



DINER



Juices & Fruits

	small	large
Fresh hand pressed Orange.....	3.00	3.75
Fresh hand pressed Grapefruit.....	3.00	3.75
Cranberry, Apple, or Pineapple.....	2.25	2.75
Tomato or V-8.....	2.25	2.75
Fresh Berries.....	2.50	5.00
Fresh Banana Slices (one banana).....		2.50
Half Grapefruit.....		2.50
Fresh Half Melon.....		4.50
Fresh Fruit Salad.....		4.75

Cereals

honey, brown sugar, raisins & soy milk available

Old Fashioned Hot Oatmeal.....	4.50
Cereal.....	4.00

Eggs

served with homefries & toast

One Egg.....	4.00
Two Eggs.....	4.50
Egg Beaters or Egg Whites.....	4.75

bacon, ham, sausage, or canadian bacon 3.00 extra

Steak & Eggs

12oz N.Y. sterling silver prime sirloin steak & 2 eggs
\$17.00

Spanish Omelette

filled with salsa & manchego cheese
\$10.00

Hash & Eggs

In-house made corned beef hash & 2 eggs
\$9.00

all served with homefries & toast

Omelettes

three egg omelettes served with homefries & toast

Cheese (american, swiss, feta, or cheddar).....	6.50
Western (ham, pepper & onion).....	8.00
Avocado (red onion, pepper, tomato & cheddar).....	12.00
Vegetable	
(mushroom, broccoli, spinach, tomato, pepper & onion).....	8.50
Georgie's	
(ham, bacon, sausage, pepper, onion & cheddar).....	10.00
Light (green pepper, tomato, onion egg whites).....	9.00
Ham, Bacon, or Sausage.....	8.00
Broccoli, Bacon & Cheddar.....	9.50
Feta & Tomato or Spinach.....	8.50
Gorgonzola Cheese & Spinach.....	10.00

egg beaters, egg whites, or cheese .75 extra

Pancakes

reduced sugar syrup available

Short Stack (2).....	4.25
Full Stack (3).....	4.75
Chocolate Chip, Blueberry, or Banana.....	7.00
Whole Wheat Short Stack (2).....	5.00
Whole Wheat Full Stack (3).....	5.50

French Toast

Short Stack Challah French Toast (2).....	5.00
Full Stack Challah French Toast (3).....	5.50

Belgian Waffle

Waffle.....	6.50
Venetian	
(ice cream, strawberries, banana, whipped cream, chocolate sauce).....	10.00

Extras

Bacon, Ham, Sausage, or Canadian Bacon.....	3.00
In-House made Corned Beef Hash.....	4.25

Scramblizza

a thin crust topped with scrambled eggs,
cheese, onions, peppers, and canadian bacon
with a touch of sauce
\$11.00

V.I.P Breakfast

2 pancakes, 2 eggs, ham, bacon, & sausage
\$9.50

Eggs Florentine

poached eggs over spinach & feta cheese on a toasted
english muffin topped with a light
cheese sauce
\$10.00

Southwestern Frittata

with tofu, peppers, onions, mushrooms,
salsa, chips, & avocado
\$12.00

In-house made Bagels

low fat cream cheese, jam & reduced sugar spreads available

Bagel (plain).....	2.50
with cream cheese.....	4.00
with smoked salmon.....	12.00
with smoked salmon & cream cheese.....	13.50
Deluxe Platter (smoked salmon, cream cheese, capers, red onion, lettuce, tomato & lemon).....	16.00
In-house made Muffin.....	2.00
English Muffin.....	2.00
Buttered Toast.....	1.50
Cinnamon Toast (3 slices).....	2.50

Triple Decker Clubs*

served on toast with bacon, lettuce, tomato & mayo

Roast Turkey	
Roast Beef	
Solid White Tuna Salad	
Chicken Salad	
	\$9.50

Georgie's Best*

Lobster Roll	
4 oz of fresh claw meat served hot with butter.....	17.00

Grouper	
on a roll with wasabi mayo, lettuce, tomato & red onion.....	13.00

Jr. N.Y. Steak	
12 oz sterling silver prime sirloin steak on a toasted garlic roll with onion rings.....	17.00

Philly Steak	
sliced steak with cheese, grilled mushrooms, onions & peppers on a club roll.....	10.00

Reuben	
grilled pastrami, corned beef, or turkey with sauerkraut, melted swiss & Russian dressing on grilled rye.....	9.50

Tuna Melt	
solid white tuna salad, tomato & swiss on grilled rye.....	9.00

Philly-Veggie Burger	
organic malibu burger with cheese, grilled mushrooms, onions & peppers on a bun.....	12.00

