

Happy Mother's Day

Soups & Salads

Lobster Bisque

Cup \$6 Bowl \$10

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 \$8

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 \$13

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 Points for dipping.

(G) Shrimp Cocktail \$13

Poached Tiger Shrimp with a Horseradish Cocktail Sauce.

Warm Crab Dip \$12

Served with Baked Soft Pretzels.

(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, Apple Chutney and Mashed Potatoes.

Filet Mignon \$34

*Grilled 8oz Filet Mignon, finished with a Demi-Glace.
Served with Garlic & Shallot Mashed Potatoes and Market Vegetables.*

Slow Roasted Prime Rib \$30

Served with Garlic & Shallot Mashed Potatoes, Market Vegetables and Au Jus.

(G) Grilled Baby Back Ribs \$28

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

Slow Roasted Short Rib \$26

*Served with Garlic & Shallot Mashed Potatoes, Honey Glazed Carrots
and Balsamic Onions. Finished with a Veal Reduction.*

Salmon Dijonnaise \$23

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

Potato Crusted Chilean Seabass \$34

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

Lobster And Shrimp Valdostana \$28

*Penne Pasta with Fresh Shrimp, Lobster 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 Sauce.*

(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.*

Specials

Grilled 5 Spice Tuna \$26

*Five Spice Tuna Steak over a cold Soba Noodle
Salad, with Asian Vegetables. Finished with a
Citrus Soy Sauce.*

Veal Ossobucco \$34

*Mashed Potatoes, Balsamic Onions
and Caramelized Carrots.
Finished with a Veal Glazed.*

Filet Mignon Vol Auvent \$14

*Filet Tips, Wild Mushrooms, Sundried
Tomatoes and Veal Sauce over a Vol Auvent.*