

Georgie's

Entrées

FISHERMAN'S WHARF

Seafood platter with cod, salmon, shrimp, mussels, scallops and calamari. Served with pork scrunchions, root vegetable pureé and roasted baby red potatoes and fresh-cut root vegetables.

\$43.99

SCREECH & BROWN SUGAR SALMON

Salmon fillet topped with a screech & brown sugar glaze. Served with garlic mash, blueberry compote, partridgeberry vin and fresh-cut root vegetables.

\$33.99

BLACKENED SALMON

Salmon fillet blackened with a Cajun spice blend and pan seared. Served with garlic mash, blueberry compote, partridgeberry vin and fresh-cut root vegetables.

\$33.99

NAN'S PAN-FRIED COD

Seasoned cod fillet, pan-fried with pork scrunchions. Served with cranberry/almond basmati rice and fresh-cut root vegetables.

\$29.99

LOBSTER DINNER (IN SEASON)

MP

Entrées

SEAFOOD PENNE

Sautéed scallops, shrimp, and mussels with tomato, peppers, onion and garlic tossed with pasta in a white wine velouté. Served with crostini and mussel garnish.

\$30.99

Substitute Chicken Penne \$ 28.99

NY STRIPLOIN

8 oz striploin steak grilled to order. Served with fresh-cut root vegetables and choice of potato.

\$34.99

Add mushrooms and onions \$4
Add 4 shrimp \$6.50

CHICKEN SOUVLAKI

Tender chicken skewers grilled and served with Greek salad, lemon and herb infused rice and a side of creamy tzatziki.

\$28.99

TENDERLOIN OF PORK

Tenderloin roasted with wild Local partridgeberries. Topped with a balsamic vinegar, maple syrup and a hint of orange and rosemary sauce. Served with rice and vegetables.

\$27.99

VEGGIE BOWL

Spicy chick peas, quinoa, vegetables, with a sesame dressing. Served with crostini.

\$26.99

Desserts

SOPAPILLA

A local twist on this South American favourite. A deep-fried touton, with berry compote, ice cream and whipped cream.

\$9.99

STICKY DATE PUDDING

House-made sticky date pudding topped with a house-made toffee sauce and served with vanilla ice cream and whipped cream.

\$9.99

NAN'S "MINI PIES"

Three traditional house-made "mini pie" shells filled with a choice of local berry compote and topped with Fussell's Cream.

\$9.99

CHEESECAKE

NY style cheesecake finished with a choice of toppings. Served with whipped cream.

\$10.99

CHOCOLATE TORTE

A house-made chocolate torte with a velvety texture, naturally gluten-free and finished with a dusting of cocoa and a drizzle of raspberry coulis. Served with whipped cream.

\$10.99

Ask your server about gluten-free menu options.