GEORGE WHITE
CONTEMPORARY BAR & GRILL

RESTAURANT WEEK 2026

Prix-Fixe Dinner Menu

$40 PER PERSON

ON SATURDAY, PRIX-FIX MENU IS OFFERED UNTIL 7 PM
• NO SHARING, NO SUBSTITUTIONS •

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

*WE OFFER A **REGULAR PRE-FIXE MENU***
- AVAILABLE 7 DAYS A WEEK -

GEORGE WHITE
CONTEMPORARY BAR & GRILL

RESTAURANT WEEK 2026

Prix-Fixe Lunch Menu

$25 PER PERSON // TWO COURSES

• NO SHARING, NO SUBSTITUTIONS •

To Start

YOUR CHOICE FROM THE FOLLOWING:

SOUP OF THE DAY
HOUSE SALAD
CAESAR SALAD

Entrées

PENNE PRIMAVERA
light cream pink sauce, seasoned vegetables, mushrooms.

FETTUCCINE ALFREDO
fettuccine, white cream sauce, pecorino romano cheese.

RIGATONI ALLA VODKA
with a creamy pink sauce.

RIGATONI BOLOGNESE
with classic italian bolognese.

CHICKEN SCALLOPINI
*your choice of piccata, marsala, **or** parmigiana style.*

FILET OF SOLE
*your choice of piccata, francese **or** oreganata, served with vegetables.*

CLASSIC PRIME BURGER
with lettuce, onions, tomatoes, brioche bun, & french fries.
⁎add caramelized onions, bacon, mushrooms or cheese +2

HOMEMADE VEGGIE BURGER
crafted with carrots, peas, broccoli & spinach, swiss cheese, brioche bun, served with french fries.

CRAB CAKE SANDWICH
served with tartare sauce, coleslaw & french fries.

GRILLED CHICKEN SANDWICH
grilled chicken, fresh mozzarella, tomato, lettuce, balsamic glaze, served with french fries.

HOUSE BBQ BABY BACK RIBS
served with coleslaw & sweet potato fries.

Drink Specials

SODA $3 // **JUICE** $4

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

DOMESTIC BEER $6 // **IMPORTED BEER** $7

HOUSE WINE BY THE GLASS $8 • UPGRADE $2

EXTRA COCKTAILS $12 // **MARTINIS** $14

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