



Soups & Salads

Lobster Bisque Cup \$9 Bowl \$12

King George House Salad \$9 (Large \$15)

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

Classic Caesar Salad \$9 (Large \$15)

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

Cobb Salad \$16

Mixed Greens tossed with Ranch Dressing & topped with Hard Boiled Eggs, Avocado, Tomatoes, Grilled Chicken, Red Onions, Bacon & Blue Cheese.

BLT Salad \$11

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

Add to your Salad:

Chicken \$7, Four Grilled Shrimp \$10, Salmon \$10, Steak \$10

Appetizers

Crab Stuffed Bacon Wrapped Shrimp (5) \$16

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

Pork Pot Stickers (6) \$12

Fried Pork Pot Stickers over a bed of Spring Mix, with Cilantro Soy Sauce.

Crispy Shrimp \$13

With KGI Sweet & Spicy Sauce over Spring Mix.

Chicken Wings

(Half Dozen \$11 / Dozen \$16)

Hot, Mild, BBQ or Garlic Parmesan Style. Served with Bleu Cheese Dip, Carrots and Celery Sticks.

Cheesesteak Spring Rolls \$14

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

Sandwiches & Tacos

*Served with Sea Salt French Fries or Potato Chips; Substitute with Coleslaw or Sweet Potato Fries for \$2
Brioche Bun \$1.50

Blackened Mahi Mahi Tacos \$14

Served in Two Warm Corn Tortillas with Coleslaw, Chipotle Aioli, Black Beans and Rice Pilaf.

Crispy Shrimp Tacos \$14

Served with Coleslaw, Corn Salsa, Rice Pilaf, Pico De Gallo, Beans and Siracha Aioli.

Cheese Steak \$16

Chopped Ribeye with Sautéed Onions and Melted American Cheese on Soft Italian Roll.

Avocado Melt \$14

Grilled Chicken, Fresh Avocado, Pepper Jack Cheese, Bacon, Baby Arugula and Chipotle Ranch on a Brioche Bun.

King George BLT Sandwich \$16

With Applewood Smoked Bacon, Fresh Tomatoes and Basil Aioli on Rustic Bread.

Sandwiches & Tacos

(Continued)

*Served with Sea Salt French Fries or Potato Chips; Substitute with Coleslaw or Sweet Potato Fries for \$2
Brioche Bun \$1.50

Grilled Portobello Sandwich \$14

Balsamic Marinated Portobello Mushrooms with Roasted Peppers, Baby Arugula, Roasted Garlic Hummus, Balsamic Glaze and Burrata Cheese on a Brioche Bun.

Turkey Club \$14

Roasted Turkey, Crispy Bacon, Lettuce, Tomato and Mayo on White, Wheat or Marble Rye.

Tavern Burger \$14

8oz KGI Special Blend, with Lettuce, Tomato, Onion, and Pickles on a Sesame Seed Bun.
Toppings \$1.00 each * Double Meat \$18

King George Inn French Dip \$16

Shaved Prime Rib with Melted Provolone Cheese and Horseradish Cream on a Long Roll. Served with Au Jus.

Entrées

Crab Cakes \$23 (Single) \$37 (Double)

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

Salmon Dijonnaise \$25

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

Lobster Mac & Cheese \$30

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

Home-style Meatloaf \$19

Ground Beef Tenderloin, Ground Pork and Veal Loaf with a Mushroom Demi Glace.
Served with Garlic Mashed Potatoes and Market Vegetables.

Eggplant Parmesan \$18

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

The King's Chicken \$20

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

Chicken Parmesan \$19

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

Blue Cheese Crusted Filet Mignon \$38

With Garlic Mashed Potatoes and Market Vegetables.
Finished with a Demi Glaze.

The Kings Pork Chop \$26

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

Stuffed Bell Pepper \$19

Quinoa, Black Beans, Mango and Pepper Jack Cheese.
With Rice Pilaf, Spinach, and San Marzano Sauce.

Slow Roasted Baby Back Ribs \$28 (Half Rack \$17)

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

Desserts

Crème Brulee Cheesecake \$8

Creamy Smooth Cheesecake with Caramelized Sugar and Berries.

Citrus Brown Butter Cake \$8

With Chantilly Orange Marmalade.

Flourless Chocolate Cake \$9

With Raspberry Sauce and Chantilly Cream.