

starters

George's Famous Soup : 10
smoked chicken, broccoli and black beans

Baby Green Salad : 8.5
shaved vegetables, citrus-shallot vinaigrette

Caesar Salad : 9
romaine lettuce with traditional caesar dressing

Almond Crusted Goats Cheese on Arugula : 12
Asian pear, red onion and grape salad

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

Fresh Mussels : 11.5
baked in natural juice with stock and butter, served with grilled country bread

Spring Pea Bruschetta : 10
ricotta, goats cheese, almonds

Asian Style Chicken Wings : 9
cilantro and crushed peanuts

Crispy Calamari : 9.5
fennel, Meyer lemon aioli

Seared Rare Tuna : 12
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

Marinated Grilled Fresh Fish Tacos : 11
mango salsa, jalapeno-lime creme fraiche, guacamole and shredded cabbage

entrees

Chef's Nightly Special
market price

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

Grilled Loch Duart Salmon : 24.5
roasted vegetable-farro salad, tangerine vinaigrette

Garlic Roasted Shrimp : 24
chorizo and piquillo pepper risotto, roasted fennel, lemon and almonds

Sesame Crusted Tombo : 24
baby bok choy, oyster mushrooms, leek fondue, miso-soy vinaigrette

Mahi Mahi : 23
potato gnocchi, pancetta, artichoke, shiitake mushrooms, red wine-grape vinaigrette

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

Penne with Lamb Sugo: 17.5
roasted tomatoes, black olives, artichokes, mint ricotta

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 Milanese : 25
fingerling potato-Meyer lemon salad, spicy grilled broccoli

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.