

# Valentine's Day Weekend

(February 10th - 14th)

## Soups & Salads

### **Lobster Bisque**

Cup \$6 Bowl \$10

### **(V) Tomato Basil Bisque**

Cup \$6 Bowl \$10

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

*With Mixed Greens and Sliced Apples. Tossed with White Balsamic, Candied Walnuts, Tomatoes and Blue Cheese Crumbles.*

### **Classic Caesar Salad \$8**

*Romaine Lettuce, Croutons, Creamy Caesar Dressing and Shaved Pecorino Romano.*

### **(G) Kale & Strawberry Salad \$12**

*Baby Kale, Baby Arugula, Pine Nuts, Crumbled Goat Cheese, Wine Soaked Raisins, Fresh Local Strawberries and Granny Smith Apples. Finished with a Honey & Bacon Vinaigrette.*

## Appetizers

### **(G) Bacon Wrapped Shrimp (5) \$12**

*Tiger Shrimp Wrapped in Apple Wood Smoked Bacon over a Bed of Pickled Vegetables. Served with Chipotle Barbecue Sauce.*

### **Baked Goat Cheese Marinara \$13**

*Sautéed Wild Mushrooms, Caramelized Onions and Garlic Toast for Dipping.*

### **Shrimp Cocktail \$13**

*Poached Tiger Shrimp with a Horseradish Cocktail Sauce.*

### **Warm Crab Dip \$12**

*Served with Baked Soft Pretzels.*

### **Ahi Tuna Tartar \$15**

*Tuna Tartar with Avocado and Wonton Crisp. Served with Ginger Soy.*

### **(V) Roasted Garlic Hummus \$8**

*Served with Grilled Pita, Pesto, Roasted Red Peppers, Queen and Kalamata Olives.*

**Gluten Free Options (G)**

**Vegetarian Options (V)**

## Entrées

### **(G) The Kings Pork Chop \$24**

*Grilled 14oz French Cut Pork Chop, Maple Roasted Cinnamon Apple, Herb Compound Butter and Apple Chutney.*

### **Filet Mignon \$34**

*Grilled 8oz Filet Mignon. Finished with a Demi-Glace and served with Mashed Potatoes and Market Vegetables.*

### **Slow Roasted Prime Rib \$30**

*Served with a Baked Potato, Market Vegetables and Au Jus.*

### **(G) Grilled Baby Back Ribs \$26**

*Served with House Made Tangy BBQ Sauce, Coleslaw and House Cut French Fries.*

### **Flat Iron Oscar Style \$34**

*Grilled 8oz Flat Iron Steak topped with Maryland Crab Meat, over Mashed Potatoes and Pencil Asparagus. Finished with Hollandaise Sauce.*

### **Pan Seared Dijonnaise Atlantic Salmon \$23**

*Topped with a Dijon Mustard Sauce Drizzle.  
Served with Wild Rice and Market Vegetables.*

### **Potato & Horseradish Crusted Chilean Seabass \$34**

*Oven Roasted Crusted Chilean Seabass over a bed of Mashed Potatoes and Market Vegetables. Finished with a Lemon Butter Sauce.*

### **Lobster and Shrimp Valdostana \$28**

*Penne Pasta with Fresh Shrimp, Lobster Claw Meat, Sautéed Garlic, Shallots, Prosciutto, Spinach and Sundried Tomatoes. Finished with a Sherry Cream Sauce.*

### **(G) Crab Cakes \$35**

*Two Maryland Style Crab Cakes, broiled and served with Garlic & Shallot Mashed Potatoes, Market Vegetables and Remoulade.*

### **(G) Roasted Chicken Breast \$18**

*Oven Roasted Chicken Breast with Wild Rice, Sautéed Baby Kale, Bacon Mustard Vinaigrette and Balsamic Reduction.*

### **(G/V) Stuffed Bell Pepper \$17**

*Quinoa, Black Beans, Mango and Pepper Jack Cheese.  
Served with Wild Rice and Spinach, with a side of Marinara.*

*“Everyone has someone in their life that keeps them looking forward to another day.”*