

# Georges

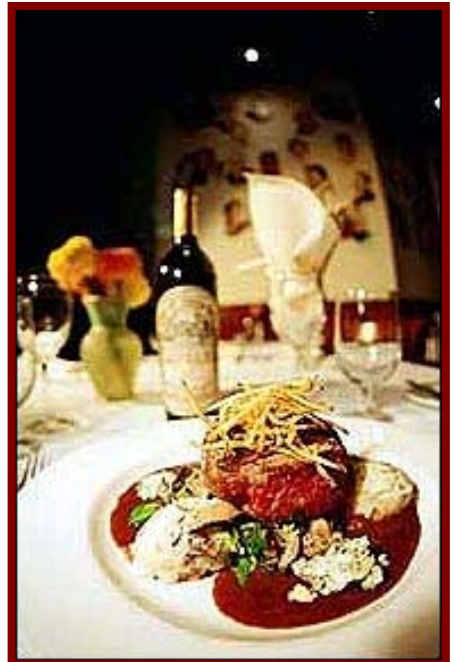
on Fifth

835 Fifth Avenue  
San Diego, CA 92101

**Book an Event:**  
Phone: 619.741.7916  
Fax: 619.741.6577

NewEvent@EMEEvents.com  
www.EMEEvents.com

- ◆ Open 7 days
- ◆ Dinner
  - ◆ Sun – Thurs 5:00pm – 10:00pm
  - ◆ Fri – Sat 5:00pm – 11:00pm
- ◆ Private Dining Options for Parties from 16 to 130 guests
- ◆ Main Dining Room Buyout Available
- ◆ Valet & garage parking available throughout Gaslamp Quarter; \$10.00 & up
- ◆ Dress Code: Business Casual



- ◆ Voted "Best of the Best" Steakhouses by 600,000 San Diegans
- ◆ "Best of" Award – [www.bestof.com](http://www.bestof.com) - July 2002
- ◆ Featured San Diego Restaurant - *Wine Enthusiast Magazine* April 2002

As one of San Diego's great steak & seafood destinations, we offer the only hand selected, "center-cut" and "wet-aged" prime certified angus beef® in San Diego. Who can resist an amazing feast in a restaurant filled with history...Dine in Wyatt Earp's former gambling hall & saloon and enjoy the Grammy-nominated music of Tom Barabas, "live", Wednesday through Saturday.

## Group Accommodations



**Wyatt Earp Room**

Unlike most other private dining rooms in the Gaslamp Quarter that are tucked away in back, this one overlooks Fifth Avenue.

**Without AV:**

Banquet: 20 Guests spacious  
24 Guests maximum  
Conference: 16 Guests spacious  
20 Guests maximum

**WITH AV:**

Banquet: 18 Guests spacious  
20 Guests maximum  
Conference: 14 Guests spacious  
16 Guests maximum

*Sunday – Thursday:*

\$800 Food and Beverage Minimum,  
plus 8.75% Tax and 18% Gratuity

*Friday – Saturday:*

\$1,000 Food and Beverage Minimum,  
plus 8.75% Tax and 18% Gratuity



**La Jolla Cove Room**

This semi-private space is an extension of the Main Dining Room.

**Without AV:**

Conference: 14 Guests spacious  
18 Guests tight

*Sunday – Thursday:*

\$59.00 Per Person Minimum,  
plus 8.75% Tax and 18% Gratuity

*Friday – Saturday:*

\$69.00 Per Person Minimum,  
plus 8.75% Tax and 18% Gratuity



**Main Dining Room**

Wyatt Earp's former gambling hall and saloon with Grammy-nominated pianist available Wednesday through Saturday at no additional charge.

**Without AV:**

106 Guests spacious  
120 Guests maximum

**WITH AV:**

80 Guests spacious  
100 Guests maximum

*Buyout Sunday – Thursday:*

\$8,000 Food and Beverage Minimum,  
plus 8.75% Tax and 18% Gratuity

*Buyout Friday – Saturday:*

\$10,000 Food and Beverage Minimum,  
plus 8.75% Tax and 18% Gratuity

## Group Menus

Listed in the following sections  
are a few sample banquet menus.

G5 – Georges on Fifth also offers \$99.00 pre-fixe menus  
that include food, two glasses of wine, tax and gratuity.

