

# Georges

## Starters

### **Brie and Garlic**

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

### **Lamb Lollipops**

three seared lamb lollipops, topped with mint chimichurri (gf) \$24

### **Calamari Steak**

parmesan and caper breaded calamari steak, served with a  
lemon caper beurre blanc \$18

### **Casa Loma Shrimp**

four shrimp stuffed with smoked gouda and wrapped in prosciutto,  
served with horseradish beurre blanc (gf) \$18

### **Steamed Clams**

one pound manila clams steamed in white wine, lemon juice and  
garlic. served with focaccia \$23

### **Smoked Trout Bites**

cream cheese mixed with smoked trout, capers, dill and red onions  
served on cucumber rounds with a lemon wedge (gf) \$17

## Soup

### **Hill's French Onion Soup**

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

## Salad Entrées

add chicken +6, shrimp +7, thinly sliced tri tip +8 or tofu +5

### **House Salad**

mixed greens, croutons, carrot, cucumber, red pepper, red onion and tomatoes served with your choice of dressing on the side:  
ranch, creamy blue cheese, house, champagne vinaigrette, oil and vinegar or huckleberry vinaigrette (v) \$11

### **Strawberry Chicken Salad**

arugula, strawberries and candied walnuts with champagne vinaigrette topped with chicken breast \$18

### **Steak Salad**

arugula, thinly sliced tri tip steak, roasted red peppers, roasted cherry tomatoes and crispy onions with truffle horseradish vinaigrette \$19

### **Vietnamese Salad**

mixed greens and arugula, cucumber, pickled carrot, diakon, cilantro and mint with crunchy noodles with a nuoc cham dressing \$16

### **Caesar**

artisan romaine head, fried capers, shaved parmesan and crouton crumbles topped with house made caesar dressing drizzle  
served with a lemon wedge \$14

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.

# Dining Room

## Dinner Entrées

*start with a mixed greens or small caesar salad \$6 or french onion soup \$10*

### **Filet Mignon**

*six oz mesquite grilled filet mignon wrapped in bacon with a wild mushroom demi glace served over mashed potatoes with broccolini (gf) \$49*

### **Ravioli**

*house made elk and italian sausage ravioli tossed in your choice of Lois' spaghetti sauce or browned butter. topped with parmesan cheese \$32*

### **George's Baby Back Ribs**

*baby back ribs of pork braised and finished with Hill's BBQ sauce on the mesquite broiler. served with mashed potatoes and glazed carrots (gf) rack (12) \$39 full (8) \$33*

### **Calamari**

*parmesan and caper breaded calamari steak, topped with lemon caper beurre blanc served with citrus risotto and broccolini \$31*

### **Rosemary Chicken**

*oven roasted airline chicken breast with fresh rosemary, garlic and lemon served with mashed potatoes and broccolini (gf) \$30*

### **Polenta Stack**

*polenta layered with mesquite grilled portobello mushrooms, zucchini and red pepper on a bed of pomodoro sauce (v) (df) \$25*

### **Short Ribs**

*braised short ribs topped with horseradish crème fraîche and fried onions served with mashed potatoes and glazed carrots \$42*

### **Ribeye**

*twelve oz seared ribeye topped with garlic compound butter served with mashed potatoes and broccolini (gf) \$46*

### **Gnocchi**

*chicken breast, bacon and gnocchi tossed in Hill's alfredo, topped with smoked gouda \$29*

### **Margarita Shrimp**

*four prawns sauteed in tequila and lime juice, finished with avocado and a touch of cream served over citrus risotto (gf) \$30*

### **Lois's Spaghetti and Meatballs**

*Lois Hill's spaghetti served with three veal and italian sausage meatballs and garlic bread. topped with parmesan cheese \$28*

*please inform your server of any allergies as menu descriptions do not include each ingredient present \$5 split plate charge*

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