

Georgie's

DINER



Gluten Free Menu
prepared according to GFRAP guidelines

Breakfast

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|--|-------|
| Two Eggs..... | 5.50 |
| Feta & Tomato or Spinach Omelette..... | 9.50 |
| Gorgonzola & Spinach Omelette..... | 11.00 |
| Steak & Eggs..... | 18.00 |
| French Toast..... | 6.50 |

above items feature bread from Aleia's Bakery

Sandwiches

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| Reuben | |
| grilled pastrami with sauerkraut, melted swiss & Russian dressing on grilled Aleia's bread..... | 10.50 |
| Chicken Avocado | |
| grilled chicken topped with fresh avocado & cheddar..... | 14.00 |
| Cheeseburger with fries..... | 11.50 |
| Chicken Salad..... | 7.50 |
| Fries..... | 4.00 |

Salads

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|---|-----------|
| House Salad..... | 4.50/6.50 |
| blue cheese, ranch, honey mustard or mediterranean vinaigrette | |
| Waldorf Salad | |
| mixed greens, candied walnuts, red grapes, gorgonzola & blue cheese dressing with grilled chicken..... | 15.00 |
| Crab Salad | |
| mixed baby greens, cucumbers & grape tomatoes tossed with a lemon vinaigrette topped with fresh wild caught crab meat & drizzled with cayenne pepper sauce..... | 17.00 |
| Cobb Salad | |
| mixed garden salad topped with grilled chicken, avocado, crumbled gorgonzola, hardboiled egg & crisp bacon..... | 14.00 |

Appetizer

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| Nachos Supreme | |
| crisp corn tortillas topped with melted cheddar, chicken, tomatoes, onions, peppers, jalapeno peppers & olives. Served with sour cream & salsa..... | 13.00 |

Entrees

include baked potato or fries & fresh veggie

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|---|-------|
| New York Steak 12 oz Sterling Silver Prime cut..... | 19.00 |
| Pork Chops 20 oz..... | 17.00 |
| Roasted Half Perdue Chicken..... | 15.00 |
| Grilled Sashimi - grade Tuna..... | 19.00 |
| Grilled Salmon Filet..... | 18.00 |
| Broiled Icelandic Cod..... | 17.00 |

Pasta

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|--|-------|
| Chicken Parmesan..... | 18.00 |
| Chicken Tuscany | |
| with sundried tomato basil pesto, fresh mozzarella cheese & a light cream sauce..... | 18.00 |
| Chicken Portobello | |
| with a portobello mushroom, sundried tomato & marsala wine sauce..... | 17.00 |
| Chicken Madeira | |
| with asparagus, mozzarella & madeira wine sauce..... | 17.00 |
| Mediterranean Pasta | |
| with white beans, sundried tomatoes, kalamata olives, artichoke hearts & garlic greens..... | 15.00 |
| Bolognese | |
| with sterling silver meat sauce..... | 15.00 |
| above items feature Schar's rice penne | |
| Spinach & Ricotta Ravioli with vodka sauce..... | 18.00 |
| Broccoli Cavatelli oil, garlic & romano cheese..... | 16.00 |

Dessert

Ice Cream Sundae

with chocolate sauce & fresh whipped cream

\$6.50

Rice Pudding or Chocolate Pudding

with fresh whipped cream

\$3.50

Banana Split

vanilla, chocolate & strawberry ice cream
topped with chocolate sauce, nuts, sprinkles
& fresh whipped cream

\$7.50

Caramel Flan

traditional custard with caramel sauce

\$5.50

N.Y. Creamy Cheesecake

plain or with choice of chocolate or
fresh strawberry topping

\$6.00

