

George's Dining Room



Appetizers

Fried Calamari | 16

rings and tentacles lightly deep fried. served with garlic aioli and firecracker sauce

Steamed Clams | 17

one pound fresh manila clams served in a white wine garlic sauce with garlic bread and lemon

Brie & Garlic | 15

imported brie, roasted garlic and rosemary tomatoes with grilled focaccia (v)

Eggrolls | 15

pork and vegetable stuffed eggrolls with sriracha aioli, soy glaze and firecracker sauce

Half Dozen Oysters on the Half Shell | 20

served on ice with house made cocktail sauce and lemons

Mesquite Grilled Oysters | 20

six oysters grilled over mesquite charcoal with garlic butter

Salads and Soup

Side Salad | 5

add a small caesar or small green salad to any entree

Soup of the Moment | 6

chefs choice

French Onion Gratinee | 8

beef consomme, bacon and caramelized onions topped with a house made crouton, provolone and brie cheese

Caesar Salad | 13

romaine, house caesar dressing, croutons and parmesan cheese with lemon wedges
add protein: shrimp, salmon or chicken +6

The Wedge | 15.5

quarter of a head of iceberg topped with crispy bacon, tomatoes, blue cheese dressing and blue cheese crumbles (gf)

Grilled Shrimp Salad | 17

grilled shrimp, candied cashews and goat cheese with field greens tossed in a balsamic vinaigrette (gf)

Entrées

Salmon Primavera | 46

mesquite grilled salmon served over penne pasta primavera with fresh vegetables
*cooked to medium unless otherwise specified

Peppered Rib Eye | 48

peppercorn encrusted 12 ounce certified prime ribeye grilled over mesquite charcoal
served with green peppercorn demi glace (gf)

Hill's Baby Back Ribs

Rack (12) | 35 Full (8) | 30

baby back ribs of pork
mesquite grilled and basted in Hill's famous BBQ sauce.

Grilled Filet Mignon | 43

6 ounce certified prime filet mesquite grilled topped with garlic butter. served with fig demi glace (gf)

Berkshire Bone In Pork Chop | 45

mesquite grilled bone in pork chop served over roasted yukon potato, carrot and onion hash with red wine poached pears and an apple cider dijon vinaigrette (gf)
*cooked to medium unless otherwise specified

Short Ribs | 26

sous vide short ribs finished in the oven. topped with confit shallot demi glace

Butternut Squash Gnocchi | 23

gnocchi with roasted butternut squash and sauteed wild mushrooms, tossed in a white wine pepper flake infused butter sauce. topped with pepitas and parmesan (v)

Pistachio Halibut | 35

pistachio crusted halibut topped with white truffle buerre blanc. served over citrus risotto

Signature Specials

celebrating 75 years of iconic Hill's dishes

Friday - Hill's Calamari Steak | 32

flash seared caper and panko breaded calamari steak served with lemon caper buerre blanc over spaghetti noodles

Saturday - Prime Rib | 40

12 ounce garlic and pepper encrusted prime rib served with juniper berry au jus and whipped horseradish

Sunday - Lois' Spaghetti and Meatballs | 24

Lois' secret spaghetti sauce recipe with three house made veal and beef meatballs