



*Georges*

MENU



# APPETIZERS

<b>SOUP OF THE DAY</b>	\$ 4	
<b>LEBANESE SOUP</b> Rice, chicken and Lebanese spices	\$ 4	
 <b>HOUSE-MADE POGO</b> William J. Walter breaded cheddar bacon sausage served with mustard dipping sauce	\$ 6	
<b>STARTER SPAGHETTI</b> Add cheese or mushrooms	\$ 6 + \$ 1.25	
<b>STARTER CHEF'S SALAD</b> With Georges' dressing	\$ 6	
<b>ESCARGOTS IN GARLIC BUTTER</b> Escargots and house-made garlic butter ★ Try them topped with cheese!	\$ 7 + \$ 1.25	
 <b>IN-HOUSE FONDUE PARMESAN</b> Aged Perron cheese and Grana Padano Parmesan coated in breadcrumbs	\$ 8	
<b>STARTER CAESAR SALAD</b> With house-made dressing	\$ 8	
<b>HOUSE-MADE ONION RINGS</b> Made in-house served with spiced honey	\$ 8	
 <b>FRENCH ONION SOUP</b> Red amber ale, bacon, cheddar, mozzarella and provolone	\$ 9	
 <b>TOMATOES WITH FRESH MOZZARELLA</b> Cherry tomato salad, pecans, white balsamic vinegar and basil-infused mozzarella mousse	\$ 10	
 <b>MEATBALLS</b> Meatballs (2), tomato sauce and Parmesan shavings	\$ 11	
 <b>TOMATO CASSOULET WITH GOAT CHEESE</b> Confit tomatoes with basil, olive oil and fresh goat cheese served with a baguette	\$ 11	
 <b>GREEK FETA PLATE</b> Sliced feta, red onion, Kalamata olives, quinoa, cherry tomatoes, cucumber and oregano dressing	\$ 12	
 <b>COQUILLE ST JACQUES</b> Scallops, shrimp, crab and cauliflower béchamel sauce topped with Perron 1 year aged cheddar cheese	\$ 12	
<b>SHRIMP COCKTAIL</b> Marinated shrimp (5) served with our house-made cocktail sauce	\$ 13	
 <b>FILET OF AAA BEEF CARPACCIO</b> Arugula, olive oil, capers, shaved Parmesan and seasoned mayo	\$ 15	
 <b>TUNA TARTARE</b> Asian-style vinaigrette, spicy mayo, salad and fried wonton chips	\$ 14	
 <b>CLASSIC BEEF TARTARE</b> Shallots, pickles, Dijon mustard, capers and parsley, served with salad and croutons	\$ 16	
 <b>FOIE GRAS TORCHON</b> Onion chutney, dried apples and cranberries, croutons and balsamic caramel sauce	\$ 19	
<b>MEALS TO SHARE</b>		
<b>EVELYNE'S DISH (for 2)</b> Tomato and goat cheese cassoulet, pogo, fondue parmesan (fried cheese square)	\$ 25	
<b>GEORGE'S DISH (for 4)</b> Cocktail shrimp (1/4 lb), tomato and goat cheese cassoulet, beef tartare and meatballs (2)	\$ 45	

 **TO DISCOVER!**

# FROM THE GRILL

Georges is the pioneer steakhouse in Saguenay. People have been travelling from across the province since 1960 to enjoy their grilled meats.

Our grilled meats are served with Georges' house-made sauce, a choice of hand cut fries, rice or baked potato, plus a choice of a chef's salad or coleslaw. We only use perfectly aged Certified Angus Beef®

