

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, 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

Dinner Menu

Sauté

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

atlantic salmon with an orange glaze, baked in the oven on a cedar plank. topped with scallion sauce.
served with israeli cous cous sautéed with red onion, tomato and grand marnier \$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 and grilled over mesquite charcoal.
topped with wild mushroom demi glace. served with mashed potatoes and vegetable of the evening (gf) \$49

STUFFED TOP

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

RIBEYE

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

RACK OF LAMB

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

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
JAQUES BOURGUIGNON ROSE, FR \$8

EXECUTIVE CHEF: TYLER BYRD

\$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.

05/26