



## Starters

**(G) Lobster Bisque**  
*Cup \$6 Bowl \$10*

**Tomato Basil Bisque**  
*Cup \$6 Bowl \$10*

**Warm Crab Dip \$12**  
*Served with Baked Soft Pretzels.*

**(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.*

**(V) Roasted Garlic Hummus \$8**  
*Served with Grilled Pita, Pesto, Roasted Red Peppers,  
Queen and Kalamata Olives.*

**Kobe Beef Meatballs Al Forno \$12**  
*House made Kobe Beef Meatballs served over Tomato Sauce  
with Pecorino Cheese.*

**(V) Burrata & Confit Tomatoes \$11**  
*Pesto Spread, Confit Tomatoes, Parmesan Crouton, Balsamic Reduction,  
Scented Oil and Fresh Basil.*

## Salads

**(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 \$9**  
*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.*

**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 8 Ounce Filet Mignon finished with a Demi-Glace. Served with Garlic and Shallot Mashed Potatoes and Market Vegetables.*

## **(G) Slow Roasted Baby Back Ribs \$26**

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

## **(G) Salmon Dijonnaise \$23**

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

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

*Penne Pasta with Fresh Shrimp & Lobster sautéed with Garlic, Shallots, Prosciutto, Spinach and Sun-Dried Tomatoes with a Sherry Cream Sauce.*

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

*Two Maryland Style Crab Cake, 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.*

## **Slow Roasted Short Rib \$26**

*With Cheddar Grits, Root Vegetables and Balsamic Onions. Finished with a Port Wine Reduction.*

## **Lobster & Shrimp Crusted Chilean Seabass \$34**

*Oven Roasted Chilean Seabass Crusted with Lobster and Shrimp. Served over Mashed Potatoes and Market Vegetables. Finished with a Lemon and Shallot Soubise Sauce.*

## **New Year's Eve Specials**

### **Goat Cheese Croquettes \$12**

*Goat Cheese Croquettes served over Tomato Sauce, Sautéed Onions & Mushrooms.*

### **Shrimp Cocktail \$14**

*Poached Gulf Shrimp served with Traditional Cocktail Sauce.*

### **Oyster Rockefeller \$15**

*Fresh Oysters stuffed with Creamy Spinach and Bacon. Topped with Béarnaise Sauce.*

### **Slow Roasted Prime Rib 12oz Cut \$30**

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

### **Crab Stuffed Lobster \$26**

*Brazilian Lobster Tail topped With Colossal Crab Meat. Served with Drawn Butter and Fresh Lemon, Garlic and Shallot Mashed Potatoes and Market Vegetables.*