



Happy Thanksgiving

Soups & Salads

(G) Lobster Bisque

Cup \$8 Bowl \$11

(G/V) Roasted Butternut Squash Soup

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.

(G) BLT Salad \$9

Wedge Salad, House-Made Blue Cheese Dressing, Grape Tomatoes, Shaved Red Onions, Crumbled Bacon and Crumbled Blue Cheese.

Appetizers

Warm Crab Dip \$14

Served with Baked Soft Pretzels.

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.

(V) Roasted Garlic Hummus \$8

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

Meatballs Al Forno \$12

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

Gluten Free Options (G)

Vegetarian Options (V)

Entrées

Traditional Turkey Dinner \$27

Freshly Roasted, Hand Carved Turkey. Served with Homemade Pan Gravy, Apple Rosemary Stuffing, Candied Yams, Roasted Winter Vegetables, Cranberry Orange Relish and Garlic & Shallot Mashed Potatoes.

(G) The Kings Pork Chop \$25

14 Ounce Pork Chop, served with Garlic & Shallot Mashed Potatoes and Market Vegetables. Finished with a Ginger Apple Chutney Herb Butter.

Filet Mignon \$37

Grilled 8 Ounce Filet Mignon. Finished with a Demi-Glace and served with Garlic & Shallot Mashed Potatoes and Market Vegetables.

(G) Grilled Baby Back Ribs \$28

Falls off the Bone! Brushed with Tangy BBQ Sauce and served with French Fries & Coleslaw.

(G) Pan Seared Dijonnaise Atlantic Salmon \$24

Topped with a Dijon Mustard Sauce Drizzle, and served with Rice Pilaf and Market Vegetables.

Lobster Mac n' Cheese \$29

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

(G) Crab Cakes \$36

Two Maryland Style Blue Crab Cakes with Remoulade Sauce. Served with Garlic & Shallot Mashed Potatoes and Market Vegetables.

The King's Chicken \$19

Beer Can Half Chicken, finished with a Rosemary Pan Sauce. Served with Garlic & Shallot Mashed Potatoes and Market Vegetables.

(V) Stuffed Bell Pepper \$18

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