

STARTERS & SHAREABLES

NACHOS \$19

Tortilla chips prepared fresh daily, smothered with shredded cheese then topped with scallions, jalapenos, and mixed bell peppers. Served with sour cream & salsa. Half Size \$14 Add chicken, sausage, or beef \$5

CHICKEN WINGS (1 LB) \$14

Salt & Pepper, BBQ, Honey Garlic, Suicide, House Blend, Teriyaki, Dill Pickle, Teri-Hot, Lemon Pepper, Mild, Maple Bacon, Medium, Spicy Parmesan, Honey Hot, Salt & Vinegar, Sesame- Teriyaki, Thai Sweet Chili, Hot BBQ, Maple Chili or Honey Lemon.

CALAMARI \$14

Tender squid rings lightly breaded, onions, jalapenos & bell pepper served with a side of tzatziki.

SALT & PEPPER DRY RIBS \$13

Prepared fresh in house, breaded and deep fried then finished off with salt and pepper seasoning. Try them tossed with one of our many wing flavors!

STEAK & MUSHROOM BITES \$13

Marinated Steak seared in a hot skillet with mushrooms and garlic, tossed with Asian soya sauce and finished with sweet chili. Served with a side of garlic toast.

DUMPLINGS \$13

Eight locally handmade Asian pork & veggie filled dumplings pan fried to perfection served with chili oil and red wine vinegar.

POTATOE SKINS \$13

Freshly baked potatoe skins covered with house made pork sausage, banana peppers, scallions, and jack cheese. Served with sour cream.

THAI CHICKEN BITES \$13

Lightly breaded chicken bites tossed in our Thai Chili sauce, scallions, sesame seeds, shredded carrots, crispy noodles and cucumber. Add rice \$2

HOUSE MADE MOZZA STICKS \$13

Six Fried cheesy goodness mozza sticks served with our house made marinara sauce.

BEEF STUFFED YORKIES \$13

Five fresh cooked yorkies stuffed with slow roasted certified Angus roast beef, topped with house gravy & house made horseradish.

NONNA'S MEATALLS \$13

Four house made meatballs with 100% Alberta ground beef, pork and garden fresh herbs, slow cooked in our house made marinara sauce.

ITALIAN SAUSAGE SAUTÉ \$13

House made spicy Italian pork sausage with roasted onions and peppers sautéed in olive oil with garlic and served with garlic bread.

BEEF SAMOSAS \$13

Three large house made pastry fillings with potatoe, green peas and Indian spices served with mint chutney.

KINGS PLATTER \$35

Create your own feast! Choose any 3 appetizers, served with fries. Substitute for Yam Fries \$4
*Excludes Nachos

GREENS

COBB SALAD \$16

Chicken Breast, avocado, bacon, crumbled blue cheese, a boiled egg, tomatoes, and red onions over a bed of garden greens served with balsamic dressing. Starter size \$12

TACO SALAD \$15

Everything you love about a taco without the hassle. Fresh garden greens topped with tomatoes, scallions, nacho cheese, taco chips, salsa, guacamole, and finished off with Santa Fe dressing. Add chicken or beef \$4
Starter size \$12

SPINACH SALAD \$14

Spinach and strawberries with hazelnuts, goats cheese, red onion and cranberries topped off nicely with a balsamic honey vinaigrette. Starter Size \$10

CAESAR SALAD \$13

A timeless favourite! Bacon, parmesan cheese, and house croutons tossed with creamy caesar dressing. Starter size \$10

GARDEN SALAD \$12

Fresh garden greens served with tomatoes, carrots, cucumbers, and your choice of salad dressing. **Dressings:** Italian, ranch, roasted pepper balsamic, honey Dijon vinaigrette, blue cheese, raspberry vinaigrette, balsamic, 1000 islands. *all dressings are gluten free*
Starter size \$9

Add chicken to any salad \$5

Add AAA steak to any salad \$6

BOWLS

SOUP OF THE DAY \$8 (BOWL)

Made fresh daily—from scratch! We use the freshest ingredients, guaranteed to warm your heart!
Cup of Soup \$5

TERIYAKI STIR FRY BOWL \$16

Your choice of tender chicken breast or shrimp tossed with house made teriyaki sauce, fresh vegetables and served over a bed of basmati rice & garnished with sesame seeds.