Chicken Sandwiches*

fresh grilled boneless breast on a roll

Grilled Chicken	
lettuce, tomato & honey mustard.....	9.00
Cheddar Chicken	
crispy bacon & melted cheddar.....	11.00
Chicken Avocado	
fresh avocado & melted cheddar.....	13.00
Chicken Cutlet	
seasoned and served with lettuce, tomato & mayo.....	12.00

*items include choice of:

fries, baked, mashed potato, cup of soup, rice,
pasta salad, coleslaw, veggie, fruit salad, chili

Or upgrade your side to:

- french onion soup \$3 • shrimp bisque \$4 • small salad \$1 •
- small caesar \$3 • small greek salad \$3 • onion rings \$1 •
- cottage cheese \$1 • sweet potato fries \$1 •
- loaded fries with cheese & gravy \$2 •

8 oz Pat Lafreida Burgers*

straight from Manhattan to West Haven, featuring a
delicious blend of prime chuck, shoulder & brisket

Burger.....	7.00	deluxe 10.00
Cheese Burger.....	8.00	10.50
Avocado Burger fresh avocado & cheddar.....		13.00
Brutus Burger bacon, cheddar & mushrooms.....		13.00
Blue Burger stuffed with gorgonzola & topped with tomato & red onion.....		13.00
Gourmet Burger		
portobello mushroom & gorgonzola.....		13.00
Turkey Burger 1/3 lb.....		8.00
Enclave Burger 1/3 lb turkey burger portobello mushroom & gorgonzola.....		10.00
Mediterranean Burger		
seasoned ground lamb and feta.....		13.00
Salmon Burger topped with tarragon mayo.....		14.00
Chicken Burger topped with basil mayo.....		11.00

Wraps*

Caesar	
grilled chicken breast, romaine lettuce, romano cheese & caesar dressing.....	11.00
Spring	
roasted peppers, fresh mozzarella & baby greens with basil dressing.....	10.00
add grilled chicken breast.....	12.00
Veggie Wrap	
sauteed zucchini, yellow squash, mushrooms, red & green peppers, fresh mozzarella & basil mayo.....	13.00

Sandwiches

served with a pickle

Corned Beef or Smoked Pastrami.....	6.50
Sterling Silver Prime Roast Beef.....	6.50
Roast Turkey Breast.....	6.50
B.L.T (with mayo).....	4.50
Grilled Cheese	
(american, swiss, mozz, or cheddar).....	4.00
with ham or bacon.....	5.25
Chicken Salad.....	6.50
Tuna Salad (solid white).....	6.50
Fried Egg.....	2.25
with bacon, ham, or sausage.....	3.50
western style (ham, peppers & onion).....	3.50
	cheese .75 extra

Sides

Soup du Jour.....	3.75/4.75
Potatoes.....	4.00
Fresh Veggies.....	4.00
House Salad.....	4.50/6.50

Greek Specialties

Spinach Pie
crispy baked phillo dough, stuffed with spinach & feta cheese, garnished with greek salad and served with a cup of soup.....11.00

Gyro
sliced all beef gyro with tomato, onion, peppers, olives, feta cheese & tzatziki sauce over pita. Served with one side.....10.00

Chicken Souvlaki
tender chunks of marinated chicken breast with tomato, onion, peppers, olives, feta cheese & tzatziki sauce over pita. Served with one side.....13.00

Mediterranean Burger
seasoned ground lamb and feta burger. Served with one side.....13.00

Vegan

Tempeh Reuben
grilled tempeh, wild rice cake, sauerkraut & maple mustard on grilled rye. Served with fries or bean chili \$11.00

Linguini & Meatballs
featuring red lentil bulgur meatballs \$15.00

Grilled Tofu
with stir fried vegetables. Served over bulgur \$15.00

Organic Malibu Burger
delicious patty filled with vegetables. Served with pasta salad or fresh fruit salad \$10.00

"Mock" Chicken Salad
featuring tempeh & vegan mayo on a mini baguette. Served with pasta salad \$11.00

Chili
hot & spicy, made with 7 beans & fresh diced vegetables. Served over a bed of couscous \$10.00

Salads

Waldorf Salad
mixed greens, candied walnuts, red grapes, gorgonzola cheese & blue cheese dressing with grilled chicken.....14.00

Crab Salad
mixed baby greens, cucumbers, & grape tomatoes tossed in a lemon vinaigrette topped with fresh wild caught crabmeat. Drizzled with cayenne pepper sauce.....16.00

Cobb Salad
mixed garden salad topped with grilled chicken, avocado, crumbled blue cheese, hard boiled egg & crisp bacon. With your choice of dressing.....13.00

Chicken Caesar Salad
grilled chicken breast tossed with croutons, pecorino romano cheese & caesar dressing.....12.00

