

APPETIZERS

- Baked French Onion Soup** 16
- Chili Pop Shrimp** 19
- Calamari** cherry peppers, two sauces 24
- Beefsteak Tomato & Sweet Red Onion**
shaved aged provolone, GM steak sauce 16
- Crispy Pork Belly Burnt Ends**
bourbon-hot honey, ginger peach compote 28
- Sesame Seared Ahi Tuna**
sesame soy reduction, sushi garnish 22
- Burrata** prosciutto, baby arugula, crostini,
fig jam, pistachio oil & aged balsamic 22
- Jumbo Lump Crab Cake** app 30/entrée 58
- Lobster, Fontina & Crab**
- Fondue for Two** grilled ciabatta bread 38
- Market Pasta** composed daily p/a

- Jumbo Shrimp Cocktail** 28
- Colossal Crab Cocktail** 35
- Shrimp & Crab Combo** 45

SALADS

- GM Chopped Salad**
mixed greens, roasted peppers, fresh mozzarella,
corn, candied walnuts, golden raisins, choice
of balsamic vinaigrette or creamy herb 23
- Mediterranean Salad**
tomatoes, cucumbers, bell peppers, red onions,
imported olives, feta, chickpeas, baby greens,
crispy pita, Greek vinaigrette 21
- Caesar Salad** baby Romaine lettuce,
parmesan, crostini, hard cooked egg,
white anchovies, Caesar vinaigrette 21
- Steakhouse Wedge**
baby iceberg lettuce, bacon, beefsteak tomato,
red onion, gorgonzola, bleu cheese dressing 22

STEAKS

- DRY-AGED** 28 day, dry-aged Angus Beef
- George Martin’s New York Strip***
20oz, on the bone, crispy onions 82
- “Cowboy Cut” Ribeye*** 24oz, crispy onions 92
- Porterhouse For Two*** 40oz, sliced 160
- STRIP STEAK CLASSICS**
- Hand-Cut Filet Mignon*** 10oz Stockyard Angus Elite 73
- Boneless NY Strip*** 16oz USDA Prime, crispy onions 69
- Skirt Steak*** 12oz signature marinade, crispy onions 60
- Berkshire Pork Chop*** red onion apple chutney 49
- American Wagyu*** Butcher’s selection m/p

- GM CLASSIC SAMPLER***
8oz Filet Mignon, Half lb. Lobster Tail,
Crab stuffed U-8 Jumbo Shrimp, asparagus 95

ENHANCEMENTS

- Jumbo Shrimp Scampi***
sautéed with garlic & lemon butter 28
- Crab Cake*** 30 **Lobster Tail*** 40
- Steakhouse Sauces** 6ea: Roasted Mushroom Bordelaise,
Au Poivre, Truffle Butter, Gorgonzola Crust
- 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.**

GEORGE MARTIN’S
STRIP STEAK

ENTRÉES

- Cabernet Braised Boneless Short Rib***
cipollini onions, baby carrots, garlic mashed potatoes,
horseradish cream 50
- Tri-Color Peppercorn Crusted Ahi Tuna***
lobster mashed potatoes, asparagus, au poivre sauce 49
- Breast of Bell & Evans Chicken**
roasted tomato balsamic pan sauce, burrata, pesto
mashed potatoes & asparagus 44
- Pan Roasted Organic Salmon***
Dijon herb crusted, asparagus 45
- Crab Cake Stuffed Jumbo U-8 Shrimp**
scampi butter sauce, sautéed spinach 50
- Seafood Trio***
Brazilian Lobster Tail, Jumbo Garlic Shrimp,
Maryland Lump Crab Cake, roasted pepper remoulade,
asparagus 85
- Chicken Paillard Milanese**
arugula, beefsteak tomatoes, shaved red onions,
roasted peppers, pecorino, balsamic 39
- FAMILY STYLE SIDES**
- Roasted Garlic Mashed Potatoes** 15
- Creamed Spinach** 16
- Creamed Corn** bacon, jalapeño & asiago 16
- Baby Green Beans**
black garlic butter, toasted pistachio, feta cheese 16
- Sautéed Asparagus** olive oil, pecorino 16
- Crispy Brussels Sprouts**
bacon & bleu cheese or sesame ginger glaze 17
- Roasted Mushrooms** truffle butter 16
- Parmesan Herb Fries** 14, **Truffle Fries** 16
- Sweet Potato Wedges** maple honey butter glaze 16
- Mac & Cheese** 25, **Lobster Mac & Cheese** 38

*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. If you have any concerns regarding allergies please ask your server for assistance.