GEORGE'S BUTTER CHICKEN BOWL \$16

Cubed chicken breast topped with house made butter cream tomato sauce, served on a bed of basmati rice with a side of naan bread.

BEEF ROGAN JOSH BOWL \$14

100% Alberta beef cubes braised in tomato gravy with ginger, garlic and aromatic Indian spices & yogurt. Served with basmati rice and naan bread

THE POUTINERIE

CAULIFLOWER POUTINE \$14

House cut crispy fries topped with beer battered deep fried cauliflower florets topped with house made mushroom gravy and cheese curds.

BUTTER CHICKEN \$14

House cut crispy fries topped with topped with house made butter chicken, sauce and cheese curds.

PULLED PORK \$14

House cut crispy fries topped with slow cooked BBQ pork with caramelized onions, beef gravy & cheese curds.

TRADITIONAL \$12

House cut crispy fries smothered in beef gravy and cheese curds.



CLASSIC FAVOURITES

PRAWN LINGUINE \$17

Prawns, fresh tomatoes, red peppers, broccoli, basil, cilantro, and minced garlic tossed in a blend of extra virgin olive oil, Cajun spices, and chili flakes.

THE GEORGE SCHNITZEL \$17

Large portion of pork schnitzel topped with mushroom gravy served with pan roasted vegetables and your choice of garlic mashed or rice.

FISH AND CHIPS \$16

A huge ale battered cod fillet served on a plate with our homemade fries, a side of coleslaw, and tartar sauce. Add a second fillet \$7

BANGERS & MASH \$16

Three house made pork bangers served with red-skinned garlic mashed potatoes, caramelized onions, and gravy.

STEAK SANDWICH \$16

Our steak sandwich is nothing but the best! A 6oz AAA sirloin steak seasoned with our signature spices, topped with caramelized onions, a spicy aioli sauce and placed on a slice of garlic ciabatta bread.
Add Mushrooms \$2

CHICKEN MUSHROOM PENNE \$16

Chicken breast sautéed with garlic and mushrooms in a white wine cream sauce.

FINGERS AND FRIES \$15

Lightly breaded strips of chicken breast fried golden brown and served over fries. Partnered with your choice of plum, honey mustard, BBQ, teriyaki, ranch, hot, or honey garlic dipping sauce.

*Gluten Free option available (penne only) \$3

the
George

TRADITIONAL HOUSE

BURGERS & HANDHELDS



Served with your choice of daily soup cup, garden salad or fries

MUSHROOM SWISS \$16

6oz house made beef patty, sautéed mushrooms, swiss cheese, tomato, lettuce, red onion & mayo.

VEGGIE BURGER \$16

Grilled vegetable patty topped with spicy banana peppers, havarti cheese, lettuce, onion, and tomato. Served on a brioche bun with spicy aioli sauce.

CRISPY CHICKEN BURGER \$16

Tender crispy chicken breast, lettuce, pickle, tomato & roasted garlic aioli.

THE GEORGE PRIME BURGER \$16

6oz house made beef patty with caramelized onions, bacon, havarti cheese, tomato, lettuce and mayo, finished with our very own steak sauce on a brioche bun.

HAWAII 5-OH BURGER \$16

6oz house made beef patty, grilled pineapple with teriyaki sauce, bacon, mozza, lettuce, tomato, onion and mayo.

“CÍAO DOWN” BURGER \$15

Our house made 6oz mild Italian pork patty, roasted red pepper, tomato, grilled onion, lettuce, provolone cheese, mayo on a brioche bun.

