

GEORGE MARTIN'S

# STRIP STEAK

Our aged "Certified Angus" 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.

## APPETIZERS

**Baked French Onion Soup** 12

**Chili Pop Shrimp** 16

**Calamari** cherry peppers, two sauces 18

**Thick Cut Pork Belly Bacon**

black pepper honey, roasted garlic aioli,  
pickled red onion 24

**Bacon Wrapped Jumbo Shrimp**

roasted garlic, lemon, Dijon & herb  
toasted panko 22

**Burrata** beefsteak tomatoes, baby arugula,  
red onion, balsamic & virgin oil 17

**Jumbo Lump Crab Cake** app 20/entrée 39

**Lobster, Fontina & Crab**

**Fondue for Two** grilled ciabatta bread 29

**Jumbo Shrimp Cocktail** 4pc 20

**Colossal Crab Cocktail** 25

**Shrimp & Crab Combo** 35

## SALADS

**GM Chopped Salad**

mixed greens, roasted peppers, fresh mozzarella,  
corn, candied walnuts, golden raisins, choice  
of balsamic vinaigrette or creamy herb 18

**Mediterranean Salad**

tomatoes, cucumbers, bell peppers, red onions,  
imported olives, feta, chickpeas, baby greens,  
crispy pita, Greek vinaigrette 16

**Caesar Salad** baby Romaine lettuce,

parmesan, crostini, hard cooked egg,  
white anchovies, Caesar vinaigrette 16

**Steakhouse Wedge**

baby iceberg lettuce, bacon, beefsteak tomato,  
red onion, gorgonzola, bleu cheese dressing 16

## FAMILY STYLE SIDES

**Lobster Mac & Cheese** 28

**Crispy Brussels Sprouts**

bacon & bleu cheese or sesame ginger glaze 14

**Mac & Cheese** 20

**Sweet Potato Wedges**

maple honey butter glaze 12

**Roasted Garlic Mashed Potatoes** 11

**Parmesan Herb Fries** 10

**Truffle Fries** 12

**Roasted Mushrooms** truffle butter 12

**Creamed Spinach** 12

**Creamed Corn** bacon, jalapeño & asiago 12

**Sautéed Asparagus** olive oil, pecorino 12

## BLACK ANGUS STEAKS

21 day, dry-aged Angus Beef

**Hand-Cut Filet Mignon\***

8oz Petite Cut 48 12oz Barrel Cut 58

**George Martin's New York Strip\***

20oz, on the bone, crispy onions 64

**"Cowboy Cut" Ribeye\*** 24oz, crispy onions 68

**Porterhouse For Two\*** 38oz, sliced 125

**USDA Prime Boneless NY Strip Steak\*** 55

**Skirt Steak\***

12oz signature molasses & soy marinade, crispy onions 45

## ENHANCEMENTS

**Jumbo Shrimp Scampi\***

sautéed with garlic & lemon butter 20

**Crab Cake\*** 20

**Lobster Tail\*** 32

**Steakhouse Sauces** 6ea:

Roasted Mushroom Bordelaise, Au Poivre, Truffle Butter,  
Gorgonzola Crust

## SPEAKEASY FEATURES

**CHATEAUBRIAND FOR TWO\***

20oz sliced Filet Mignon, cognac peppercorn sauce,  
mashed potatoes & creamed spinach 135

**GM CLASSIC SAMPLER\***

6oz Filet Mignon, Lobster Tail, Stuffed Shrimp  
with asparagus 68

## ENTRÉES

**Cabernet Braised Boneless Short Ribs\***

cipollini onions, baby carrots, garlic mashed potatoes,  
horseradish cream 42

**Tri-Color Peppercorn Crusted Ahi Tuna\***

lobster mashed potatoes, asparagus, au poivre sauce 42

**Brick Pressed Breast of Bell & Evans Chicken**

roasted tomato balsamic pan sauce, burrata, pesto mashed  
potatoes & asparagus 35

**Pan Roasted Organic Salmon\***

Dijon herb crusted, asparagus 38

**Crab Cake Stuffed Jumbo Shrimp**

scampi butter sauce, sautéed spinach 39

**Seafood Trio\***

Brazilian Lobster Tail, Jumbo Garlic Shrimp, Maryland  
Lump Crab Cake, roasted pepper remoulade, asparagus 65

**Chicken Paillard Milanese**

arugula, beefsteak tomatoes, shaved red onions, roasted  
peppers, pecorino, balsamic 29

\* This menu item can be cooked to order. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.