

Georges

Starters

Brie and Garlic

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

Casa Loma Shrimp

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

Calamari Steak

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

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)
full rack (12) \$39 half rack (6) \$32*

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*

Yakisoba

*yakisoba noodles, vegetables and choice of chicken or tofu stir fried in a vegan soy ginger sauce, topped with sesame seeds and green onion \$28
substitute shrimp \$6*

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
add caramelized onions \$2*

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