

# 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

### 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*

### 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**  
WATERSKIER RED | 7  
WATERSKIER 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

# Dining Room

## Sauté

start with a dinner salad or cup of soup \$5  
french onion \$10

### ROAST CHICKEN

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

### PISTACHIO HALIBUT

pistachio crusted alaskan halibut topped with white truffle beurre blanc. served with citrus israeli cous cous and vegetables  
\$38

### SWEET HEAT PASTA

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

### SHRIMP SCAMPI

shrimp sauteed with red pepper flakes and garlic, served over angel hair pasta tossed in house made scampi sauce. topped with parmesan and fresh parsley

### SHORT RIBS

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

### RIBEYE

twelve ounce seared ribeye topped with bone marrow butter. served with mashed potatoes (gf) \$52

## 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  
*served "oscar" style with bearnaise and crab add \$10*

### GEORGE'S BABY BACK 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

*\$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.