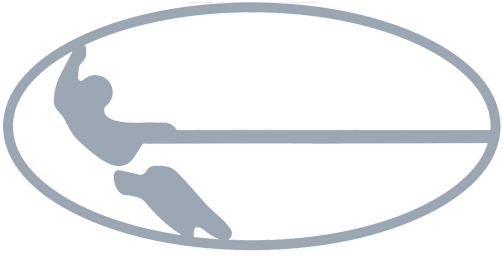


George's



Starters

WHIPPED FETA

topped with honey and thyme. served with fresh vegetables (v/gf) \$15

BRIE AND GARLIC

whole roasted garlic cloves, warm brie and rosemary tomatoes with focaccia (v) \$17

WILD MUSHROOM

boursin cheese, pickled onions and wild mushrooms sauteed with garlic, onions and white wine served with sourdough toast points (v) \$18

CRAB CAKE

house made crab cake served over cabbage slaw with old bay aioli and roasted red pepper puree \$22

ALLIGATOR

fried alligator meat served on top of crispy rice with pickled onions, cajun remoulade and microgreens \$22

STEAMED CLAMS

one pound manila clams steamed in white wine, lemon juice and garlic. served with sourdough toast points \$20

Soups and Salads

COBB SALAD

mixed greens, tomato, bacon, avocado and hardboiled egg. tossed with dijon vinaigrette and topped with grilled chicken (gf) \$18

HILL'S CAESAR

romaine lettuce, house made caesar dressing, parmesan and croutons. served with a lemon wedge \$14
add chicken or cajun chicken \$7 or shrimp \$9

HOUSE SALAD

mixed greens, croutons, carrot, cucumber, red pepper, red onion & mushrooms tossed with your choice of dressing:
ranch, creamy blue cheese, house, honey mustard, honey poppyseed vinaigrette or huckleberry vinaigrette (v) \$11
add chicken or cajun chicken \$7 or shrimp \$9

PORK BELLY AND ARUGULA SALAD

arugula, poppy seeds, sesame seeds and roasted red peppers tossed in a honey poppyseed vinaigrette with crispy pork belly \$16

FRENCH ONION SOUP

caramelized onions, beef broth & bacon topped with a house made crouton, provolone & brie cheeses. broiled to golden brown \$10

SOUP OF THE MOMENT

chefs choice! bowl \$9 cup \$5

WINES BY THE GLASS

J. LOHR CABERNET SAUVIGNON, CA | 10
FRANCISCAN ESTATE CABERNET SAUVIGNON, CA | 12
PORTLANDIA PINOT NOIR, OR | 9
BODEGA PRIVADA MALBEC, AR | 9

HOUSE
WATERSKIERS RED | 7
WATERSKIERS WHITE | 7

KENDALL JACKSON "AVANT" CHARDONNAY, CA | 8
HARKEN CHARDONNAY, CA | 7
CLINE WHITE BLEND, CA | 8
OYSTER BAY SAUVIGNON BLANC, NZ | 9
JACQUES BOURGUIGNON ROSE, FR | 8

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES
MENU DESCRIPTIONS DO NOT INCLUDE EACH INGREDIENT PRESENT

Dining Room

Sauté

start with a dinner salad or cup of soup \$5

french onion \$10

ROAST CHICKEN

roasted airline chicken breast served with pine nuts and chicken pan sauce, served over potato puree and topped with potato crisps. served with vegetable of the evening \$30

CEDAR PLANK SALMON

atlantic salmon with an orange glaze, baked in the oven on a cedar plank. topped with scallion sauce and served with israeli cous cous \$35

SHISHITO PASTA

rice noodles tossed with a spicy maple hoisin sauce, charred shishito peppers, ginger, onions, carrots and cabbage. topped with maple cashews and scallions (v) \$25
add chicken \$7 or shrimp \$9

Mesquite Broiler

start with a dinner salad or cup of soup \$5

french onion soup \$10

FILET MIGNON

six ounce hand cut filet mignon wrapped with bacon & grilled over mesquite charcoal.
topped with wild mushroom demi glace & served with mashed potatoes (gf) \$49

STUFFED TOP

eight ounce top sirloin stuffed with pasilla peppers and gorgonzola cheese. served with a pasilla demi glace and mashed potatoes (gf) \$36

RIBEYE

twelve ounce ribeye topped with bone marrow butter and red wine demi glace. served with mashed potatoes (gf) \$52

RACK OF LAMB

mesquite grilled lamb served with a golden raisin pesto and mint chimichurri, fingerling potatoes and braised carrots \$43

DAILY SPECIALS

Monday

SHORT RIBS

braised short ribs topped with horseradish crème fraîche and crisped potato strings. served with mashed potatoes and vegetables \$34

Tuesday

GEORGE'S RIBS

baby back ribs of pork braised and finished with Hill's BBQ on the mesquite broiler. served with potatoes and vegetable of the evening (gf)
half (4) \$32 full (8) \$37

Wednesday

RAW BAR

menu varies weekly

Thursday

PISTACHIO HALIBUT

pistachio crusted alaskan halibut topped with white truffle beurre blanc. served with a potato cake and vegetables \$38

Friday

STEAK OSCAR

six ounce filet mignon mesquite grilled, topped with crab and bearnaise sauce. served with mashed potatoes (gf) \$55

Saturday

PRIME RIB

garlic and pepper encrusted prime rib served with creamy horseradish and juniper berry au jus (gf) \$43

Sunday

LOIS' SPAGHETTI AND MEATBALLS

one of our favorite family recipes. topped with three veal and beef meatballs and served with garlic bread \$25

\$5 split plate charge

20% gratuity may be added to parties of 8 or more - no separate checks on parties of 8 or more

v=vegetarian gf=gluten free. please note, some menu items are gluten free, however, our kitchen is not a fully gluten free environment. consuming raw or undercooked meats, poultry, eggs, seafood or shellfish, while delicious, may increase your risk of foodborne illness.