizzle 18

### ROASTED BEET & GOAT CHEESE

poached pears, spiced pecans, baby arugula,  
champagne vinaigrette 17/21

### SALAD ADDITIONS:

Grilled or Crispy Chicken 10, Salmon 14,  
Jumbo Shrimp 15, Filet Mignon 15  
Crunchy Sesame Tuna 15,

## DRY AGED STEAKS – 21 DAY, PRIME BEEF

### a la carte

COWBOY RIBEYE 24oz BONE-IN 82 THE GM **STRIP STEAK** 20oz BONE-IN 72

PORTERHOUSE FOR TWO 38oz, sliced 138

**steak enhancements:** Lobster Tail 28, Shrimp Scampi 20, Crab Cake 25

**saucers:** truffle butter, chimichurri, au poivre, cabernet reduction, gorgonzola crust 6ea

## COMPOSED STEAKS & CHOPS

APPLE CIDER GLAZED PORK CHOP 14oz pecan sweet potato casserole, roasted apples 41

FILET MIGNON 8oz Petite 59, 12oz Barrel Cut 72 whipped potatoes, cabernet reduction

MARINATED SKIRT STEAK 12oz toasted broccoli, chimichurri 52

DELMONICO RIBEYE 16oz Boneless onion tangle, baked potato 62

### CLASSIC SAMPLER

6oz Filet Mignon, 6oz Lobster Tail, Jumbo Shrimp Scampi asparagus, drawn butter 75

OUR 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.

GEORGE  
MARTIN  
*The Original*

## pasta

### JUMBO FRESH RIGATONI ALLA VODKA

hand-crafted pasta,  
vodka, parmesan-tomato cream 26

### BUCATINI CACIO E PEPE

peppercorns, asparagus,  
pecorino 25  
(w/ crispy chicken 35)

### SHORT RIB BOLOGNESE

fresh pappardelle, shaved pecorino 36

### BUTTERNUT SQUASH RAVIOLI

brown butter, sage, pecorino 24

## accompaniments

GM MASHED POTATOES 12

BAKED POTATO 12 LOADED 16

SHOESTRING FRIES 10

TRUFFLE FRIES 14

MAC & CHEESE 16

CREAMED SPINACH 14

CHARRED ASPARAGUS 14

TOASTED BROCCOLI 12

BABY GREEN BEANS 12

PECAN SWEET POTATO CASSEROLE 15

## seafood

### MUSTARD & PRETZEL CRUSTED SALMON

braised cabbage, green beans,  
chardonnay jus 39

### MEDITERRANEAN BRANZINO FILET

charred asparagus, lemon, capers,  
pinot grigio 39

### CRUNCHY SESAME TUNA BOWL

sweet soy laced basmati rice, avocado,  
broccoli, carrots, cucumbers,  
spicy chili aioli 38

### CRAB CAKE STUFFED JUMBO SHRIMP

scampi butter sauce, asparagus 42

## entrées

### CHICKEN BURRATA

crispy chicken, marinara, warm burrata,  
basil & parmesan bucatini 34

### HERB ROASTED FREE RANGE CHICKEN

natural jus, mashed potatoes,  
toasted broccoli, cranberries 33

### PORK JAGERSCHNITZEL

red cabbage, housemade spaetzle,  
mushroom sauce 33

### ERNIE'S PRIME STEAK SANDWICH

garlic bread, mozzarella,  
herbed shoestring fries 30

### GM PRIME BURGER

8oz custom blend, brioche.  
Choice of one topping:  
cheese, bacon, onions, mushrooms 25  
(2.50 each add'l topping)

### CHICKEN MILANESE SANDWICH

crispy chicken, mozzarella,  
arugula, roasted peppers,  
balsamic drizzle 26

(\$6.00 sharing fee will be applied when splitting a main course.)

Before placing your order, please inform your server if a person in your party has a food allergy. Menu items can be cooked to order. Consuming raw or undercooked meals, fish, shellfish or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Prices do not include New York State Sales Tax.