

STARTERS

FLATBREADS

Garden of Eden with grilled veggies, olives feta cheese and oregano 8

Homemade mozzarella with tomatoes & fresh basil 7

Chicken a la Roma with caramelized onions, pesto & parmigiano reggiano 8

Eclectic filet mignon with mushrooms, caramelized onions & mozzarella 9

APPETIZERS

Sauteed filet mignon tips with onions & peppers in a peppercorn sauce 9

Spring rolls Chicken and veggie, mango & peanut sauce 7

Veggie stuffed portobello with chopped tomatoes, eggplant, zucchini, red peppers and goat cheese 9

Spinach & artichoke dip with three cheeses 8

Seared ahi tuna served on a bed of baby greens with ginger wasabi sauce 11

Colossal shrimp cocktail per shrimp 5

Shrimp saganaki with roasted tomato, oregano, garlic and baked feta cheese 13

Crispy fried calamari served with roasted tomato marinara sauce 8

Canadian mussels steamed in white wine, thyme garlic broth 9

Grilled octopus marinated and grilled served on a bed of tomato vinaigrette 11

Seasonal stone crabs available when in season Market Price

SALADS

Caprese salad with vine-ripe tomatoes, balsamic, olive tapenade, basil oil & buffalo mozzarella 9

Greek salad with fresh greens, heirloom tomatoes, cucumbers, onions,
feta cheese and Kalamata olives

Reg 9 Lg 14

Giorgio's salad with mixed greens, tomatoes, green apples wrapped with a cucumber
and topped with bleu cheese and honey roasted pecans 9

Caesar salad with fresh romaine hearts topped with garlic crouton 7

Harvest salad with mixed greens, tomatoes, cucumber, roasted seasonal vegetables, asparagus and white beans tossed in a lemon vinaigrette 9

SIDES

Grilled asparagus 5

Steamed spinach 5

Portobello mushroom 5

Roasted seasonal vegetables 5

Mashed potatoes 4

Basmati rice 4

Baked potato 4

ENTREES

DINNER SALADS

Chicken caesar salad with fresh romaine hearts topped with a garlic crouton 12

Shrimp salad mixed greens, tomato, cucumber, roasted seasonal vegetables, asparagus and white beans tossed in a lemon vinaigrette 15

Salmon salad mixed greens, tomato, cucumber, roasted seasonal vegetables, asparagus and white beans tossed in a lemon vinaigrette 14

Seared tuna salad with mixed greens, cucumber, peppers, onions with a honey balsamic soy dressing 15

PASTA

Fettuccini alfredo with mushrooms & parmigiano reggiano 13

Penne a la vodka with seasonal vegetables in a tomato vodka sauce 13

Angel hair pomodoro with garlic, basil & homemade mozzarella in a fresh roasted tomato sauce 9

Complement your pasta with chicken 4 salmon 7 gigantic shrimp 9

Frutti di mare with mussels, scallops, shrimp, calamari and half lobster in a wine tomato cream sauce served over linguini 26

FROM THE SEA

Peppercorn Crusted Tuna in shallots, shitake mushrooms in a citrus tamari sauce 24

Tilapia sauteed with citrus burre and petit orange supreme served with basmati rice 19

Red snapper marinated in garlic and olive oil, served Greek style with citrus burre blanc served with rice and spinach 24

Atlantic salmon pan seared, topped with a lemon Mediterranean salsa and served with asparagus 20

Chilean sea bass pan seared served on a bed of baby spinach with roasted tomato and basil aeoli 28

Shrimp scampi with roasted tomatoes, feta cheese & avocado served with basmati rice 22

Seafood paella with mussels, scallops, calamari, two shrimp, half a lobster with orzo pasta & the essence of Spanish saffron 28

Bouillabaisse our signature dish made with clams, mussels, scallops, shrimp, calamari and half lobster in a saffron root vegetable broth topped with tomato and a touch of cream 28

Twin Maine lobster served with drawn butter Market Price

Three pound lobster Available in advance Market Price

BY LAND

Filet mignon 10 ounces with balsamic reduction and topped with a roasted tomato served with mashed potatoes & veggies 29

Omaha rib eye steak 16 ounces drizzled with oregano and extra virgin olive oil served with mashed potatoes & veggies 23

Lamb chops marinated with thyme and oregano grilled to perfection and served with garlic mashed potatoes 25

Iowa pork loin grilled, served over garlic mashed potatoes with sauteed mushrooms, bacon and onions topped with plum and port wine demi glaze 18

Chicken breast in a lemon white wine sauce served with garlic mash and grilled asparagus 18

Surf & Turf filet mignon and Maine lobster served with garlic mash and veggies 26

16oz New York Strip Prime cut grilled and served with mashed potatoes and veggies 26

SUNDAY BRUNCH

Adults: \$22.95

Children under 12: \$11.95

Children under 5 eat Free

TO THE ORDER

Your meal includes a choice of a glass of Champagne, Mimosa or Bloody Mary. Coffee and Tea are included

