

Thanksgiving Day Menu

Soups & Salads

(G) Lobster Bisque

Cup \$6 Bowl \$10

(G/V) Roasted Butternut Squash Soup

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.

(G/V) Butternut Squash Salad \$9

Roasted Butternut Squash, Apples, Almonds, Goat Cheese, Wine Soaked Raisins and Kale. Finished with a Cranberry & Champagne Vinaigrette.

Appetizers

Warm Crab Dip \$12

Served with Baked Soft Pretzels.

Bacon Wrapped Shrimp \$13

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.

Meatballs Al Forno \$10

Ground Certified Angus Beef, Ground Veal and Sausage with San Marzano Sauce and Pecorino.

Gluten Free Options (G)

Vegetarian Options (V)

***RESERVATIONS RECOMMENDED
PLEASE CALL THE RESTAURANT (215) 788-5536**

Entrées

Traditional Turkey Dinner \$27

Freshly Roasted, Hand Carved Turkey. Served with Homemade Pan Gravy, Apple Rosemary Stuffing, Candied Yams, Roasted Winter Vegetables, Cranberry Orange Relish and Buttermilk Red Mashed Potatoes.

(G) The Kings Pork Chop \$25

14 Ounce Pork Chop, served with Buttermilk Red Mashed Potatoes and Market Vegetables. Finished with a Ginger Apple Chutney Herb Butter.

Filet Mignon \$35

Grilled 8 Ounce Filet Mignon. Finished with a Demi-Glace and served with Buttermilk Red Mashed Potatoes and Market Vegetables.

(G) Grilled Baby Back Ribs \$27

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

(G) Pan Seared Dijonnaise Atlantic Salmon \$23

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

Lobster Pomodoro \$28

House-Made Pappardelle Pasta, Tomatoes, Lobster Meat, Spinach, Fresh Mozzarella and San Marzano Sauce.

(G) Crab Cakes \$35

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

The King's Chicken \$18

Beer Can Half Chicken, finished with a Rosemary Pan Sauce. Served with Buttermilk Red Mashed Potatoes and Market Vegetables.

(V) Stuffed Bell Pepper \$17

Quinoa, Black Beans, Mango and Pepper-Jack Cheese, Rice Pilaf and Spinach. Served with a side of San Marzano Sauce.

Thanksgiving Special

Slow Roasted Prime Rib 12oz. \$30

Served with Buttermilk Red Mashed Potatoes and Market Vegetables.

Shrimp Cocktail \$15

Five (5) Poached Shrimp served with Cocktail Sauce and Grilled Lemon.