Tired of chicken on your salad?
upgrade to flanksteak.....\$5 extra
upgrade to grilled salmon.....\$5 extra
upgrade to grilled tuna.....\$6 extra
upgrade to sauteed shrimp.....\$6 extra
upgrade to pan seared scallops.....\$6 extra
substitute tempeh.....no charge

Chef Salad
turkey, roast beef, smoked ham, swiss cheese, hardboiled egg, tomato & cucumber on a bed of mixed greens. With your choice of dressing.....13.00

Greek Salad
feta cheese, olives, anchovies, tomatoes, green peppers & onions tossed in an oregano, olive oil & vinegar dressing.....10.00
with grilled chicken breast.....14.00

Beet Salad
Red beets and pan crusted goat cheese over mixed greens. Drizzled with a balsamic reduction.....15.00

Spinach Salad
Sautéed shrimp over baby spinach, crumbled gorgonzola, crispy bacon & hard boiled egg tossed with a balsamic reduction.....18.00

Mediterranean Salad
Sautéed shrimp tomato, red onion, olives, scallions, parsley, garbanzo beans & feta cheese tossed with a lemon vinaigrette.....17.00

Starters

French Onion Soup
au gratin with croutons & gruyere cheese \$6.00

Shrimp Bisque
rich & creamy pureed shrimp soup with a hint of cayenne \$7.00

Nachos Supreme
crisp corn tortillas topped with melted cheddar, chicken, tomatoes, onions, peppers, jalapeno peppers, olives, sour cream & salsa \$12.00

Stuffed Mushrooms
filled with crabmeat stuffing \$11.00

Crab Cakes
made with fresh wild caught crabmeat, drizzled with sherry cayenne mayonaise \$12.00

Buffalo Wings
8 wings with celery sticks & blue cheese dressing \$8.00

Onion Rings
made in-house with seasoned bread crumbs \$7.00

Taste Test
Mozzarella sticks, chicken fingers, & onion rings. Served with all the extras \$12.00

Chicken Fingers
made in-house and served with honey mustard sauce \$9.50

Potato Skins
topped with cheddar & bacon. Served with sour cream \$7.50

Mozzarella Sticks
with marinara sauce \$8.50

Vegan Platter (for two)
Kalamata hummus, roasted eggplant caviar & cucumber salsa. Served with pita bread \$14.00

Pasta

include soup or salad

Linguini
with spinach, mushrooms, sundried tomatoes, pine nuts, garlic & extra virgin olive oil.....14.00

Papa's Ziti
with chicken, broccoli, sundried tomatoes, roasted garlic & romano cheese.....15.00

Shrimp Scampi (7)
over pasta.....17.00

Entrees & Roasts

include soup or salad, potato & vegetable

New York Steak 12 oz
Sterling Silver prime cut.....18.00

Pork Chops 20 oz.....16.00

Roasted Half Perdue Chicken.....14.00

Meatloaf
made with Sterling Silver prime ground chuck. Served with gravy.....12.00

Southern Fried Chicken
extra crispy Perdue chicken.....13.00

Pot Roast
Sterling Silver prime flats, thinly sliced. Served with gravy.....13.00

London Broil
grilled sliced Sterling Silver prime flanksteak. Served with mushrooms & gravy.....15.00

Fresh Seafood

include soup or salad, potato & vegetable

Grilled Sashimi - grade Tuna.....18.00

Grilled Salmon Filet.....17.00

Broiled Icelandic Cod.....16.00

Stuffed Shrimp (4)
with crabmeat stuffing.....20.00

Sautee Classics

include soup or salad & choice of pasta

Chicken Tuscany
with sundried tomato basil pesto, fresh mozzarella & light cream sauce.....17.00

Chicken Francaise
with lemon, butter & white wine sauce.....15.00

Chicken Romano
baked with a romano cheese crust.....16.00

Chicken Portobello
with a portobello mushroom, sundried tomatoes & marsala wine sauce.....16.00

Chicken Madeira
with asparagus, mozzarella & madeira wine sauce.....16.00

Glossary

Bulgur

dried debranned wheat

Tahini

ground sesame paste

Tempeh

cultured and fermented soybeans made into a cake form

Tofu

soybean curd made from soy milk and pressed into blocks

Georgie's News

Our fries are now Vegan and Gluten Free!

We have switched to canola oil in the fryer and on the griddle.

For nutritional information please visit georgies-diner.com. (coming soon)

Cooking Temperatures

Please Note: the FDA advises thoroughly cooking meat, poultry, seafood, shellfish, and eggs reduces the risk of foodborne illness.

Furthermore, our kitchen uses the following guidelines when cooking meats:

Rare	red cool center
Medium Rare	red warm center
Medium	pink hot center
Medium Well	light pink hot center
Well	cooked throughout