

\* APPETIZERS \*

Shrimp Cocktail.....	\$13.95	Stuffed Mushrooms.....	\$13.95
Onion Rings.....	\$5.95	Oysters Rockefeller.....	\$18.95
Fried Calamari.....	\$10.95	Greek Tray.....	\$15.95
Fried Shrimp.....	\$19.95	Greek Meatballs & Feta Cheese.....	\$9.95
Fried Crab Claws.....	\$19.95	Cup of French Onion Soup.....	\$4.50
Sushi Grade AHI TUNA 4.5 oz.....	\$17.95		

SALADS & SIDES

Dinner Salad (without entrée).....	\$4.95	Wild Rice.....	\$4.95
Large Tossed Salad.....	\$8.95	Steamed Vegetable Medley.....	\$4.95
Greek Salad (with entrée).....	\$3.50	Baked Potato.....	\$4.95
(without entrée).....	\$5.95	Grilled Onions/Peppers/Tomatoes.....	\$4.95
<i>Tossed Green Salad Topped with Feta Cheese,</i>		Steamed Broccoli.....	\$4.95
<i>Anchovies, Greek Olives, and Green Peppers</i>		French Onion Soup, cup.....	\$4.50
<i>Served with Greek Olive Oil &amp; Red Wine Vinegar</i>		bowl.....	\$4.95
		Sautéed Onions.....	\$4.95
		Sautéed Mushrooms.....	\$4.95

\* FROM THE SEA \*

*Served with Tossed Salad or Cup of Soup, Garlic Bread, and choice of Baked Potato, Wild Rice, Steak Fries, Broccoli or Mixed Vegetables*

FRIED JUMBO FANTAIL SHRIMP.....	\$24.95
<i>8 Large Freshly Breaded</i>	
SEAFOOD PLATTER.....	\$25.95
<i>A Delicious Combination of Fried Snapper, 3 Oysters, 4 Shrimp, and Stuffed Crab</i>	
FILET OF BABY RED SNAPPER (8 oz.).....	\$24.95
<i>Grilled, Broiled, or Blackened</i>	
BROILED LOBSTER (9 oz. Tail).....	\$37.95
FRIED SELECT OYSTERS (In Season).....	Half Dozen \$21.95      Dozen \$29.95
ALASKAN KING CRAB LEGS (20-22 oz.) Steamed & Split.....	\$41.95
FARM RAISED SALMON.....	\$28.95
<i>Grilled, Broiled, or Blackened</i>	
SUSHI GRADE AHI TUNA 8 oz .....	\$33.95
<i>Grilled, Broiled, or Blackened</i>	

*ASK ABOUT OUR HOME MADE DESSERT*

*DON'T FORGET TO TAKE HOME SOME OF OUR HOMEMADE SALAD DRESSINGS*

Thousand Island, Roquefort or Ranch.....Pint \$4.95.....Quart \$9.25

**18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE  
WE DO NOT ACCEPT PERSONAL CHECKS**

## HOW DO YOU LIKE YOUR STEAK?

*"The longer a steak is cooked, the tougher and smaller it becomes."*

<b>RARE</b> <i>Red cool center</i>	<b>MEDIUM-RARE</b> <i>Red Warm Center</i>	<b>MEDIUM</b> <i>Pink Hot Center</i>	<b>MEDIUM-WELL</b> <i>Slight Pink Center</i>	<b>WELL</b> <i>White Center</i>
---------------------------------------	--	---	---	------------------------------------

\*

\*

### FROM THE PIT

#### COOKED OVER HICKORY LOGS

*Served with Tossed Salad or Cup of Soup, Garlic Bread and choice of Baked Potato, Wild Rice, Steak Fries, Broccoli or Mixed Vegetables*

**GEORGE'S SPECIAL RIBEYE.....\$41.95**

*12 oz. of our choice beef*

**RIBEYE BUTT.....\$42.95**

*12 oz. (when available) cooked rare to medium only*

**PRIME RIB 10 oz.....\$34.95**

*12 oz.....\$37.95*

*A succulent cut of prime rib, boned and served with our own au jus and horseradish sauce*