<b>HAMBURGER</b>	\$ 16
6 oz oriental-style ground beef patty, tomato, provolone, lettuce and our house-made sauce in a pretzel bun	
<b>ORIENTAL-STYLE HOT HAMBURGER</b>	\$ 18
(well done) AAA Certified Angus Beef® with onions and green peppers	
★ Half-portion	\$ 16
<b>CHICKEN KEBAB</b>	\$ 18
Marinated chicken breast, bell peppers and onions served with salad, rice and Georges' sauce	
<b>PORK CHOP</b>	(1) \$ 18 (2) \$ 23
14oz of Quebec pork seasoned with our house-made rub	
<b>RIBS</b>	\$ 26
marinated baby back ribs slow cooked for 5 hours	
★ Half-portion	\$ 18
<b>GEORGES' ROULADE</b>	\$ 26
AAA Certified Angus Beef® roulade marinated and stuffed with red peppers, spinach, black forest ham and Oka Raclette cheese	
<b>FILET MIGNON KEBAB</b>	\$ 34
6oz Certified Angus Beef® cubed filet mignon, bell peppers and onions, served with salad, rice and Georges' sauce	

# FISH & TARTARE

<b>TUNA TARTARE</b>	STARTER \$ 14 MAIN \$ 24
Asian-style dressing, spicy mayo, salad and fried wonton chips	
<b>CLASSIC BEEF TARTARE</b>	STARTER \$ 16 MAIN \$ 26
Shallots, pickles, Dijon mustard, capers and parsley, served with salad, croutons and fries (main)	
<b>SHRIMP KEBABS</b>	\$ 18
Two shrimp kebabs marinated with lemon and garlic served with salad, rice and garlic butter	
<b>SALMON FILLET</b>	\$ 22
Cooked sous-vide with maple syrup and steak seasoning, salad, rice and a double mustard sauce	



The Certified Angus Beef® brand is more selective than the Prime, AAA and AA Canada brands. Ten quality criteria guarantees that each bite will be delicious, tender and juicy.

# STEAKS

Served with vegetables, BBQ sauce, a choice of hand cut fries, rice or baked potato, plus a choice of a chef's salad or coleslaw.

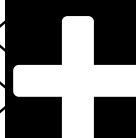
**FILET MIGNON** 6oz \$ 36 / 8oz \$ 39  
Aged sous-vide for 30 days minimum

**STRIP LOIN**  
MANHATTAN 8oz \$ 26  
New York 16oz \$ 45  
Aged sous-vide for 30 days minimum

😊 **RIB STEAK** 18oz min. \$ 52  
The rib steak is dry aged for 45 days minimum in our aging room. This natural process improves the taste and tenderness of the meat (1¼" thickness before cooking)

## COOKED YOUR WAY

★ <b>BLUE</b> Very red, cold center	★ <b>RARE</b> Very red, warm center
★ <b>MEDIUM RARE</b> Pale red, slightly hot	★ <b>MEDIUM</b> Pink, hot center
★ <b>MEDIUM WELL</b> Traces of pink, hot center	★ <b>WELL</b> No pink, hot center



## SAUCES

<b>RED WINE AND MUSHROOM</b>	+\$ 3
<b>PEPPERCORN AND BRANDY</b>	+\$ 3



## SIDES

<b>GARLIC BREAD</b>	+\$ 2
Grilled ciabatta bread with house-made garlic butter	
Cheese	+\$ 1
<b>FRANKFURTER SAUSAGE</b>	+\$ 3
<b>HAND-CUT FRIES</b>	+\$ 4
<b>MASHED POTATOES</b>	+\$ 4
Yukon Gold, butter and cream	
<b>SAUTÉED MUSHROOMS</b>	+\$ 5
😊 <b>MAC N' CHEESE</b>	+\$ 6
😊 <b>SHRIMP KEBAB</b>	+\$ 8
Shrimp marinated with lemon and garlic	
😊 <b>FOIE GRAS TORCHON</b>	+\$ 14
Two pieces of house-made foie gras torchon	

# ROAST CHICKEN



PEOPLE HAVE BEEN LINING UP SINCE 1960 TO SAVOUR OUR SECRET BBQ DIPPING SAUCE

Georges' chicken is raised in Quebec without hormones, marinated in our own BBQ spices for over 24 hours before being roasted rotisserie-style.

LEG	\$ 13
BREAST	\$ 15
QUARTER	\$ 16
HALF CHICKEN	\$ 19

Served with fries, salad and Georges' sauce

CHICKEN STRIPS	
3 PIECES	\$ 12
4 PIECES	\$ 14
6 PIECES	\$ 18


Served with fries, salad and Georges' sauce


## PÂTES

Our legendary spaghetti sauce is prepared on-site with premium quality beef and our special blend of secret spices.

