PRIMETIME

STARTING GATE

WARM TABLE BREAD
individual sourdough boule,
whipped sweet butter 5

CREAM OF CRAB SOUP
lump crab & sherry 13

BAKED FRENCH ONION SOUP
three cheeses & croutons 11

FIRE-ROASTED CHICKEN WINGS
Choice of: Classic Buffalo, Nashville Hot,
Old Bay® Honey, Memphis Dry Rub
8pc 18, 12pc 25, 20pc 39

ARTICHOKE CRAB DIP
with crisp tortilla chips 18

CHILI POP SHRIMP
tossed in sweet & spicy chili sauce 16

CRISPY CALAMARI
cherry peppers & a duo
of sauces 18

CHEESESTEAK EGG ROLLS
sweet chili sauce 15

CRUNCHY SESAME TUNA
wonton wrapped sliced rare tuna,
marinated cucumber, sushi garnish 16

ON THE GREEN

CLUBHOUSE lettuce, tomatoes, cucumber, red onion, pickle carrots, feta cheese, vinaigrette app 8 / entrée 12

CHOPPED BLT smoked bacon, aged blue cheese, tomatoes, blue cheese dressing, balsamic drizzle 15

CAESAR romaine hearts, croutons, parmesan dressing, pecorino shavings 13

CRAB & SHRIMP LOUIE chopped lettuce, avocado, cucumber, tomatoes, asparagus, hard boiled egg, Louie dressing 26

THE SUPER BOWL wild rice, shaved Brussels sprouts, cabbage, pickled carrots, kale, avocado, toasted pecans, balsamic 18

ADDITIONS: Marinated Sirloin 12, Grilled Chicken 8, Grilled Shrimp 10, Seared Tuna 12, Grilled Salmon 10

STEAKMANSHIP

Hand-cut Premium Steaks & Chops, sourced locally and seared with GM seasoning blend. House steak sauce upon request.

The GEORGE SLICED BLACK ANGUS FLAT IRON STEAK
crispy onions & french fries **8oz** 32, **12oz** 40
Choice of Sauce: Chimichurri, Horseradish Cream, Mushroom Bordelaise

CENTER-CUT FILET MIGNON 8oz cabernet reduction, mashed potatoes 46

BONELESS RIBEYE 16oz cowboy butter, crispy onions, mashed potatoes 49

MAKE IT A SURF & TURF *ADD:* **Grilled Shrimp** 10, **Crab Cake** m/p

THE MAIN EVENT

ROTISSERIE STYLE FREE RANGE CHICKEN
mashed potatoes, asparagus,
Choice of Sauce: Truffle Pan Jus, Black Jack BBQ Glaze,
Peruvian Salsa Verde 26

FRENCH ONION MEATLOAF
sweet onion jus, gruyère, mashed potatoes 25

PECAN CRUSTED BABY BACK RIBS
Black Jack BBQ & sweet fries
half rack 25, full rack 38

BEE STING CHICKEN PARMESAN
marinara, mozzarella, pepperoni,
hot honey, rigatoni 27

RIGATONI ALLA VODKA
creamy tomato sauce, vodka, chili flakes & pecorino 17
(with Parmesan Crusted Chicken Cutlet +8)

CABERNET BRAISED SHORT RIBS
whipped potatoes, baby carrots,
horseradish cream 32

FETTUCCINE SHRIMP ALFREDO
bacon, broccoli, tomato, parmesan cream 24

BLACKENED CATFISH FILET
Popcorn Shrimp, dirty rice & Cajun remoulade 25

MISO HONEY GLAZED SALMON
wild rice & broccoli 30

CRUNCHY SESAME TUNA BOWL
wild rice, avocado, broccoli, pickled carrots, cucumber,
sweet chili sauce, sushi garnish 28

JUMBO LUMP CRAB CAKES
chipotle ranch, house fries & slaw m/p

HANDHELDS

All served with House Fries

PRIMETIME BURGER
cheddar & secret sauce on brioche 18

BLACKJACK BURGER
candied bacon, pepper jack, BBQ sauce, cherry peppers 20

BLACK BEAN VEGGIE BURGER
lettuce, tomato, cucumber, yogurt sauce & feta on brioche 18

CRAB CAKE BLT
on brioche with chipotle ranch m/p

STEAK TIDBITS
marinated sirloin strips, mozzarella &
crispy onions, open-faced on French bread 25

GRILLED CHICKEN SANDWICH
fresh mozzarella, balsamic tomatoes, crispy greens,
pesto aioli 17

CRISPY NASHVILLE HOT CHICKEN SANDWICH
on brioche with spicy mayo & pickle chips 18

ON THE SIDELINE

GARLIC MASHED POTATOES 6

BAKED IDAHO POTATO 6
loaded +$4

FRENCH FRIES 6

TRUFFLE FRIES 8

SWEET POTATO FRIES 8

MAC & CHEESE 12

ASPARAGUS 8

TOASTED BROCCOLI 8
feta & yogurt sauce

WILD RICE 6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 20% gratuity will be added for parties of six or more.