



**THIS MENU WILL BE SERVED WHEN THERE IS A SHOW AT THE BRISTOL RIVERSIDE THEATRE**

*Soups & Salads*

**(G) Lobster Bisque** Cup \$7 Bowl \$10

**French Onion Gratin** \$7

**Soup Du Jour** Cup \$4 Bowl \$6

**(G/V) King George House Salad \$8 (Large \$13)**

*With Mixed Greens and Sliced Apples. Tossed with White Balsamic, Candied Walnuts, Tomatoes and Blue Cheese Crumbles.*

**Classic Caesar Salad \$6 (Large \$9)**

*Romaine Lettuce, Croutons, Creamy Caesar Dressing and Shaved Pecorino Romano.*

**Pear Salad \$13**

*Anjou Pears, Baby Arugula, Spring Mix, Sundried Cranberries, Raisins, Goat Cheese and Candied Walnuts. Finished with a Champagne Pear Vinaigrette.*

**Add to your Salad:**

**Chicken \$5, Four Grilled Shrimp \$8, Salmon \$8, Steak \$8**

*Appetizers*

**Crab Stuffed Bacon Wrapped Shrimp (5) \$14**

*Tiger Shrimp Wrapped in Apple Wood Smoked Bacon and stuffed with Crab and Cream Cheese. Served with Honey Garlic Sriracha Sauce.*

**(G) Oysters On The Half Shell**

*Served with Champagne Mignonette, Cocktail Sauce and Lemon Wedge. \*Market Price*

**Shrimp Cocktail \$16**

*6 (16-20) Tiger Shrimp served with Bloody Mary Cocktail Sauce.*

**Warm Crab Dip \$13**

*Served with Baked Soft Pretzels.*

**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, Toasted Bread, Balsamic Reduction, Scented Oil and Fresh Basil.*

**Cheesesteak Spring Rolls \$12**

*Chopped Ribeye and Sautéed Onions, Wrapped and Fried. Served with Sriracha Aioli.*

**(V) Roasted Garlic Hummus \$8**

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

**Seafood Tower \$75**

*Chef's selection of Oysters (12), Lobster, Crab & Shrimp Boats (4), Tiger Shrimp Cocktail (12).*

**Gluten Free Options (G)**

**Vegetarian Options (V)**

## Entrées

*Add Side House or Caesar Salad for \$6*

### **Crab Cakes \$21 (Single) \$35 (Double)**

*Maryland Style Crab Cake, Broiled and Served with Buttermilk Red Mashed Potatoes , Summer Market Vegetables and Remoulade.*

### **Salmon Dijonnaise \$23**

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

### **Kobe Burger \$15**

*All American Kobe Beef (8oz) with Balsamic Onions, Gruyere Cheese,  
Baby Arugula and Bacon Sherry Aioli on a Brioche Bun.*

### **Shrimp Valdostana \$22**

*Penne Pasta with Fresh Tiger Shrimp sautéed with Garlic, Shallots, Prosciutto,  
Spinach and Sun-Dried Tomatoes with a Sherry Cream Sauce.*

### **Lobster Mac & Cheese \$28**

*Bechamel Sauce, Maine Lobster Claw Meat, Rigatoni, Parmesan & Mozzarella  
Cheese and Herb Crumbs.*

### **Home-style Meatloaf \$17**

*Ground Beef Tenderloin, Ground Pork and Veal Loaf with a Mushroom Demi Glace.  
Served with Buttermilk Red Mashed Potatoes and Summer Market Vegetables.*

### **Slow Roasted Baby Back Ribs \$26 (Half Rack \$15)**

*Served with House Made Tangy BBQ Sauce, Coleslaw and Sea Salt French Fries.*

### **The King's Chicken \$18**

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

### **Chicken Parmesan \$16**

*Breaded and Topped with San Marzano Sauce and Melted Provolone. Served over Spaghetti.*

### **Blue Cheese Crusted Filet Mignon \$36**

*With Buttermilk Red Mashed Potatoes and Summer Market Vegetables. Finished with a Demi Glaze.*

### **King George Harbor Master \$50**

*8oz. Filet Mignon topped with a Broiled Maryland Crab Cake. Served with Red Buttermilk  
Mashed Potatoes and Summer Market Vegetables. Finished with a Mornay Sauce & Gruyere Cheese.*

### **(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.*

### **(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.*

## **Served Friday & Saturday**

### **Slow Roasted Prime Rib 12oz Cut \$30**

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