



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.

Meatballs Al Forno \$10
Ground Certified Angus Beef, Ground Veal and Sausage with San Marzano Sauce and Pecorino.

(V) Burrata & Confit Tomatoes \$12
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 \$8
Romaine Lettuce, Croutons, Creamy Caesar Dressing and Shaved Pecorino Romano.

(G) Kale & Strawberry Salad \$8
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.

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.

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.

Pan Seared Scallops \$28

Served over Garlic and Shallot Mashed Potatoes and Corn and Chorizo Ragout.

New Year's Eve Specials

Shrimp Cocktail \$14

Poached Gulf Shrimp served with Traditional Cocktail Sauce.

Slow Roasted Prime Rib 12oz Cut \$30

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

Oyster Rockefeller \$15

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

Crab Stuffed Lobster \$26

Double Lobster \$49

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