SPAGHETTI ½ PORTION	\$ 12
Add mushrooms	+ \$ 2
Add cheese	+ \$ 2.50
Extra meatball (1)	+ \$ 3

SPAGHETTI FULL PORTION	\$ 16
Add mushrooms	+ \$ 3
Add cheese	+ \$ 3.75
Extra meatballs (2)	+ \$ 5

 MAC N' CHEESE	\$ 15
Macaroni, Swiss cheese, Perron 1 year aged cheese, bacon, topped with Boivin cheese	

 MEATBALL PLATTER	\$ 20
Meatballs (3), spaghetti sauce, shaved Parmesan, croutons and sour cream	

GARLIC BREAD	\$ 2
Add cheese	\$ 1.25


ADD A BONELESS CHICKEN BREAST  
+ 5 \$





## SALADS

CHEF'S SALAD	\$ 9
Iceberg lettuce, celery, radish, onion and Georges' dressing	

CAESAR	\$ 12
Romaine lettuce, croutons, bacon and house-made dressing	

 WARM GOAT CHEESE	\$ 18
Mesclun salad greens, roasted pecans, carrot, radish, tomato, goat cheese croutons and white balsamic dressing	

 ASIAN-STYLE SHRIMP	\$ 18
Carrot, red onion, celery, green pepper, mesclun salad greens, grilled pineapple, shrimp	

 NICOISE	\$ 20
Tuna tataki, soft-boiled egg, green pepper, green beans, red onion, cherry tomatoes, baby potatoes and croutons	

## COMBOS

SPAGHETTI / LEG	\$ 16
SPAGHETTI / BREAST	\$ 18
SPAGHETTI / 2 LEGS	\$ 19
SPAGHETTI / 1/2 ORIENTAL-STYLE	
HOT HAMBURGER	\$ 20
SPAGHETTI / 1/2 CHICKEN	\$ 22
SPAGHETTI / 1/2 RACK OF RIBS	\$ 22
SPAGHETTI / 1 PORK CHOP	\$ 22
LEG / 1/2 RACK OF RIBS	\$ 24
BREAST / 1/2 RACK OF RIBS	\$ 26

## POUTINES

BBQ POUTINE	\$ 10
Georges' sauce and Boivin cheese curd	

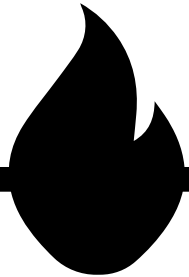
ITALIAN POUTINE	\$ 12
Georges' spaghetti sauce and Boivin cheese curd	

GALVAUDE POUTINE	\$ 14
Chicken, sweet peas, Georges' sauce and Boivin cheese curd	

 DUCK CONFIT POUTINE	\$ 18
Peppercorn sauce and Boivin cheese curd	

# BEVERAGES

TEA, COFFEE, MILK	\$ 2.25
BOTTLED WATER	\$ 2.25
MONTELLIER SPARKLING WATER	\$ 2.75
<b>SOFT DRINKS</b>	
Fountain	\$ 2.75
591 ml	\$ 3.25
ESPRESSO, AMERICANO	\$ 3.25
CAPPUCCINO	\$ 3.50
CAFÉ AU LAIT	\$ 3.50



## SPECIALITY COFFEES

AMARULA COFFEE	\$ 6
COGNAC COFFEE	\$ 6
VSOP COFFEE	\$ 6
BAILEYS COFFEE	\$ 7
CHEMINAUD COFFEE	\$ 7
BRAZILIAN COFFEE*	\$ 9
SPANISH COFFEE*	\$ 9
IRISH COFFEE*	\$ 9
GEORGES' SPECIAL*	\$ 11

