



Appetizers

(Choice of One)

Ahi Tuna Tartar

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

Goat Cheese Croquettes

Served over Tomato Sauce, Balsamic Onions and Mushrooms.

Baked Brie Cheese

Warm Baked Brie Cheese served with Apple Cranberry Compote, Walnuts, Raspberry Sauce and Rustic Bread.

(G) Bacon Wrapped Shrimp (5)

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

Soups & Salads

(Choice of One Per Person)

(G) Cup of Lobster Bisque

(V) Cup of Soup Du Jour

(G/V) King George House Salad

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

Classic Caesar Salad

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

(G) Kale & Strawberry Salad

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

(Choice of One Per Person)

(G) The Kings Pork Chop

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

Filet Mignon

Grilled 6oz Filet Mignon. Finished with a Demi-Glace and served with Mashed Potatoes and Market Vegetables.

Pan Seared Dijonnaise Atlantic Salmon

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

(G) Roasted Chicken Breast

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

(G/V) Stuffed Bell Pepper

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

(V) Mushroom Ravioli

White Wine Garlic Butter Sauce with Spinach, Tomatoes and Pine Nuts.

Dessert

Baby Chocolate Cake

With Chocolate Sauce and Chocolate Ice Cream.

***One (1) Bottle of Wine from our Wine List Included**
(King's List Excluded)

Red Wine

Pinot Noir, Mark West (California)

Merlot, The Velvet Devil (Washington)

Malbec, Los Cardos (Argentina)

Shiraz, Penfolds Rawsons (South Australia)

Chianti, Ruffino (Italy)

Cabernet Sauvignon, Tom Gore (California)

Cabernet Sauvignon, Bridlewood (California)

Cabernet Sauvignon, Louis Martini (Sonoma)

Meritage, Francis Ford Coppola (California)

Red Blend, Murphy Goode (California)

White Wines

Chardonnay, Francis Coppola (California)

Sauvignon Blanc, Frenzy (New Zealand)

Pinot Grigio, Ecco Domani (Italy)

Riesling, Covey Run (Washington)

Pinot Grigio, Ruffino (Italy)

White Blend, Pine Ridge (California)

Chardonnay, Kendall-Jackson (California)

Moscato, Primo Amore (Italy)