

starters

George's Famous Soup : 8
smoked chicken, broccoli and black beans

Baby Green Salad : 8.5
shaved fennel, local apple, radish,
shallot vinaigrette

Caesar Salad : 8
romaine lettuce with traditional
caesar dressing

**Shaved Apple and Brussels
Sprout Salad** : 9.5
Crows Pass apple, walnuts, ricotta salata

**Roasted Butternut Squash
Bruschetta** : 10
goats cheese, fried sage

**Mexican Style Shrimp
Cocktail** : 13
spicy tomato sauce with cucumber, onion,
lime, cilantro, avocado

Asian Style Chicken Wings : 9
cilantro and crushed peanuts

Crispy Calamari : 9.5
fennel, Meyer lemon aioli

Seared Rare Tuna : 11.5
served cold on a bed of soba noodle salad
with wasabi-soy vinaigrette

Charcuterie Plate : 12
La Quercia prosciutto, pecorino crotonese,
fig mustard, grilled country bread

Fresh Mussels : 10.5
baked in natural juice with stock and butter,
served with grilled country bread

**Marinated Grilled Fresh
Fish Tacos** : 9
mango salsa, jalapeno-lime creme fraiche,
guacamole and shredded cabbage

entrees

Chef's Nightly Special : market
described by your server

Spaghetti with Clams : 16.5
toasted garlic, roasted tomatoes,
white wine, and extra virgin olive oil

Grilled Loch Duart Salmon : 23.5
olive crushed new potatoes, grilled fennel,
peperonata vinaigrette

Garlic Roasted Shrimp : 22
chorizo and piquillo pepper risotto, roasted
fennel, lemon and almonds

Sesame Crusted Tombo : 23
baby bok choy, gingered carrots, shiitake
mushrooms, miso-soy vinaigrette

Mahi Mahi : 22
chorizo-clam ragout, butter-saffron aioli

**Grilled Vegetable Skewer with
Tabbouleh Salad** : 16.5
hearts of romaine, crisp pita strips,
yogurt-mint-pomegranite sauce

Potato Gnocchi : 16.5
braised lamb sugo, butternut squash,
mint, pecorino

**Roasted Organic
Chicken Breast** : 20
fingerling potatoes, rapini, salsa verde

**Asian Marinated
Skirt Steak** : 25
garlic spinach and buttermilk onion rings

Steak Frites : 25
hanger steak, red wine onions,
blue cheese butter, french fries

Niman Ranch Pork Chop : 24
pancetta roasted Brussles sprouts, soft polenta,
honey-molasses glazed apples

Crispy Duck Confit : 20
parsnip puree, swiss chard, star anise scented
sauce, dried fruits

apparel

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



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

There is a food minimum of \$15.00 to dine on the ocean terrace + bar deck.
A 20% service charge will be added to parties of 8 or more.