

# Appetizers

<b>Shrimp</b> Sauteed In Garlic and Sherry .....	Thirteen
<b>Escargot</b> In White Wine and Herbs .....	Twelve
<b>Wild Mushrooms</b> Sauteed In Heavy Cream and Garlic .....	Eleven
<b>Octopus</b> Marinated in Georgio's Sauce .....	Eleven
<b>Grape Leaves</b> Stuffed with Ground Beef and Rice .....	Ten
<b>Haloumi Cheese</b> Sauteed – Imported from Cyprus .....	Ten

# Soups

<b>Georgio's Lobster Bisque</b> .....	Nine
<b>Crock of Onion Soup Au Gratin</b> .....	Nine

# Salads

<b>House Greek</b> Feta, Onions, Olives, Beets, Tomatoes, Cucumber .....	Twelve
<b>Spinach Salad</b> With Egg and Mushrooms .....	Twelve

For your convenience, a gratuity of 18% will be added for parties of eight or more.

# Entrees

All entrees include Georgio's daily fresh baked bread & paté, Greek salad, potato & bouquet of fresh vegetables.

<b>Beef Tournedos</b> Two Filets Sauteed in Red Wine & Mushroom Sauce .....	Twenty Nine
<b>New York Strip</b> Broiled to Your Order With crushed garlic .....	Twenty Six
<b>Baby Spring Lamb Chops</b> Two Thick Chops Broiled in Georgio's Seasoning .....	Twenty Eight
<b>Veal Chop</b> Topped with Assorted Wild Mushrooms .....	Thirty Two
<b>Veal Georgio's Tender Filets</b> Sauteed with Shrimp, Lemon & Garlic .....	Thirty
<b>Veal Piccata</b> Tender Filets Sauteed in White Wine, Mushroom Capers, Lemon & Garlic .....	Twenty Six
<b>Chicken Breast Georgio's</b> Breast of Chicken with Shrimp Sauteed in White Wine, Garlic and Capers .....	Twenty Seven
<b>Chicken Fettuccine</b> Homemade Fettuccine With Alfredo Sauce .....	Twenty Two
<b>Chicken Breast</b> Sauteed in Dijon Mustard Sauce .....	Twenty
<b>Vegetable Pasta El Tonde</b> Mixed with Fresh Seasonal Vegetables, Served in Marinara Sauce .....	Nineteen
<b>Seafood of the Day</b> .....	At Market

Please be advised that consuming raw or undercooked eggs, meats or shellfish may carry the possible risk of food-borne illness.