**NEW YORK STRIP.....\$40.95**

*14 oz. Executive Cut*

**T-BONE.....\$43.95**

*1-1/2 pounds. One of a kind for the hearty appetite*

**T-BONE CLUB.....\$37.95**

*An 18 oz. Version of our T-Bone*

**FILET MIGNON\* .....\$41.95**

*8-1/2 oz. of the most lean and tender cut*

*\*\*\*Medium-Well and Well-Done will be butterflied*

*unless otherwise requested\*\*\**

**BONE-IN-RIBEYE.....\$43.95**

*23 OZ. cut with excellent flavor*

**BEEF KABOB.....\$31.95**

*9 oz. of Tenderloin served on a skewer*

*with onions, bell peppers and green tomatoes*

**SHORE & RANGE.....\$54.95**

*9 oz. Lobster Tail with your choice of*

*8 oz. Delmonico Ribeye OR 5-1/2 oz. Filet Mignon*

**DOUBLE DELIGHT.....\$36.95**

*8 oz. Delmonico Ribeye OR 5-1/2 oz Filet Mignon with 4 Jumbo Fried Shrimp*

**STEAK & CHICKEN.....\$36.95**

*7 oz. Boneless Chicken Breast with*

*5-1/2 oz. Filet Mignon*

**GRILLED CHICKEN BREAST.....\$20.95**

*Two 7 oz. Boneless & Skinless Chicken Breasts*

**GRILLED PORK CHOPS.....\$20.95**

*Two 9 oz. Center Cut Pork Chops*

**GROUND SIRLOIN STEAK.....\$20.95**

*11 oz. of our own ground Ribeye and*

*Filet Trimmings (ground fresh daily)*

**FILET & FISH COMBO.....\$37.95**

*5 oz Filet Mignon with choice of 5 oz. Salmon or Tuna*

**PORK TENDERLOIN.....\$20.95**

*8 oz. of tenderloin with a special sweet sauce*

### CHILDREN'S MENU

#### FOR CHILDREN 12 YEARS AND UNDER

*Served with Tossed Salad, Garlic Bread and choice of Baked Potato, Wild Rice or Steak Fries*

**CHOPPED STEAK (7 oz..... \$9.95**

**FRIED FANTAIL SHRIMP (3).....\$8.95**

**GRILLED CHICKEN BREAST.....\$9.95**

**CHILDS HAMBURGER.....\$9.95**

**PORK CHOP (9 oz).....\$9.95**

**RIBEYE (8 oz.).....\$21.95**

**CHICKEN TENDERS.....\$9.95**

★ *Consumer Advisory* ★

*Consuming raw or undercooked meats, poultry, eggs, or shellfish may increase the possibility of food borne illness.*

## **BEVERAGES**

FRESH GROUND 100%		SOFT DRINKS (FREE REFILLS).....	\$3.25
COLOMBIAN COFFEE.....	\$3.25	FRUIT JUICES.....	\$3.25
UNSWEET TEA - (HOT OR ICED).....	\$3.25	MILK.....	\$3.25
HOT CHOCOLATE.....	\$3.25	PERRIER.....	\$3.25

## **AFTER DINNER COFFEE**

WITH NON-ALCOHOLIC FLAVORS.....\$5.50

IRISH CREAM  
VANILLA  
HAZEL NUT  
ALMOND  
RASPBERRY  
CARAMEL  
CHOCOLATE

TIA MARIA  
GRAND MARNIER  
KAHLUA  
FRANGELICO  
AMARETTO  
DRAMBUIE  
BAILEY'S IRISH CREAM

## **AFTER DINNER COFFEES**

REGULAR OR DECAF....\$7.95

GEORGE'S SPECIAL COFFEE  
KEOKE  
CHERRY SWIZZLE

IRISH  
ITALIAN  
MEXICAN

Welcome to

# *George's Steak Pit*

*George's Steak Pit was founded in the mid 1950's by George and Vangie Vafinis and has been in the same location for over thirty years. After many years of hard work, George and Vangie retired in January 1984. The tradition has been carried on since that time by their son, Frank Vafinis .*

*One of the secrets to our success is our famous open pit. Grilling your freshly cut steaks, chicken and fresh fish over our hickory logs assures you of a taste sensation you will not soon forget. Combine this with our freshly breaded seafood, extensive wine list, delicious desserts and courteous, professional service and we believe you will enjoy a dining atmosphere that will bring you back again and again.*

*We hope you enjoy your dining experience with us and look forward to serving you again very soon.*

*Frank Vafinis*