georges AT THE COVE

starters

George's Famous Soup / 11
smoked chicken, broccoli and black beans

Roasted Beet Salad / 12
frisee, dried currants, toasted almonds, goat cheese, orange-citrus vinaigrette, toasted bread crumbs

Arugula Salad / 12
Asian pear, fennel, pomegranate seeds, goat cheese, citrus vinaigrette,

Caesar Salad / 12
shaved Parmesan-Reggiano, croutons

Hummus / 12
grilled vegetables, tzatziki, house made pita

Chips and Salsa / 8
house made roasted tomato salsa, guacamole

Stuffed Dates / 9
goat cheese, almonds, bacon, piquillo-tomato sauce

PEI Mussels / 14
smokey corn sofrito, lemon, parsley, cilantro, grilled focaccia

Seasonal Fish Ceviche / 15.5
cilantro, pico de gallo, California avocado, tortilla chips

Crispy Calamari / 13
fennel, Meyer lemon aioli

Grilled Local Octopus / 15
baby potato salad, radish, red onion, celery, parsley, salsa verde, lemon vinaigrette

Marinated and Grilled Fresh Fish Tacos / 14
jalapeño-lime mayonnaise, California avocado, cilantro, shredded cabbage

Hamachi / 15
soy-ginger dressing, radish, cucumber, sea beans, California avocado, cilantro, spice roasted peanuts

GALAXY TACO

> Tacos are served on heirloom corn tortillas, prepared daily by Galaxy Taco, La Jolla

entrees

Chef's Nightly Special
market price

Achiote Rubbed Yellowtail / 28.5
fingerling potatoes, grilled onion, arugula, jalapeno pineapple sauce, avocado aioli

Spaghetti with Clams / 23.5
toasted garlic, roasted tomatoes, white wine, and extra virgin olive oil

Grilled Faroe Island Salmon / 29.5
Anson Mills farro salad, grapes, kale, roasted baby carrots, radish, citrus vinaigrette, spicy orange aioli

Sesame Crusted Tombo / 28.5
baby bok choy, oyster mushrooms, leek fondue, miso-soy vinaigrette

Potato Gnocchi / 24.5
Mexican shrimp, roasted squash, fennel, spinach, Parmesan Reggiano

Roasted Organic Chicken Breast / 25.5
fingerling potatoes, rapini, salsa verde

Asian Marinated Skirt Steak / 27.5

Grilled Filet Mignon 8 oz. / 40.5
garlic spinach and buttermilk onion rings

Roasted Pork Tacos / 16
roasted pineapple-tomatillo salsa, cilantro, quinoa salad

Linguine / 19.5
butternut squash sauce, shiitake mushrooms, arugula, sage, Parmesan Reggiano, roasted pepitas

apparel

george's at the cove
t-shirts and hats : 17 / 17.5

> A 3% **surcharge** added in support of local and state mandates

> Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk foodborne illnesses

> In an effort to conserve, ice water is available upon request only.

> There is a food minimum of $15.00 per person to dine on the ocean terrace + level 2 deck.

#georgesoceanterrace #georgeslevel2 1.1.17

georgesatthecove.com

dessert

Warm Chocolate Cake / 12
toasted marshmallow, chocolate fudge, graham cracker crumbs, vanilla bean ice cream

Vanilla Crème Brûlée / 12
cinnamon biscotti, vanilla poached pears, pomegranate

Pumpkin Crumble / 12
oat streussel, ginger raisins, pepitas, caramel, vanilla bean ice cream

Mocha Butterscotch Parfait / 12
mocha mousse, butterscotch pudding, almond-espresso bean clusters, coffee jelly

Sticky Toffee Layer Cake / 12
salted toffee buttercream, toasted coconut, coconut ice cream

Eggnog Monkey Bread / 12
bananas, brown-sugared walnuts, eggnog ice cream

coffee

Espresso / 3.5

Cafe Latte / 4.5

Cappuccino / 4.5

Macchiato / 4

Mocha / 5

night cap

Cafe La Jolla / 10
french roasted coffee, Hershey's chocolate, Baileys Irish Cream, Kahlua and fresh whipped cream

La Jolla Winter / 12
White Godiva, Chambord, Frangelico, steamed milk, dash of cinnamon, served in a brandy snifter

George's Steamer / 12
Bushmills Irish Whiskey, Frangelico, Kahlua, Baileys Irish Cream and steamed milk

Baileys Macchiato / 10
Baileys, espresso and foam

fine scotch

Laphroaig single islay malt / 18

Lagavulin 16 yr single islay malt / 28

Johnnie Walker Black blend / 13

Johnnie Walker Blue blend / 65

Highland Park 12 yr single malt / 19

Oban 14 yr single malt / 28

wine

/ fortified wine

Lustau / 16
'Murillo' Pedro Ximenez Sherry

Lustau / 11
'Escuadrilla' Rare Amontillado

Taylor Fladgate / 11
late bottle vintage port

Taylor Fladgate / 20
20 year tawny port

/ dessert wine

Banfi Rosa Regale / 8
Brachetto D'Acqui, Italy 2010

Domaine de Durban / 19
Muscat de Beaumes de Venise, France 2008

Far Niente 'Dolce' / 14 per oz
Napa

Tokaji / 18
Royal Tokaji Co., Hungary 5 Puttonyos

spirits

Pierde Almas Mezcal Dobadaan / 36

Pierde Almas Mezcal Conejo / 98

Araujo Cabernet Grappa Napa / 14

Marolo Camomile Grappa Italy / 24

Sassicaia Grappa Italy / 30

Germain Robin Brandy Mendocino / 17

Grand Marnier 100 Centenial / 65

Hennessy VSOP / 19

Hennessy XO / 48

Hennessy Paradis Imperial / 150 1oz, 300 2oz

Courvoisier VSOP / 16

Remy Martin VSOP / 16

Remy Martin XO / 36

Remy Martin Louis XIII
/ 86 0.5oz, 165 1oz, 325 2oz

11.18.16

gifts

ask your server about George's apparel and gift cards