

# George's Dining Room

## 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**

wild mushrooms sauteed with garlic, onions and white wine served with boursin cheese, pickled onions and 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 of manila clams steamed in white wine, lemon juice and garlic. served with sour dough 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 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

# Dinner Menu

## Saute

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 \$30

### CEDAR PLANK SALMON

king 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 glaze & served with mashed potatoes (gf) \$49

### STUFFED TOP

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

### RIBEYE

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

### RACK OF LAMB

mesquite grilled lamb served with a golden raisin pesto and mint chimichurri, fingerling potatoes and beer braised carrots \$38

## WINES BY THE GLASS

J. LOHR CABERNET SAUVIGNON, CA \$10  
PORTLANDIA PINOT NOIR, OR \$9  
SEPTIMA MALBEC, ARG \$9

**HOUSE**  
WATERSKIER RED \$7  
WATERSKIER WHITE \$7

KENDALL JACKSON "AVANT" CHARDONNAY, CA \$8  
THE EXPEDITION PINOT GRIS, WA \$8  
OYSTER BAY SAUVIGNON BLANC, NZ \$9

*\$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.