



Soups & Salads

Lobster Bisque

Cup \$8 Bowl \$10

Tomato Basil Bisque

Cup \$8 Bowl \$10

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) \$16

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

Meatballs Al Forno \$13

Ground Certified Angus Beef, Ground Veal and Sausage with Tomato and Pecorino.

Shrimp Cocktail \$16

Poached Tiger Shrimp with a Bloody Mary Cocktail Sauce.

Warm Crab Dip \$14

Served with Baked Soft Pretzels.

Hummus \$9

With Extra Virgin Olive Oil and served with Grilled Pita Chips.

Entrées

The Kings Pork Chop \$26

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

Filet Mignon

*Grilled 8 Ounce Filet Mignon. Finished with a Demi-Glace and served with Roasted Garlic Mashed Potatoes and Market Vegetables. *Market Price*

Prime Rib

*Slow Roasted Choice Grade Beef with Roasted Garlic Mashed Potatoes, Market Vegetables and Au Jus. *Market Price*

Slow Roasted Baby Back Ribs \$28

Falls off the Bone! Brushed with Tangy BBQ Sauce, Coleslaw and House Cut French Fries.

Slow Roasted Short Rib \$28

Served with Roasted Garlic Mashed Potatoes, Market Vegetables and Balsamic Onions. Finished with a Veal Reduction.

Salmon Dijonnaise \$24

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

Lobster Mac & Cheese

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

Crab Cakes

*Two Maryland Style Crab Cakes, served with Roasted Garlic Mashed Potatoes, Market Vegetables and Remoulade Sauce. *Market Price*

The King's Chicken \$18

Beer Can Half Chicken, served with Roasted Garlic Mashed Potatoes and Market Vegetables.

Stuffed Bell Pepper \$18

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

Thank you for choosing The Historic King George Inn