Enjoy these items

French Toasts, Pancakes, Pancakes with chocolate chips, available upon request

Carving

Enjoy our fabulous Roast Prime Rib to the order

Eggs

2 Eggs any style (Sunny up, Over Easy, Over Medium, Over Well, Poached)

Plain Omelet

Cheese Omelet

Western Omelet

Ham Omelet

Ham and Cheese Omelet

Greek Omelet

Nova and Onion Omelet

Vegetable Omelet

Egg Whites Scrambled or Omelet Bacon Sausage Omelet

Sides: Bacon, Sausage, Ham

GIORGIOS SUMPTUOUS SUNDAY BRUNCH BUFFET

Cold Station

Smoked Salmon (Nova)

Assorted Imported Cheese Display

Mix Green Salad

Grilled Vegetables

Greek Salad

Tarama (dip)

Tzatziki (dip)

Eggplant (dip)

Stuffed grape leaves

Egg salad

Greek Salad

Caesar Salad

Steak Salad

Tuna Salad

Chicken Salad

Potato Salad

Hot Station

Peppered Beef tips

Sauteed Chicken tenders

Poached Lemon Broth Salmon

Garlic mashed potatoes
Basmati Rice
Pork Ribs
Cheese Blintzes
Sausage
Bacon
Eggs Benedict
Scrambled eggs

Bread Station

Oven Baked rolls, Bagels, Butter, Cream Cheese, assorted Jellies
Dessert Station
Assorted cakes, pies and cookies
Assorted Pastries
Display of fresh seasonal fruit

WINE LIST

Champagne
Glass / Bottle

Pommery, Pop, Brut, France (6oz Split) 16
Pommery Brut Royal, France 49
J. Roget, America 7 24
Nicolas Feuillatte, Brut, France 45
Perrier Jouet, Grand Brut, France 65
Perrier Jouet, Grand Brut, Rose, France 145
Perrier Jouet, Flower Bottle, Brut, Vintage, France 225
Veuve Clicquot Yellow Label, France 100
Bollinger, Grande Annee, (James Bond Favorite) Vintage, France 250
Dom Perignon Vintage, France 285
White Wines of the World
White Zinfandel, Beringer, California 7 25
Riesling, St. M, Ernst Loosen, Germany 8 28
Pinot Grigio, Gabbiano, Italy 7 25
Pinot Grigio, Pighin, Italy 8 29
Pinot Grigio, Santa Margherita, Italy 44
Sauvignon Blanc, Brancott, New Zealand 7 24
Sauvignon Blanc, Markham, Napa Valley 9 33
Fume Blanc, Ferrari-Carano, Sonoma County 9 34
Chardonnay, Beringer, Napa Valley 9 34
Pouilly Fuisse, Georges Duboeuf, France 37
Chardonnay, Jacob's Creek, Australia 7 24
Chardonnay, Rosemount, Australia 25
Chardonnay, Kenwood, California 8 28
Chardonnay, Kunde Estate, Sonoma Valley 10 37
Chardonnay, Wente Vineyards, Riva Ranch, Arroyo Seco Monterey 38

Chardonnay, Kendall-Jackson 38
Chardonnay, Robert Mondavi, Napa Valley 42
Chardonnay, Jordan, Alexander Valley 54

Red Wines of the World

Chianti, Ruffino, Tuscany, Italy 7 24
Shiraz, Wyndham, Australia 7 25
Cotes du rhone, J. Vidal Fleury, France 28
Marques De Riscal, Rioja, Spain 31
Chianti Classico, Monastero, Tuscany, Italy 32
Pinot Noir, Trinity Oaks, California 7 26
Pinot Noir, Clos Du Bois, California 10 37
Pinot Noir, Gloria Ferrer, Carneros 46
Merlot, Rutherford Hill, Napa Valley 9 33
Merlot, Blackstone, California 8 28
Merlot, Markham, Napa Valley 11 40
Cabernet Sauvignon, Artesa Vineyards & Winery, Napa/Sonoma 38
Cabernet Sauvignon, Luis M. Martini, Napa Valley 38
Cabernet Sauvignon, Kunde Estates, Sonoma Valley 11 39
Cabernet Sauvignon, Veramonte, Chile 8 28
Cabernet Sauvignon, Simi Sonoma, Alexander Valley 45
Cabernet Sauvignon, Robert Mondavi, Napa Valley 58
Cabernet Sauvignon, Whitehall Lane Winery, Napa Valley 75
Cabernet Sauvignon, Stag's Leap Winery, Napa Valley 82
Cabernet Sauvignon, Jordan, Alexander Valley 90
Cabernet Sauvignon, Caymus, Napa Valley 130
"Opus One", Robert Mondavi/Rothschild, Napa Valley 250

Dessert Wine

Moscato, Sutter Home, California 7

Giorgio's House Wine By the glass 7

vendange, California
chardonnay • sauvignon blanc • cabernet sauvignon
merlot • white zinfandel

"Caution consumption of raw or undercooked food can lead to foodborne illness"
All food & beverage subject to 18% gratuity. Parties of 8 or more 20%