

*** APPETIZERS ***

Shrimp Cocktail.....	\$9.95	Fried Mushrooms.....	\$7.95
Onion Rings.....	\$4.95	Oysters Rockefeller.....	\$13.95
Fried Calamari.....	\$7.95	Greek Tray.....	\$11.95
Fried Shrimp.....	\$15.95	Greek Meatballs & Feta Cheese.....	\$7.95
Fried Crab Claws.....	\$14.95	Cup of French Onion Soup.....	\$3.50
Sushi Grade AHI TUNA 4.5 oz.....	\$13.95		

SALADS & SIDES

Dinner Salad (without entrée).....	\$3.95	Wild Rice.....	\$3.95
Large Tossed Salad.....	\$7.95	Hand Cut Steak Fries.....	\$3.95
Greek Salad (with entrée).....	\$3.25	Baked Potato.....	\$3.95
(without entrée).....	\$4.95	Grilled Onions/Peppers/Tomatoes....	\$3.95
<i>Tossed Green Salad Topped with Feta Cheese, Anchovies, Greek Olives, and Green Peppers Served with Greek Olive Oil & Red Wine Vinegar</i>		Steamed Broccoli.....	\$3.95
		French Onion Soup, cup.....	\$3.50
		bowl.....	\$4.50
		Sautéed Onions.....	\$3.95
		Steamed Vegetable Medley.....	\$3.95

*** 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.....	\$22.95
<i>8 Large Freshly Breaded</i>	
SEAFOOD PLATTER.....	\$22.95
<i>A Delicious Combination of Fried Snapper, 3 Oysters, 4 Shrimp, and Stuffed Crab</i>	
FILET OF BABY RED SNAPPER (8 oz.).....	\$21.95
<i>Grilled, Broiled, or Blackened</i>	
BROILED LOBSTER (9 oz. Tail).....	\$29.95
FRIED SELECT OYSTERS (In Season).....	Half Dozen \$17.95 Dozen \$22.95
ALASKAN KING CRAB LEGS (18-20 oz.) Steamed & Split.....	\$32.95
FARM RAISED SALMON.....	\$24.95
<i>Grilled, Broiled, or Blackened</i>	
SUSHI GRADE AHI TUNA.....	\$28.95
<i>Grilled, Broiled, or Blackened</i>	

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

Thousand Island, Roquefort or Ranch.....Pint \$4.75.....Quart \$8.95

18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

WE DO NOT ACCEPT PERSONAL CHECKS

NO CIGARS OR PIPES IN THE DINING AREA PLEASE

HOW DO YOU LIKE YOUR STEAK?

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

RARE <i>Red cool center</i>	MEDIUM-RARE <i>Red Warm Center</i>	MEDIUM <i>Pink Hot Center</i>	MEDIUM-WELL <i>Slight Pink Center</i>	WELL <i>White Center</i>
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"Not Responsible for Tenderness of Medium-Well or Well-Done Steaks"



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\$29.95 <i>12 oz. of our choice beef</i>	BEEF KABOB\$22.95 <i>9 oz. of Tenderloin served on a skewer with onions, bell peppers and green tomatoes</i>
RIBEYE BUTT\$30.95 <i>12 oz. (when available) cooked rare to medium only</i>	SHORE & RANGE\$39.95 <i>9 oz. Lobster Tail with your choice of 8 oz. Delmonico Ribeye OR 5-1/2 oz. Filet Mignon</i>
PRIME RIB 10 oz.\$24.95 12 oz.\$27.95 <i>A succulent cut of prime rib, boned and served with our own au jus and horseradish sauce</i>	DOUBLE DELIGHT\$27.95 <i>8 oz. Delmonico Ribeye OR 5-1/2 oz. Filet Mignon with 4 Jumbo Fried Shrimp</i>
NEW YORK STRIP\$28.95 <i>14 oz. Executive Cut</i>	STEAK & CHICKEN\$27.95 <i>7 oz. Boneless Chicken Breast with 5-1/2 oz. Filet Mignon</i>
T-BONE\$31.95 <i>1-1/2 pounds. One of a kind for the hearty appetite</i>	GRILLED CHICKEN BREAST\$17.95 <i>Two 7 oz. Boneless & Skinless Chicken Breasts</i>
T-BONE CLUB\$26.95 <i>An 18 oz. Version of our T-Bone</i>	GRILLED PORK CHOPS\$17.95 <i>Two 9 oz. Center Cut Pork Chops</i>
FILET MIGNON*\$30.95 <i>8-1/2 oz. of the most lean and tender cut</i>	GROUND SIRLOIN STEAK\$15.95 <i>11 oz. of our own ground Ribeye and Filet Trimmings (ground fresh daily)</i>
	FILET & FISH COMBO\$29.95 <i>5 oz. Filet Mignon with choice of 5 oz. Salmon or Tuna</i>

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.) \$6.95	PORK CHOP (9 oz.)\$7.95
FRIED FANTAIL SHRIMP (3)\$8.95	RIBEYE (5 oz.)\$13.95
GRILLED CHICKEN BREAST\$7.95	CHICKEN TENDERS\$7.95
CHILDS HAMBURGER\$5.95	

* 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).....	\$2.95
COLOMBIAN COFFEE.....	\$2.95	FRUIT JUICES.....	\$2.95
UNSWEET TEA - (HOT OR ICED).....	\$2.95	MILK.....	\$2.95
HOT CHOCOLATE.....	\$2.95	PERRIER.....	\$2.95

ESPRESSO

REGULAR OR DECAF	
SINGLE.....	\$3.25
DOUBLE...	\$3.75

CAPPUCCINO

REGULAR OR DECAF....	\$4.95		
WITH NON-ALCOHOLIC FLAVORS.....	\$5.50	WITH LIQUEURS.....	\$7.50

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		IRISH	
KEOKE		ITALIAN	
CHERRY SWIZZLE		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