



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

Bacon Wrapped Shrimp \$13

Served with Chipotle BBQ Sauce.

Meatballs Al Forno \$10

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

(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 Buttermilk Red Mashed Potatoes.

Filet Mignon \$35

Grilled 8oz Filet Mignon. Finished with A Demi-Glace and Served with Buttermilk Red Mashed Potatoes and Market Vegetables.

Slow Roasted Prime Rib \$30

Served with Buttermilk Red Mashed Potatoes, Market Vegetables, and Au Jus.

(G) Slow Roasted Baby Back Ribs \$28

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

Slow Roasted Short Rib \$27

With Buttermilk Red Mashed Potatoes , Market Vegetables and Balsamic Onions. Finished with a Port Wine Reduction.

(G) Salmon Dijonnaise \$24

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

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.

Crab Cakes \$35

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

The King's Chicken \$18

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

(G/V) Stuffed Bell Pepper \$17

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

Easter Specials

Shallot Crusted Halibut

*With a Lemon Beurre Blanc Sauce and served with Buttermilk Red Mashed Potatoes and Market Vegetables. *Market Price*

Herb Roasted Leg of Lamb \$28

With Roasted Garlic Demi. Served with Buttermilk Red Mashed Potatoes and Market Vegetables.

Bourbon Brown Sugar Glazed Ham \$22

With a Grilled Pineapple Relish. Served with Buttermilk Red Mashed Potatoes and Market Vegetables.