



Gluten Free Options (G) Vegetarian Options (V)

(G) Lobster Bisque Cup \$9 Bowl \$11 Tomato Basil Bisque Cup \$8 Bowl \$10

(G/V) King George House Salad \$8

Mixed Baby Greens, Granny Smith Apples, Tomatoes, Glazed Walnuts and Gorgonzola Tossed with a White Balsamic Vinaigrette Dressing

Classic Caesar Salad \$8

Romaine Lettuce, Pecorino Romano, Croutons tossed in our Traditional Caesar Dressing

Bacon Wrapped Shrimp \$16

Served with Chipotle Honey Garlic Sriracha Sauce

Shrimp Cocktail \$18

Poached Tiger Shrimp with Horseradish Cocktail Sauce

Warm Crab Dip \$14

Served with three Baked Parmesan soft Pretzels.

(V) Hummus \$9

Roasted Garlic Hummus, served with Pita, Roasted Red Peppers and Olives.

Warm Sourdough Boule \$8 (Half \$4)

With Garlic Butter, Pecorino and Mozzarella Cheese - or Plain - FRESH BAKED TO ORDER

Meatballs Al Forno \$13

Ground Certified Angus Beef with San Marzano Sauce, Pecorino and Garlic Bread.

Entrées

(G) Crab Cakes \$50

Two Maryland Style Blue Crab Cakes with Remoulade Sauce Served with Roasted Garlic Mashed Potatoes, and Market Vegetables

Pan Seared Atlantic Salmon \$26

Topped with Dijon Mustard Sauce Drizzle and served with Rice Pilaf and Market Vegetables

Chilean Sea Bass \$42

Potato Crusted with Lemon Beurre Blanc finish Served with Roasted Garlic Mashed Potatoes and Market Vegetables

Shrimp Penne Vodka \$28

Penne Pasta with House Made Vodka Sauce Tiger Shrimp, Bacon Bits and Peas.

(G) The Kings Pork Chop \$30

14oz French Cut Pork Chop with Herb Compound Butter, Ginger Apple Chutney, Roasted Garlic Mashed Potatoes and Market Vegetables

Filet Mignon \$48

Grilled 8 oz. Filet Mignon finished with a Demi Glaze and served with Roasted Garlic Mashed Potatoes and Market Vegetables

Prime Rib \$35

Slow Roasted Prime Rib served with Roasted Garlic Mashed Potatoes, Market Vegetables, Au Jus

Slow Roasted Short Rib \$38

finished with a Veal Reduction, served with Roasted Garlic Mashed Potatoes and Market Vegetables

Grilled Baby Back Ribs \$28

Falls off the Bone! Brushed with Tangy BBQ Sauce and served with French Fries and Coleslaw

The King's Chicken \$19

Beer Can Half Chicken finished with a Rosemary Pan Sauce and served with Garlic Mashed Potatoes and Market Vegetables.

(V) Stuffed Bell Pepper \$18

with Quinoa, Black Beans, Mango, Pepper Jack Cheese, Rice Pilaf, Spinach and a side of Marinara Sauce.

20% GRATUITY WILL BE ADDED TO A PARTY OF 6 OR MORE

A 3% SERVICE CHARGE WILL BE ADDED FOR CARD PAYMENTS