

# O'EORGIE

by Curtis Stone

## Oysters

Raspberry Mignonette. Lemons

1/2 Dozen \$15

Dozen \$25

## Appetizers

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Cheese & Charcuterie \$16/28  
Chef's Daily Selection. House Made Pickles

Ceviche \$14  
Kingfish. Avocado. Blue Corn Tostada

Prawn Cocktail \$23  
Australian King Prawns. Chile de Arbol

Melon \$14  
Black Strap Ham. Charred Romaine

Market Salad \$15  
Radish. Carrot. Fennel. Pistachio. Vinaigrette

Sausage \$9  
Fennel Kraut. Black Thai Mustard

Spring Onion Veloute \$12  
Buttermilk. Cucumber. Fennel

Lobster Roll \$21  
Labneh. Pink Peppercorn. Celery

Lamb Ribs \$14  
Leek Ash Yogurt

## Entrees

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Double-Bone Pork Chop \$34  
Peanut Lime. Coriander. Sesame Vinaigrette

Georgie Burger \$18  
Dry-Aged Patty. House-Baked Bun. Dill Pickles

Roasted Chicken (½ Bird) \$21  
Focaccia. Broccolini. Jus Gras

King Fish \$24  
Tomato Vierge. Anchovy. Dandelion

Orecchiette \$17  
Tomato Fondue. Peppers. Damper Bread

## Steaks

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8oz Filet \$30  
100% Grass Fed

10oz Flat Iron \$24  
1855 Farms. Nebraska

Rack of Lamb \$32  
4 Bone. Australia

12oz Akaushi NY Strip \$33  
Grass Fed. Texas

14oz Boneless Ribeye \$35  
Grass Fed. Texas

32oz Tomahawk Ribeye \$125  
Dry Aged 30 Days. Creekstone

## Wagyu

Blackmore NY Strip. 10oz \$145  
Victoria. Australia

Rosewood Boneless Ribeye. 16oz \$75  
Seven Points. Texas

## Sides

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Creamed Corn \$7  
Corn Milk. Black Pepper

Broccolini \$7  
Juniper Vinaigrette

Smashed Potatoes \$7  
Twice Cooked. Rosemary