

George's Steakhouse

2208 S Memorial Dr 54915-1432 · +19207334939 · Updated: Jan 14, 2026

[View online menu](#)



HOUSE FEATURES 7

Bar-B-Q Pork Ribs **\$22.00**

Tenderloin Alfredo **\$22.00**

6 oz. Lamb Chops **AVAILABLE OPTIONS**

(2): \$25.00
(3): \$35.00

8 oz. Pork Chops **AVAILABLE OPTIONS**

(1): \$14.00
(2): \$20.00

Tenderloin Stroganoff **\$17.00**

Chicken Piccata **\$18.00**

Lemon-Pepper Chicken **\$18.00**

SEAFOOD SUPREME 8

Shrimp and Scallops Pasta **\$24.00**

in a tomato basil cream sauce

12 oz. Icelandic Haddock **\$19.00**

Sea Scallops (7-9) **\$27.00**

broiled or deep-fried

7 oz. Cold Water Lobster Tail **AVAILABLE OPTIONS**

1 Tail: \$39.00
2 Tails: \$68.00

Walleyed Pike Almandine **\$25.00**

Gulf Shrimp **\$21.00**

Coconut Shrimp **\$20.00**

honey-apricot dipping sauce

8 oz. Atlantic Salmon **\$22.00**

in our creamy lemon-dill sauce

USDA CHOICE OR HIGHER 9

14 oz. Ribeye	\$32.00
12 oz. George's Sirloin	\$25.00
23 oz. Porterhouse	\$39.00
9-10 oz. Filet Mignon	\$35.00
18 oz. T-Bone	\$30.00
6-7 oz. Petite Tenderloin	\$25.00
topped with shredded onion rings	
14 oz. New York Strip	AVAILABLE OPTIONS
	\$34.00
	Bleu Crusted: \$37.00
7 oz. Tenderloin Tips	\$16.00
10 oz. Chopped Sirloin	\$15.00

FLAVORFUL COMBINATIONS ⁵

Scallops	\$32.00
Shrimp	\$30.00
7 oz. Cold Water Lobster	\$55.00
8 oz. Haddock	\$29.00
½ Order Perch	\$31.00

LIGHTER FARE ⁸

6-7 oz. Tenderloin Platter	\$22.00
9-10 oz. Ribeye	\$22.00
9-10 oz. New York Strip	\$23.00
8 oz. Broiled Chicken Breast	\$16.00
plain, honey-apricot or bbq glaze	
Penne Alfredo	\$14.00
Veggie Alfredo	AVAILABLE OPTIONS
broccoli, mushrooms, scallions, tomato	
	\$16.00
	Add Broiled Chicken: \$3.00
	Add Shrimp: \$6.00
8 oz. Icelandic Haddock	\$15.00
broiled or deep-fried	

6 oz. Atlantic Salmon **\$17.00**
in our creamy lemon-dill sauce

FRIDAY DINNER SPECIALS 3

Haddock Monterey **\$18.00**

Chardonnay cream, jack cheese, Parmesan crumb topping

Pepper Crusted Haddock **\$17.00**

buttered crumbs, cracked pepper and basil

Seafood Alfredo **\$20.00**

with penne, shrimp, scallops, crab blend, mushrooms and Parmesan

FRIDAY NIGHT FISH FRY 5

Icelandic Haddock **\$15.00**

broiled or deep-fried

Deep-Fried Lake Perch **\$17.00**

Coconut Shrimp **\$15.00**

honey-apricot dipping sauce

Pan-Fried Pike **\$21.00**

Seafood Platter **\$25.00**

an array of golden fried shrimp, scallops, perch and haddock

LARGE SALAD 4

George's Chef Salad **\$13.00**

broiled or crispy chicken or shrimp with crisp greens, fresh veggies, sliced egg and cheese

Tenderloin Medallion Salad **\$15.00**

crisp greens, veggies, sliced egg, croutons, Parmesan and Italian dressing

Chicken Caesar Salad **\$14.00**

crisp greens with broiled chicken, veggies, sliced egg, croutons, Parmesan and creamy Caesar dressing

Oriental Chicken Salad **\$14.00**

crispy or broiled chicken with crisp greens, carrot, scallions, almonds, red cabbage, and tomatoes. Topped with crispy rice noodles and a side of toasted sesame dressing

SANDWICHES 4

5 oz. Tenderloin Sandwich **\$13.00**

5 oz. Broiled Chicken **\$9.00**

7 oz. George's Burger **\$10.00**

7 oz. Cheeseburger

\$11.00

cheddar, Swiss, Provolone

POTATO SELECTIONS 8

Baked

French Fries

Hash Browns

Peels

Au Gratin

American Fries

Garden Rice Blend

Vegetable du Jour

BUSINESS MEETINGS 1

We have several options to accommodate your luncheon or dinner.

Whether it is for a breakfast lunch or dinner meeting, we will help create an impressive productive environment.

MILE STONES AND SPECIAL EVENTS 6

Wedding Rehearsals

Small Weddings

Anniversaries

Birthday Parties

Wedding & Baby Showers

Funeral Gatherings

ACCOMMODATIONS 3

Our Barrel Room accommodates up to 40 guests.

Our largest main dining room can accommodate up to 60 private.

Our "upper dining" can seat 40 guests as well. (Minimum private party guest may be required, please check with us).

Please contact us to help you customize your event.

We will work with you to plan a limited menu to fit your budget. Inclusive packages are available for tour groups.

WHAT OUR CLIENTS SAY ABOUT OUR FOOD AND SERVICE. 1

What our clients say about our food and service.

"Dear Brad and staff - Thanks to you all for the wonderful meal we were served in July" Everyone said wonderful things about the service, your cheerfulness & kindness & the quality & presentation of the meal! Will be back!