Our Executive Chef will be happy to create customized  
Banquet Menus for your next affair.



### MENU SELECTION ONE

#### FIRST COURSE

*Choice of*

#### **Dungeness Crab Cakes**

*Served with Roasted Red Bell Pepper Cream and Fresh Cilantro*

#### **Panko Fried Shrimp**

*Served with Thai Peanut Sauce, Cilantro Oil  
and Crisp Wonton Strings*

#### SECOND COURSE

*Choice of*

#### **Young Spring Greens**

*with Caramelized Toasted Walnuts, Red Grapes,  
Tomatoes and Feta Cheese, Tossed in a Balsamic Vinaigrette*

#### **Caesar Salad**

*with Hearts of Romaine Spears, Croutons and Shaved Parmesan,  
Tossed in a Classic Caesar Dressing*

#### MAIN COURSE

*Choice of*

#### **USDA Prime Filet Mignon (8 oz. Cut)**

*with Seasonal Vegetable, Leeks and Fingerling Potatoes*

#### **Salmon**

*Sautéed with Coriander Crust, Sun Dried Cherry Fennel Relish,  
Basil Oil and Montrachet Risotto*

#### **Linguini with Maine Lobster**

*with Tomato, Garlic, Onion, Basil and Feta Cheese,  
Tossed in a White Wine Lemon Sauce*

#### **Free Range Chicken Breast**

*with Sherry Wine Reduction, Roasted Tomato Gnocchi & Baby Arugula*

#### DESSERT

*Choice of*

#### **Grand Marnier Chocolate Mousse**

#### **Vanilla Bean Crème Brûlée**

**\$59.00 PER PERSON,  
PLUS BEVERAGES, 8.75% TAX AND 18% GRATUITY**

*\*MENU ITEMS & PRICES SUBJECT TO CHANGE*



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## Group Menus

### MENU SELECTION TWO

#### FIRST COURSE

*Choice of*

##### **Maine Lobster "Martini"**

*Marinated in Peppered Vodka with Avocado,  
Cucumber Cocktail Sauce and "Martini" Olives*

##### **Dungeness Crab Cakes**

*Served with Roasted Red Bell Pepper Cream and Fresh Cilantro*

#### SECOND COURSE

*Choice of*

##### **Young Spring Greens**

*with Caramelized Toasted Walnuts, Red Grapes,  
Tomatoes and Feta Cheese, Tossed in a Balsamic Vinaigrette*

##### **Caesar Salad**

*with Hearts of Romaine Spears, Croutons and Shaved Parmesan,  
Tossed in a Classic Caesar Dressing*

#### MAIN COURSE

*Choice of*

##### **USDA Prime Filet Mignon (8 oz. Cut)**

*with Seasonal Vegetable, Leeks and Fingerling Potatoes*

##### **Grilled Porterhouse of Veal (14oz. Cut)**

*with Wild Mushroom Marsala Demi-Glace,  
Whole Grain Mustard Spätzle Noodles and Spinach Ragout*

##### **Salmon**

*Sautéed with Coriander Crust, Sun Dried Cherry Fennel Relish,  
Basil Oil and Montrachet Risotto*

##### **Jumbo Sea Scallops**

*Pan Seared with Wild Rice Dust, Sun Dried Tomato Tapenade,  
Green Goddess Dressing, Watercress and New Potatoes*

##### **Linguini with Maine Lobster**

*with Tomato, Garlic, Onion, Basil and Feta Cheese,  
Tossed in a White Wine Lemon Sauce*

#### DESSERT

*Choice of*

##### **Grand Marnier Chocolate Mousse**

##### **Vanilla Bean Crème Brûlée**

##### **Almond Joy Tarte**

##### **Berries & Cream**

\$69.00 PER PERSON,  
PLUS BEVERAGES, 8.75% TAX AND 18% GRATUITY

\*MENU ITEMS & PRICES SUBJECT TO CHANGE

### MENU SELECTION THREE

#### FIRST COURSE

*Choice of*

##### **Maine Lobster "Martini"**

*Marinated in Peppered Vodka with Avocado,  
Cucumber Cocktail Sauce and "Martini" Olives*

