



Soups & Salads

(G) Lobster Bisque
Cup \$6 Bowl \$10

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
*Tiger Shrimp Wrapped in Apple Wood Smoked Bacon over a Bed of Pickled Vegetables.
Served with Chipotle Barbecue Sauce.*

Meatballs Al Forno \$10
*Ground Certified Angus Beef, Ground Veal and Sausage
with Tomato and Pecorino.*

Shrimp Cocktail \$13
Poached Tiger Shrimp with a Bloody Mary 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 8 Ounce Filet Mignon. Finished with a Demi-Glace and served with Buttermilk Red Mashed Potatoes and Market Vegetables.

Prime Rib \$30

Slow Roasted Choice Grade Beef with Buttermilk Red Mashed Potatoes, Market Vegetables and Au Jus.

(G) Slow Roasted Baby Back Ribs \$28

Falls off the Bone! Brushed with Tangy BBQ Sauce, Coleslaw and House Cut French Fries.

Slow Roasted Short Rib \$27

Served with Buttermilk Red Mashed Potatoes, Market Vegetables and Balsamic Onions. Finished with a Veal Reduction.

Salmon Dijonnaise \$24

Pan Seared, Topped with Dijon Mustard Drizzle. Served with Wild Rice 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, served with Buttermilk Red Mashed Potatoes, Market Vegetables and Remoulade Sauce.

The King's Chicken \$18

Beer Can Half Chicken, served with Buttermilk Red Mashed Potatoes and Market Vegetables.

(V) Stuffed Bell Pepper \$18

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

Thank you for choosing The Historic King George Inn