

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 SANDY	VICHES						
SERVED WITH HOUSE SALAD AND YOUR CHOICE OF,							
FF	RENCH FRIE	S OR AU GRA	ATIN POT	ATOE	S		
HAMBURGER			1	0.50	with Cheese	11.50	
BLUE CHEESE BURGER with Mus	shrooms & C)nions				14	
BACON ORTEGA CHEESEBURGE	R					14.50	
GRILLED CHICKEN ORTEGA SAN	DWICH					14	
LAMB BURGER			1	4	with Garlic & Cheese	15.50	
CHORIZO BURGER			1	4	with Cheese	15	
STEAK SANDWICH with Grilled Ga	ırlic					16	

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

FRENCH CUT LAMB CHOPS		
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	
SOUP & SALAD	14	

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 BRULEÉ	8	ICE CREAM	4