##### **Dungeness Crab Cakes**

*Served with Roasted Red Bell Pepper Cream and Fresh Cilantro*

#### SECOND COURSE

*Choice of*

##### **Young Spring Greens**

*with Caramelized Toasted Walnuts, Red Grapes,  
Tomatoes and Feta Cheese, Tossed in a Balsamic Vinaigrette*

##### **Caesar Salad**

*with Hearts of Romaine Spears, Croutons and Shaved Parmesan,  
Tossed in a Classic Caesar Dressing*

#### THIRD COURSE

##### **California Seafood Bisque**

*Served with Sherry Wine and Poppy Seed Fleuron*

#### MAIN COURSE

*Choice of*

##### **USDA Prime Filet Mignon (8 oz. Cut)**

*with Seasonal Vegetable, Leeks and Fingerling Potatoes*

##### **Grilled Porterhouse of Veal (14oz. Cut)**

*with Wild Mushroom Marsala Demi-Glace,  
Whole Grain Mustard Spätzle Noodles and Spinach Ragout*

##### **Pan-Seared Rack of Colorado Lamb (12oz. Cut)**

*with Red Curry Plum Demi-Glace, Pistachio Couscous,  
Fresh Watercress and Apple Cucumber Mint Relish*

##### **Sushi-Grade Ahi**

*Flash Seared with Hoisin Glaze, Fried Rice, Tropical Fruit Salsa,  
Cilantro Oil and Crisp Wontons Strings*

##### **Jumbo Sea Scallops**

*Pan Seared with Wild Rice Dust, Sun Dried Tomato Tapenade,  
Green Goddess Dressing, Watercress and New Potatoes*

##### **Linguini with Maine Lobster**

*with Tomato, Garlic, Onion, Basil and Feta Cheese,  
Tossed in a White Wine Lemon Sauce*

#### DESSERT

*Choice of*

##### **Grand Marnier Chocolate Mousse**

##### **Vanilla Bean Crème Brûlée**

##### **Almond Joy Tarte**

##### **Berries & Cream**

\$79.00 PER PERSON,  
PLUS BEVERAGES, 8.75% TAX AND 18% GRATUITY

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## Event Information

### Booking Information

G5 is happy to go over the details of your event. Once the event information (date, time, and number of guests) has been determined, G5 will fax/email their contract to the guest to be signed. When the guest agrees, the room will be put on hold with a credit card.

### Food and Beverage Estimate

G5 offers a variety of menus to fit your budget. A service charge of 18% will be added to all food and beverage items and tax will be calculated on 8.75% of subtotal. An extensive wine list will help to complete your event. No outside food or wine or any other beverages are permitted on premises.

The Director of Marketing must be notified of your final guarantee no later than three (3) business days (72 hours) prior to your function. G5 cannot be responsible for service to more than five (5%) percent over your guarantee. If no guarantee is received G5 will assume the estimated number of guests on the original reservation to be correct, and charges will be made accordingly. If the number of guests that arrive on the day of your event fall below your guarantee number, you will be charged for the guests that you have guaranteed (*If selecting a banquet menu, charge is determined by the per person cost of menu. If ordering off the regular dinner menu, a \$60.00 per person charge will be assessed.*)

### Cancellations

Cancellations must be made only with the Director of Marketing and will be confirmed via fax or by a confirmation letter. G5 requires seventy-two (72) hours notice for cancellations. Any cancellation which occurs within seventy-two (72) hours of the function will result in a charge of 50% of the total menu price, multiplied by the guaranteed guest count. This amount will be charged to the credit card on file. Cancellation Fees can be applied to future programs if a cancellation occurs.

### EME Rewards

**EME Appreciation Program** – G5 offers a gift certificate credit of \$50 for every \$1,000 spent on food and beverage for all private events EME books for you at their venue. These certificates may be used for future regular reservations or private party bookings at G5.

In addition, earn **EME Points** equal to 1% Cash-Back\* for all events EME books for you with our Approved Venues and Services.

See the Rewards page on the EME website for more details.

\* EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice

### Parking

Valet and garage parking available throughout Gaslamp Quarter \$10.00 & up. Please contact us to arrange for Valet Charges to be included on final bill.

