



Dinner for Two

\$110 (Plus Tax & Gratuity)

Appetizers

(Choice of One)

Crispy Shrimp

With KGI Sweet & Spicy Sauce over Spring Mix.

Garlic Hummus

Extra Virgin Oil And Served With Grilled Pita Chips.

Burrata Cheese

Confit Tomatoes, Balsamic Reduction, Fresh Basil, Scented Oil, Garlic Bread.

Soups & Salads

(Choice of One Per Person)

Cup of Lobster Bisque

Cup of Soup Du Jour

King George House Salad

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

Classic Caesar Salad

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

Entrées

(Choice of One Per Person)

The Kings Pork Chop

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

Surf & Turf

Grilled 6oz. Filet Mignon with Grilled Shrimp, finished with a Demi-Glace. Served with Garlic Mashed Potatoes and Market Vegetables.

Salmon Dijonnaise

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

Half Rack of Slow Roasted Baby Back Ribs

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

The King's Chicken

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

Stuffed Bell Pepper

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

Dessert

White Chocolate Rice Pudding

With Raspberry Sorbet.