



Three-Course Prix-Fixe Menu
\$35 per person (tax and gratuity not included)

First Course

(Choice of)

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.

(V) Roasted Garlic Hummus

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

Ying Yang Dumplings

Pork Dumplings with Pickle Vegetables, Ginger Cilantro, Soy Sauce and Siracha Aioli.

Goat Cheese Croquettes

Goat Cheese Croquettes over Tomato Sauce, Balsamic Red Onions, Wild Mushroom and Rustic Bread.

Second Course

(Choice of)

(G/V) Stuffed Bell Pepper

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

Chicken Pomodoro

Grilled Chicken Pomodoro with Tomato Sauce, Fresh Mozzarella, Basil and Tomatoes.

(G) Salmon Dijonnaise

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

Chicken Parmesan or Eggplant Parmesan

Breaded and Topped with Marinara and Melted Provolone. Served over Pasta.

(G) Half Rack Slow Roasted Baby Back Ribs

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

Home-style Meatloaf

Ground Beef Tenderloin, Ground Pork and Veal Loaf with a Mushroom Demi Glace. Served with Garlic & Shallot Mashed Potatoes and Market Vegetables.

(G) The Kings Pork Chop

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

Dessert

(Choice of)

Nutella Cannoli

Rice Pudding with Berries