## Map & Directions



### **From the 5 Freeway Southbound:**

*Coming from Del Mar, Solana Beach, Oceanside, Orange County, etc*

- ◆ Take the 5 Freeway South.
- ◆ Exit Front Street (veering right).
- ◆ Continue southbound on Front Street to Market Street.
- ◆ Turn Left on Market Street and continue to Fifth Avenue.
- ◆ Turn left on Fifth Avenue.
- ◆ G5 is 1½ blocks up on the right-hand side.

### **From the 5 Freeway Northbound:**

*Coming from Imperial Beach, Coronado, Mexico, or the Airport*

- ◆ Take the 5 Freeway North. Exit on Sixth Avenue
- ◆ Turn left on Sixth Avenue and continue to Market Street.
- ◆ Turn right on Market Street and continue to Fifth Avenue
- ◆ Turn right on Fifth Avenue.
- ◆ G5 is 1½ blocks up on the right-hand side.

### **From Hwy 163 Southbound:**

*Coming from Mission Valley, Riverside County, etc.*

- ◆ Follow Hwy 163 southbound until it becomes 10<sup>th</sup> Avenue and continue straight until Market Street.
- ◆ Turn right on Market Street and continue to Fifth Avenue
- ◆ Turn right on Fifth Avenue.
- ◆ G5 is 1½ blocks up on the right-hand side.

### **From Hwy 94 Westbound:**

*Coming from El Cajon etc.*

- ◆ Follow to the end of I 94 until it becomes F Street
- ◆ Continue straight on F Street until Fifth Avenue.
- ◆ Turn right on Fifth Avenue.
- ◆ G5 is ½ block up on the right-hand side.



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## Regular Dinner Menu\*

### APPETIZERS

**\* Dungeness Crab Cakes \$12.00**

*Served with Roasted Red Bell Pepper Cream and Fresh Cilantro*

**Today's Fresh Oysters \$14.00**

*Served on the Half-Shell*

*with Cocktail Sauce and Cucumber Vinaigrette*

*~ or ~*

*Broiled with Cilantro Pesto, Sun Dried Tomato and Feta Cheese*

**Shrimp Cocktail \$10.00**

*Served with Avocado and Cucumber Cocktail Sauce*

**Panko Fried Shrimp \$10.00**

*Served with Thai Peanut Sauce,  
 Cilantro Oil and Crisp Wonton Strings*

**Grilled Portobello Mushroom \$8.00**

*Marinated in Peppered Vodka with Spinach,  
 Bacon and Grilled Onions in a Roasted Tomato Mushroom Jus*

**Artichoke (Seasonal) \$7.00**

*Steamed and Served with Drawn Butter and Garlic Mayonnaise*

**\* Tower of Tropical Tuna Tartare \$12.00**

*Served with Hoisin Glaze, Citrus Ponzu Broth & Tropical Fruit Salsa*

**Beef Carpaccio \$10.00**

*Served Paper-Thin with Truffle Oil, Balsamic Syrup,  
 Bitter Greens and Shaved Parmesan*

**\* Maine Lobster "Martini" \$12.00**

*Marinated in Peppered Vodka with Avocado,  
 Cucumber Cocktail Sauce and "Martini" Olives*

**Roasted Tomato Bruschetta \$6.00**

*Served on Thick Slices of Black Olive Bread  
 with Basil Oil and Shaved Parmesan*

\*MENU ITEMS & PRICES SUBJECT TO CHANGE

\* Georges Signature Dishes

### SOUPS

**\* California Seafood Bisque \$10.00**

*Served with Sherry Wine and Poppy Seed Fleuron*

**Creamy Wild Mushroom Soup \$8.00**

*Served with Truffled Risotto and Crisp Leeks*

**Chef's Soup of the Day \$6.00**

### SALADS

**Young Spring Greens \$7.00**

*with Caramelized Toasted Walnuts, Red Grapes,  
 Tomatoes and Feta Cheese, Tossed in a Balsamic Vinaigrette*

**Caesar Salad \$8.00**

*with Hearts of Romaine Spears, Croutons and Shaved Parmesan,  
 Tossed in a Classic Caesar Dressing  
 with Grilled Chicken, \$14.00*

**Spinach Salad \$9.00**

*with Grilled Onions, Shiitake Mushrooms,  
 Bacon and Smoked Vermont Cheddar,  
 Tossed in a Sherry-Dijon Vinaigrette*

