



First Course

Choice of:

Warm Crab Dip

Served with Baked Soft Pretzels.

Classic Caesar Salad

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

King George House Salad

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

Bacon Wrapped Shrimp

With Chipotle BBQ Sauce.

Cup of Soup

Lobster Bisque, French Onion Gratinee, Soup Du Jour.

Calamari

Fried with Cherry Peppers and Pickled Red Onions, tossed with lemon Honey Glaze, served with Marinara & Garlic Aioli.

Second Course

Choice of:

Stuffed Bell Pepper

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

Petite Steak Frites

Grilled 4oz Bistro Petite Tender, Sliced and served with our Truffle Parmesan French Fries and Classic Béarnaise Sauce.

Salmon Dijonnaise

Pan Seared, topped with Dijon Mustard Drizzle. Served with Wild Rice and Market Vegetables.

Home-style Meatloaf

Ground Beef Tenderloin and Veal Loaf with a Mushroom Demi Glace. Served with Mashed Potatoes and Market Vegetables.

Chicken or Eggplant Parmesan

Breaded and Topped with Marinara and Melted Provolone. Served over Pasta.

The Kings Pork Chop

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

Slow Roasted 1/2 Rack of Baby Back Ribs

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

Third Course

Cheesecake Brownie or Rice Pudding