

Happy Thanksgiving

Soups & Salads

Lobster Bisque

Cup \$6 Bowl \$10

Roasted Butternut Squash Soup

Cup \$6 Bowl \$10

King George House Salad \$8

*Mixed Baby Greens, Granny Smith Apples, Gorgonzola and Glazed Walnuts.
Tossed with a House-Made White Balsamic Vinaigrette Dressing.*

Classic Caesar Salad \$8

*Romaine Lettuce, Pecorino Romano and Croutons.
Tossed in our House-Made Traditional Caesar Dressing.*

Kale & Strawberry Salad \$8

*Baby Kale, Baby Arugula, Pine Nuts, Crumble Goat Cheese,
Wine Soaked Raisins, Strawberries and Granny Smith Apples.
Finished with a House-Made Bacon Sherry Vinaigrette.*

Appetizers

Warm Crab Dip \$12

Served with Two Baked Soft Pretzels.

Artichoke Spinach Dip \$10

Served with House-Made Tortilla Chips.

Hummus \$8

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

Bacon Wrapped Shrimp \$13

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

Entrées

Traditional Turkey Dinner \$26

Freshly Roasted, Hand Carved Turkey. Served with Homemade Pan Gravy, Apple Rosemary Stuffing, Candied Yams, Roasted Winter Vegetables, Cranberry Orange Relish and Home-Style Garlic and Shallot Mashed Potatoes.

The Kings Pork Chop \$24

14 Ounce Pork Chop, served With Roasted Garlic and Shallot Mashed Potatoes and Market Vegetables. Finished With a Ginger Apple Chutney Herb Butter.

Filet Mignon \$34

Grilled 8 Ounce Filet Mignon. Finished with a Demi-Glace and served with Roasted Garlic And Shallot Mashed Potatoes and Market Vegetables.

Grilled Baby Back Ribs \$26

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

Pan Seared Dijonnaise Atlantic Salmon \$23

Topped with a Dijon Mustard Sauce Drizzle, and served with Wild Rice and Market Vegetables.

Lobster and Shrimp Valdostana \$28

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

Crab Cakes \$35

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

Roasted Chicken Breast \$18

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

Stuffed Bell Pepper \$17

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

Thanksgiving Special

Slow Roasted Prime Rib 12oz. \$30

Served with Garlic & Shallot Mashed Potatoes and Market Vegetables.