**Beefsteak Tomato and Maui Onion \$9.00**

*with Crumbled Roquefort and Shallots in a Balsamic Vinaigrette*

**Vine-Ripened Tomato Salad \$9.00**

*with Fresh Buffalo Mozzarella, Shaved Onion,  
 Basil Oil and Balsamic Syrup*

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# Regular Dinner Menu\*

## IRRESISTIBLE DISHES

### Surf & Turf \$59.00

6oz USDA Prime Filet Mignon Certified Angus Beef & 6-7oz Lobster Tail

## STEAK ENTRÉES

We Serve Only the Finest Certified Angus Beef®,  
 USDA Prime & Snake River Farms KOBE

The Only Hand Selected, "Center-Cut"  
 and Aged Prime Certified Angus Beef® Sold in San Diego

All of our Certified Angus & USDA Prime Steaks below  
 are served with  
 Fresh Leeks & our Port Wine or Jack Daniel's Demi-Glace.

### USDA Prime Filet Mignon

6 oz. cut \$24.00 — 8 oz. cut \$32.00

### USDA Prime New York Strip

12 oz. cut \$46.00

### USDA Prime "Bone-In" Ribeye (Tom's Pick)

18 oz. cut \$39.00

### Certified Angus Beef® Top Sirloin Steak

10 oz. cut \$19.00

## SIDE DISHES

Seasonal Vegetables \$5.00

George's Mashed \$5.00

Shoestring Fries \$5.00

Fingerling Potatoes \$5.00

Baked Potato \$5.00

Asparagus \$8.00

\*MENU ITEMS & PRICES SUBJECT TO CHANGE

## ENTRÉES

### \* Grilled Pork Chop... "George's Favorite"

Double-Thick 14 oz. cut \$24.00

with Ginger Hoisin BBQ Sauce, Sweet Potato Mash,  
 Saffron Dijon Drizzle and Shiitake Corn Relish

### Grilled Porterhouse of Veal 14 oz. cut \$34.00

with Wild Mushroom Marsala Demi-Glace,  
 Whole Grain Mustard Spätzle Noodles and Spinach Ragout

### \* Pan-Seared Rack of Colorado Lamb

12 oz. cut \$34.00

with Red Curry Plum Demi-Glace, Pistachio Couscous,  
 Organic Watercress and Apple Cucumber Mint Relish

### Free Range Chicken Breast \$16.00

with Sherry Wine Reduction, Roasted Tomato Gnocchi & Baby Arugula

### Six Onion Risotto \$15.00

with Kalamata Olive Burgundy Demi-Glace,  
 Fresh Rosemary, Asparagus, Sun Dried Tomato and Feta Cheese

### Stir-Fry Seasonal Vegetables \$14.00

Served with Shiitake Mushrooms, Asparagus, Baby Bok Choy,  
 Water Chestnuts, Broccoli, Carrots and Snow Peas  
 in a Teriyaki Sauce with Fried or Steam Rice

### Salmon \$24.00

Sautéed with Coriander Crust, Sun Dried Cherry Fennel Relish,  
 Basil Oil and Montrachet Risotto

### \* Sushi-Grade Ahi \$28.00

Flash Seared with Hoisin Glaze, Fried Rice, Tropical Fruit Salsa,  
 Cilantro Oil and Crisp Wonton Strings

### \* Jumbo Sea Scallops \$30.00

Pan Seared with Wild Rice Dust, Sun Dried Tomato Tapenade,  
 Green Goddess Dressing, Organic Watercress and New Potatoes

### Halibut \$26.00

Grilled with Chipotle Tomato Sauce, Jalapeno Corn Cake,  
 Goat Cheese Risotto, Avocado, Cilantro Oil,  
 Toasted Pepitas and Tortilla Confetti

### Linguini with Maine Lobster \$32.00

with Tomato, Garlic, Onion, Basil and Feta Cheese,  
 Tossed in a White Wine Lemon Sauce.

### Pasta Selections \$12.00

Linguini, Fettuccini, Rotelli, Penne or Angel Hair Pasta  
 with Your Choice of  
 Alfredo or Marinara Sauce. with Grilled Chicken or Salmon, \$20.00

\*MENU ITEMS & PRICES SUBJECT TO CHANGE

\* Georges Signature Dishes

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