

George's Dining Room

Starters

Brie & Garlic

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

Jumbo Shrimp

prosciutto wrapped shrimp served with lemon herb cream sauce, shallot jam and charred lemon over lightly dressed frisée \$22

Crab Cakes

panko dusted crab cakes served over sweet corn velouté, topped with peperonata \$23

Pork Belly

miso orange ginger soy glazed pork belly served over fried rice with pickled vegetables \$18

Steamed Clams

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

Zucchini Caprese

crispy zucchini layered with tomato, mozzarella and sunflower seed pesto with balsamic glaze (gf/v) \$16

Soup

Hill's French Onion Soup

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

Salad Entrées

House Salad

spring mix, 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) \$12
add chicken (gf) +6, shrimp +7

Blackberry Chicken Salad

spring mix, candied walnuts, blackberries, pickled red onion and feta with blackberry vinaigrette, topped with chilled chicken breast (gf) \$21

Frisée Salad

frisée and arugula, mama lils peppers, parmesan cheese and white balsamic vinaigrette (gf) \$15
add chicken (gf) +6, shrimp +7

Caesar

chopped romaine, fried capers, shaved parmesan and crouton crumbles tossed with house made caesar dressing. served with a lemon wedge \$14

add chicken (gf) +6, shrimp +7

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.

Established 1946

enhance your entree ~ spring mix or small caesar salad \$6 or french onion soup \$10
served prior to your first course

Grilled

Filet Mignon

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

George's Baby Back Ribs

slow braised baby back ribs of pork finished with Hill's BBQ sauce on the mesquite broiler.
served with mashed potatoes and glazed carrots (gf)
four \$32 eight \$37

Mesquite Chicken

mesquite grilled chicken breast served over gnocchi in a sundried tomato cream sauce \$29

Seared

Scallops

seared jumbo scallops over pearled couscous with bell pepper, cauliflower puree and asparagus \$36

Ribeye

twelve oz seared ribeye topped with garlic compound butter served with mashed potatoes and
asparagus (gf) \$48
add caramelized onions \$2

Roasted

Salmon

crispy skin salmon, finished in the oven. served with romesco and tomato pepper jam, lemon herb
rice with corn, jalapeños and roasted cauliflower \$33

Short Ribs

braised short ribs with wild mushroom demi glaze topped with horseradish crème fraîche and fried
onions. served with mashed potatoes and glazed carrots \$46

Sautéed

Ravioli

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

Mushroom Pasta

sautéed chanterelle and cremini mushrooms tossed with fettucini and lemon herb cream sauce \$26

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