



GEORGE WHITE

CONTEMPORARY BAR & GRILL

RESTAURANT WEEK 2025

Prix-Fixe Lunch Menu

\$24 PER PERSON // TWO COURSES

• NO SHARING, NO SUBSTITUTIONS •

To Start

SOUP OF THE DAY OR HOUSE SALAD

Entrées

GRILLED CHICKEN SANDWICH

fresh mozzarella, tomato, lettuce & a balsamic glaze. served with french fries.

FILET OF SOLE

served in a lemony butter sauce with capers & farm fresh vegetables.

PRIME BURGER

lettuce, tomato, onion brioche bun. served with french fries.

FETTUCCINE ALFREDO

in white cream sauce, topped with pecorino romano cheese.

PENNE ALLA VODKA

in a pink vodka cream sauce.

BBQ RIBS

served with coleslaw & french fries.

CRAB CAKE SANDWICH

served with tartar sauce, coleslaw & french fries.

CHICKEN PARMIGIANA

with marinara, topped with melted mozzarella cheese. served with pasta.

VEGGIE BURGER

carrots, peas, broccoli, spinach, swiss cheese, brioche bun. served with french fries.

Drink Specials

SODA \$3 // JUICE \$4

COFFEE \$3 // ESPRESSO \$4 // CAPPUCCINO \$5

DOMESTIC BEER \$6 // IMPORTED BEER \$7

HOUSE WINE BY THE GLASS \$7 • UPGRADE \$2

EXTRA COCKTAILS \$10 // MARTINIS \$12



GEORGE WHITE

CONTEMPORARY BAR & GRILL

RESTAURANT WEEK 2025

Prix-Fixe Dinner Menu

\$39 PER PERSON

ON SATURDAY, PRIX-FIX MENU IS OFFERED UNTIL 7 PM

Appetizers

MOZZARELLA CAPRESE

fresh mozzarella, tomatoes, roasted peppers fresh basil, balsamic vinaigrette drizzle.

ARTICHOKE & SPINACH DIP

mozzarella cheese, corn tortilla chips.

PRINCE EDWARD ISLAND MUSSELS

served with a garlic scampi sauce.

ZUCCHINI FRIES

fried golden brown, served with marinara sauce.

CAESAR SALAD

romaine hearts, herb croutons topped with shaved pecorino and homemade dressing.

SHORT RIB CROSTINI

shredded short rib, garlic toast, caramelized onions & gorgonzola with a balsamic glaze.

Entrées

PORK TENDERLOIN CALABRESE OR MARSALA

*oven-roasted with hot & sweet cherry peppers, served in a balsamic reduction or a mushroom marsala sauce.
served with farm fresh vegetables & roasted potatoes.*

FILET OF SOLE

*light and delicate fillet served with your choice of Oreganata, Piccata or Francese sauce.
served with farm fresh vegetables.*

AHI TUNA

*pan-seared, sesame seed-crusted, served with an arugula, tomato & onion salad.
garnished with wasabi mayo & a balsamic glaze.*

PENNE PRIMAVERA

light cream pink sauce, mushrooms, seasoned vegetables.

GNOCCHI AL PESTO CON BURRATA

homemade gnocchi pasta, pesto sauce, finished with burrata cheese.

CHICKEN SCALLOPINI

prepared in your choice of Parmigiana, Marsala or Picatta.

SIRLOIN AU POIVRE

sliced & served with mashed potatoes, daily vegetables, classic au poivre sauce.

HOUSE BBQ BABY BACK RIBS

half-rack, cinnamon dusted, served with sweet potato fries & a jalapeño slaw.

Dessert

CARROT CAKE // CANNOLI // CHOCOLATE MOUSSE

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