\*Flambé available on request

## DESSERT

VANILLA CRÈME BRULÉE	\$ 6
VERRINE WITH GRAHAM CRACKER CRUMBS, PASTRY	\$ 6
CREAM AND WHIPPED CREAM RASPBERRY MILLE FEUILLE	\$ 6
SEASONALLY INSPIRED SORBET Made with 100% fresh fruit	\$ 6
HOUSE-MADE CHOCOLATE BROWNIE Served with vanilla ice cream	\$ 7
HOUSE-MADE WHITE CHOCOLATE AND MACADAMIA NUT COOKIE Served with vanilla ice cream	\$ 7
CHEESECAKE IN A JAR Choice of toppings	\$ 8



## Georges kid's menu

(12 years and under)

Includes  
a 10 oz  
beverage

+ an  
appetizer  
frankfurter sausage  
onion rings  
chef's salad

SPAGHETTI	\$ 7
MAC'N CHEESE & MEATBALL	\$ 8
BBQ POUTINE	\$ 8
CHICKEN LEG	\$ 9
CHICKEN STRIPS (2)	\$ 9
6OZ ORIENTAL-STYLE HOT HAMBURGER	\$ 10

+ dessert of the day  
or scoop of ice cream



TAKE OUR PRODUCTS HOME FOR ENJOYING WHEN YOU PLEASE. SEASONINGS, SAUCES AND DRESSINGS FOR THE GEORGES' EXPERIENCE IN THE COMFORT OF YOUR HOME.

GEORGES' KETCHUP 355 ml	\$ 7.50
CHICKEN SEASONING 150 g	\$ 6.50
SPAGHETTI SEASONING 190 g	\$ 7
PORK CHOP SEASONING 150 g	\$ 7
STEAK SEASONING 150 g	\$ 9

	500 ML	1 L
COLESLAW	\$ 5	\$ 8
LEBANESE SOUP		\$ 10
SPAGHETTI SAUCE	\$ 9	\$ 13
BBQ SAUCE	\$ 9	\$ 13

DRESSING	355 ML	1 L
CHEF'S SALAD	\$ 7.50	\$ 13
CAESAR SALAD	\$ 9	\$ 20

**HOUSE-MADE PRODUCTS** (to order)

ONION RINGS 1 lb	\$ 12
HOUSE-MADE POGO (4)	\$ 12
FONDUE PARMESAN (4)	\$ 16

**STEAK** (to order)

<b>BONELESS CHICKEN</b>	
500g	\$6.50
1 kg	\$12.70
2 kg	\$25.50

PORK CHOP	\$ 9
CHICKEN KEBAB	\$ 9
GEORGES' ROULADE	\$ 12
RACK OF RIBS	\$ 13
FILET MIGNON KEBAB	\$ 16
FILET MIGNON	6oz \$ 16 / 8 oz \$ 18
STRIP LOIN	\$ 20
45 DAY DRY AGED RIB STEAK	\$ 25

# BEER

DRAUGHT BEER	12 OZ	PINT	PITCHER
BUDWEISER	\$ 4.57	\$ 6.09	\$ 16.52
BUD LIGHT	\$ 4.57	\$ 6.09	\$ 16.52
KEITH'S IPA	\$ 4.78	\$ 6.31	\$ 16.65
KEITH'S RED	\$ 4.78	\$ 6.31	\$ 16.65
ARCHIBALD CHIPIE	\$ 4.78	\$ 6.52	\$ 17.39
ARCHIBALD MATANTE	\$ 4.78	\$ 6.52	\$ 17.39
ARCHIBALD JOUFFLUE	\$ 4.78	\$ 6.52	\$ 17.39
ARCHIBALD INFIDÈLES	\$ 4.78	\$ 6.52	\$ 17.39
STELLA ARTOIS	\$ 5.22	\$ 7.39	\$ 19.13
HOEGAARDEN	\$ 5.22	\$ 7.39	\$ 19.13

**BOTTLED BEER**

BUDWEISER	\$ 5
BUD LIGHT	\$ 5
LABATT BLEUE	\$ 5
BUDWEISER PROHIBITION BREW (0% ALCOHOL)	\$ 5
MICHELOB ULTRA	\$ 5.65
CORONA	\$ 6.31
MOLSON EX	\$ 5.22





