



Soups & Salads

(G) 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

Crab Stuffed Bacon Wrapped Shrimp (5) \$15

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

Meatballs Al Forno \$12

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

(G) Shrimp Cocktail \$15

Poached Tiger Shrimp with a Horseradish Cocktail Sauce.

Warm Crab Dip \$13

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 \$25

Grilled 14oz French Cut Pork Chop, Maple Roasted Cinnamon Apple, Herb Compound Butter, Apple Chutney and Garlic Mashed Potatoes.

Filet Mignon \$36

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

Slow Roasted Prime Rib \$32

Served with Garlic Mashed Potatoes , Market Vegetables, and Au Jus.

Slow Roasted Baby Back Ribs \$28

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

Slow Roasted Short Rib \$28

With Garlic Mashed Potatoes, Market Vegetables and Crispy Onions. Finished with a Au Poivre Demi Glaze.

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 \$36

Two Maryland Style Crab Cake, Broiled and served with Garlic Mashed Potatoes, Market Vegetables and Remoulade.

The King's Chicken \$18

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

(V) Stuffed Bell Pepper \$18

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

Easter Specials

Veal Osso Bucco \$35

Finished with a Veal Reduction and served with Garlic Mashed Potatoes and Market Vegetables.

Herb Roasted Leg of Lamb \$28

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

Bourbon Brown Sugar Glazed Ham \$22

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