COD FATHER BURGER \$15

Beer battered deep fried cod fillet served with coleslaw, tomato, red onion and tartar sauce on a brioche bun.

THE CLASSIC \$14

Its earned the name classic! 6oz house made beef patty, lettuce, sliced tomato, red onion, and mayo on a brioche bun.

CLUBHOUSE \$15

Make it a wrap or a sandwich! Sliced chicken breast, lettuce, tomato, bacon, jack cheese, and ranch dressing.

BEEF DIP \$15

Slow roasted Alberta beef layered on a french roll with caramelized onions, mushrooms, swiss cheese, and horseradish mayo along with traditional au jus.

PULLED PORK SANDWICH \$15

Slow roasted pork, hand shredded and tossed in a light signature BBQ sauce topped with coleslaw, tomato, and finished with mayo on a ciabatta bun.

BAJA FISH TACOS \$14

Two soft battered cod fillets served with fresh coleslaw, tomato, and onion topped lightly with sweet chili sauce, and garnished with cilantro. Add an extra taco \$6

Or you can substitute for: Stir-fried Vegetables.....\$4

Spinach Salad.....\$4

Poutine.....\$4

Sweet Potato Fries.....\$4

Caesar Salad.....\$3

Coleslaw.....\$3

Onion Rings.....\$3

Jasmine Rice.....\$2

Garlic Mashed Potatoes.....\$2

\$2 ADD ONS

Cheddar

Mozzarella

Swiss cheese

Bacon

Grilled Onions

Mushrooms

PIZZA

10" gluten free add \$2.00

10" / 14"

MEAT LOVERS

\$20 / \$29

Loaded up with black forest ham, sliced chicken, pepperoni, sausage hot capicollo ham, spiced beef and mozza.

THE GOERGE TROPICAL

\$19 / \$26

Grilled chicken, pineapple, caramelized onions, bacon, signature BBQ sauce, topped with tex mex cheese

VEGETARIAN

\$19 / \$26

Red onion, bell peppers, black olives, mushrooms, house made tomato sauce, and mozzarella.

HAWAIIAN

\$17 / \$24

Ham, pineapple and mozza.

PEPPERONI & MUSHROOM

\$17 / \$24

Pepperoni, mushroom, house made tomato sauce, mozza.

BUILD YOUR OWN

\$19 / \$26

Mozza and your choice of any three toppings.

DESSERTS

STICKY TOFFEE WITH ICE CREAM \$9

If you've tried this you will never forget it! Well loved and full of goodness, you may not want to share.

94 TAKE THE CAKE BAKERY - APPLE CRUMBLE PIE \$9

Traditional homestyle apple pie served with two scoops of vanilla ice cream.

94 TAKE THE CAKE BAKERY - CHEESECAKE \$9

Chocolate oreo crust with New York style cheesecake filled with rustic oreo cookie crumble topped with chocolate drizzle and whipped cream.

DAILY SPECIALS

Starting at 4pm • dine-in only

MON

\$13 Steak Sandwich \$6 Dry Ribs

\$5 Bud/Budlight Bottles

TUE

\$6 Burger Night

\$5 House Pints: House Lager / Red Ale (20oz)

WED

Wing night • 45¢ wings

\$7 Hard Knox Pints (20oz)

THU

All 14" Pizzas \$15 \$1 Dumplings (min 5)

\$5 House Wine (6oz) \$5 House Pints (20oz)

FRI

\$5 Flat Bread (5-7 pm) \$5 Coronas

\$6 Premium Highballs (1oz)

SAT

All Classic Favorites \$13

1/2 Price Bottles of Wine \$1 off glasses

SUN ALL DAY

\$5 House Caesars

\$13 Fish n' Chips

HOUSE RULES

- All specials are dine-in ONLY.
- Please notify your server at the time of ordering of any food allergies or substitution requests.
- Prices do not include GST.
- Gratuity of 18% will automatically be added to parties of 10 or more.
- Management reserves the right to refuse service.

the
George

TRADITIONAL HOUSE