



BAR DINNER MENU

APPETIZERS

KÄSE SPAETZLE sautéed German Noodles with melted Gruyere Cheese	10	with Ham	13
JALAPENO GARLIC PANKO ENCRUSTED PRAWNS with a Sweet & Sour Honey Sauce			13.50
ESCARGOT with Caesar Salad			14
CHICKEN TENDERS & FRENCH FRIES with Celery Sticks & Ranch			11

SOUP & SALADS

FRENCH ONION SOUP AU GRATIN				8
TONGUE STEW				18
SOUP OF THE DAY	Cup	3.50	Bowl 4.50	Terrine 8.50
HOUSE SALAD	Side	3.75		Platter 8.00
CAESAR SALAD	Side	4.75		Platter 12
CAESAR SALAD WITH CHICKEN				15
CAESAR SALAD WITH STEAK				16

BURGERS & GRILLED SANDWICHES

SERVED WITH HOUSE SALAD AND YOUR CHOICE OF,
FRENCH FRIES OR AU GRATIN POTATOES

HAMBURGER	10.50	with Cheese	11.50
BLUE CHEESE BURGER with Mushrooms & Onions			14
BACON ORTEGA CHEESEBURGER			14.50
GRILLED CHICKEN ORTEGA SANDWICH			14
LAMB BURGER	14	with Garlic & Cheese	15.50
CHORIZO BURGER	14	with Cheese	15
STEAK SANDWICH with Grilled Garlic			16

ENTRÉES

ENTREES ARE SERVED WITH HOUSE SALAD,
AND YOUR CHOICE OF FRENCH FRIES OR AU GRATIN POTATOES

FRENCH CUT LAMB CHOPS	35
TOP SIRLOIN STEAK	27
RIB EYE STEAK	34
FILET MIGNON	36
FRENCH CUT PORK CHOP	32

~CHOOSE A TOPPING FOR STEAKS OR CHOPS~

SAUTÉED GARLIC, RED BELL PEPPER BÉARNAISE OR GORGONZOLA BUTTER

(ADDITIONAL TOPPINGS \$2.00 EACH)

GRILLED CHICKEN BREAST PRIMAVERA	25
GRILLED SALMON FILET with Pineapple Pico De Gallo	28
GRILLED SEA SCALLOPS with a Roma Tomato Coulis & Basil Oil	35
SAUTÉED SCAMPI with a Pernod Basil Cream Sauce	28
LOBSTER LINGUINE with Asparagus, Mushrooms & Brandy Cream Sauce	34
BRAISED LAMB SHANK	35

ADD SHRIMP SCAMPI (2) TO ANY ENTRÉE 5

DESSERTS

GEORGIA'S CLASSIC CHEESECAKE	8	BROWNIE SUNDAE	6
GEORGIA'S SPECIALTY CHEESECAKE	10	SEASONAL COBBLER	8
CRÈME BRULÉE	8		
ICE CREAM	4		

“CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.”