



## Soups & Salads

### **Lobster Bisque**

Cup \$6 Bowl \$10

### **(G/V) 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.*

## Appetizers

### **(G) Bacon Wrapped Shrimp \$13**

*Served with Chipotle BBQ Sauce.*

### **Meatballs Al Forno \$10**

*Ground Certified Angus Beef, Veal, Sausage and Tomatoes. Served with Pecorino Garlic Toast.*

### **(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 and served with Roasted Garlic and Shallot Mashed Potatoes and Market Vegetables.*

### **Slow Roasted Prime Rib \$30**

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

### **(G) Slow Roasted Baby Back Ribs \$28**

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

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

*Root Vegetables and Balsamic Onions. Finished with a Port Wine Reduction. Served with Roasted Garlic and Shallot Mashed Potatoes.*

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

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

### **Potato Crusted Chilean Seabass \$34**

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

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

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

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

*Maryland Style Crab Cake, Broiled and Served with Garlic & Shallot Mashed Potatoes, Market Vegetables and Remoulade.*

### **Herb Roasted Half Chicken \$18**

*Roasted Garlic and Shallot Mashed Potatoes and Market Vegetables. Finished with a Rosemary Lemon Jus.*

### **(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.*

## *Easter Specials*

### **Filet Mignon Vol Au Vent \$14**

*Filet Tips, Wild Mushrooms, Sundried Tomato and Veal Sauce.*

### **Herb Roasted Leg of Lamb \$28**

*With Roasted Garlic Demi. Served with Roasted Garlic and Shallot Mashed Potatoes and Market Vegetables.*

### **Bourbon Brown Sugar Glazed Ham \$22**

*With a Grilled Pineapple Relish. Served with Roasted Garlic and Shallot Mashed Potatoes and Market Vegetables.*