

CHEF GEOFF'S



Chef Geoff's Established 2000

FALL 2018 DINNER

Executive Chef Guillermo Villatoro
General Manager David Lynch

WEEKEND BRUNCH

EGGS, ENDLESS MIMOSAS, BLOODIES
EVERY SATURDAY & SUNDAY

ONLINE ORDERING

ORDER FOR DELIVERY OR PICKUP AT
www.CHEFGEOFF.com

HALF PRICE WINE

EVERY WEDNESDAY!
SO MANY BOTTLES!

STAY IN THE LOOP

FOLLOW CHEF GEOFF
ON TWITTER @chefgeoffs

PRIVATE DINING

ASK FOR INFO OR EMAIL US AT
PARTY@CHEFGEOFF.COM

GIFT CARDS

BUY HERE OR ONLINE AT
www.CHEFGEOFF.com

HAPPY HOUR

DAILY 3 UNTIL 7 - ALL DAY MONDAY & TUESDAY
AVAILABLE IN THE BAR AREA

STAR CARD

FREE TO JOIN
EARN POINTS, ENJOY REWARDS

SNACKS & APPS

White Truffle Popcorn truffle oil, parmesan 6⁹⁵

Honey Sriracha Cauliflower cilantro, jalapeño, sesame seeds 9⁹⁵

Buttermilk Fried Chicken Wings creole ranch 10⁹⁵

Hummus and Pita chickpea salad, housemade pita 10⁹⁵

Tuna Tartare crispy avocado, wasabi aioli 15⁹⁵

Caramelized Onion Dip skin on potato chips, black pepper, chives 7⁹⁵

Bacon Nachos oaxaca cheese, jalapeño, sour cream, guacamole 10⁹⁵

Plantain Chips guacamole, cotija cheese, pico de gallo 9⁹⁵

Crispy Brussels Sprouts lemon zest, parmesan 9⁹⁵

Crispy Calamari marinara, lemon aioli 14⁹⁵

Loaded Tater Tots fontina béchamel, cheddar cheese, bacon, sour cream 7⁹⁵

SALADS

starter size 11⁹⁵ entrée size, topped with

grilled chicken, fried portobello, crispy chicken, or buffalo chicken 17⁹⁵

crispy calamari, grilled ny strip steak, salmon, or shrimp 19⁹⁵

Spinach crumbled egg, bacon, blue cheese, tomato, red onion, honey mustard

Super Kale apple, cranberry, pecans, quinoa, gouda, maple-cider vinaigrette

Mixed Lettuces feta, candied walnuts, carrots, pomegranate vinaigrette

Cadillac Caesar corn & black bean relish, croutons, avocado, spicy dressing

Greek feta, olives, onion, cucumber, pepperoncini, tomatoes, pita croutons

Caesar romaine, parmesan, garlic croutons

**WE NOW ACCEPT RESERVATIONS
THROUGH RESERVE!**

Download the App or Go to Reserve.com
(Chefgeoff.com is always a good bet as well)
#nomoreopentable

CHEF'S DINNER FEATURES

Crispy Shrimp Bowl

asian slaw, butternut squash, edamame, seaweed salad, sriracha aioli 19⁹⁵

Short Rib Tortellini

brown butter veal jus, sage, parmesan 19⁹⁵

Pecan Crusted Salmon

brussels sprouts, country ham & sweet potato hash, honey mustard sauce 26⁹⁵

Jumbo Sea Scallops

cauliflower polenta, golden raisins, caper & pine nut sauce 28⁹⁵

Maple Brined Chicken

grifton cheddar mac & cheese, roasted acorn squash, rosemary jus 21⁹⁵

Yellowfin Tuna

butternut squash puree, swiss chard, red curry sauce, pomegranate salsa 29⁹⁵

Housemade Rigatoni

italian sausage & tomato ragù, basil, parmesan 18⁹⁵

New York Strip Steak

loaded baked potato, sautéed cauliflower, pepperonata sauce 29⁹⁵

Baja Fish Tacos

battered cod, crema, shredded cabbage, cotija cheese, avocado, cilantro 16⁹⁵

Madras Curry Chicken

couscous, green apples, raisins, arugula, curry cream 23⁹⁵

Jumbo Lump Crabcakes

creamy corn & bacon sauce, garlic kale, old bay remoulade 22⁹⁵/34⁹⁵

Wild Mushroom Ravioli

roasted garlic, grape tomatoes, arugula, truffle pecorino 19⁹⁵

SIMPLE & HEALTHY *with sautéed cauliflower, garlic & breadcrumbs*

Pan Seared Cod 26⁹⁵

Atlantic Salmon 25⁹⁵

NY Strip Steak 28⁹⁵

Chicken Paillard 17⁹⁵

Yellowfin Tuna 28⁹⁵

Jumbo Lump Crab Cakes 22⁹⁵/34⁹⁵

SIDES

Wild Mushrooms 7⁹⁵

Garlic Spinach 7⁹⁵

Bacon Brussels Sprouts 7⁹⁵

Cheddar Mac & Cheese 7⁹⁵

PIZZA PIES

Lasagna

béchamel, fontina, spinach, mushrooms, ricotta, meatballs 13⁹⁵

Brussels Sprouts

béchamel, bacon, country ham, caramelized onion, honey, blue cheese 14⁹⁵

Thick Cut Pepperoni

provolone, tomato sauce, arugula, parmesan 13⁹⁵

Nice To Meat You

smoked mozzarella, sopressata, sausage, pepperoni, bacon, cherry peppers 15⁹⁵

Garlic Shrimp

creamy pesto, red swiss chard, provolone, lemon ricotta 14⁹⁵

Wild Mushroom

taleggio, fontina, truffle pecorino, thyme 14⁹⁵

Straight Up

mozzarella, tomato sauce, basil, evoo 12⁹⁵

BURGERS & SANDWICHES

CG burger made with Creekstone Farms Angus

served with your choice of: fries, sweet potato fries, or balsamic greens

substitute a gluten free bun for \$3

CG Burger cheddar, bacon, lettuce, tomato, onion, chipotle aioli 16⁹⁵

Salmon Burger arugula, tomato, bacon, arugula aioli 16⁹⁵

Black Bean Burger pepper jack, fried jalapeño, guacamole 15⁹⁵

Spicy Chicken pepper jack, lettuce, tomato, avocado sauce, jalapeño bun 16⁹⁵

Turkey Burger cheddar, turkey bacon, avocado, tomato, dijonaise 16⁹⁵

SKINNY SODAS 3⁹⁵

Cherry Almond Mixed Berry Ginger Lime

SUNSET SPECIAL

three courses only \$27⁹⁵ 4-6:30 pm nightly

Any Soup or Salad

Madras Curry Chicken, Mushroom Ravioli, Salmon, Short Rib Tortellini,

Spicy Crispy Shrimp Bowl, Baja Fish Tacos, Any Burger or Pizza,

Any Dessert