

sandwiches

Grilled Niman Ranch

Beef Burger : 11

served with lettuce, tomato, onion and fries

with maytag blue cheese, sweet onion marmalade : 13

with pepperjack and roasted

anaheim chile : 13

with aged cheddar and bacon : 13

Grilled Eggplant Panini : 11

artichoke, Sicilian pesto, basil, fontina

The Cuban : 12

a hot pressed sandwich with sliced roasted pork, Niman Ranch ham, mustard, pickles and gryere cheese

Grilled Open Faced Pita : 11

assorted vegetable salads, cucumber tzatsiki, garlic oil

Blackened Seasonal Fish

Sandwich : 12.5

avocado, lettuce, onions, tomato, cucumber-yogurt relish

Grilled Chicken Sandwich : 12

avocado, grilled onions, bacon, romaine, romesco sauce, focaccia bread

Spicy Tuna Melt : 12

pole caught American albacore, chipotle sauce, poblano chiles, white cheddar

sides

Cayenne Dusted Grilled

Chicken Strips : 12

arugula salad, french fries and parmesan-garlic dipping sauce

George's Famous Soup : 10

smoked chicken, broccoli and black beans

Baby Green Salad : 8.5

shaved vegetables, citrus-shallot vinaigrette

Freshly Baked Levain Bread

by Bread & Cie : 2

serves up to four people



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

salads

Grilled Mexican Shrimp with Tabbouleh Salad : 15

with zucchini, hearts of romaine, crisp pita strips, yogurt-mint pomegranate sauce

Grilled Skirt Steak Salad : 15.5

fingerling potatoes, arugula, green beans, radicchio, fennel and maytag blue cheese vinaigrette

Caesar Salad : 9.5

romaine hearts, traditional caesar dressing.

with grilled atlantic salmon : 13

with spice grilled chicken strips : 12

with ancho chile rock shrimp : 14

Five Spiced Chicken Salad : 14

napa cabbage, bean sprouts, snow peas, carrots, basil, peanuts, sesame, honey soy vinaigrette and crisp won tons

Farro Salad : 15

grilled zucchini, asparagus, roasted beets, cherry tomatoes, marinated feta cheese, olives

pasta

Spaghetti with Clams : 14.5

toasted garlic, roasted tomatoes, white wine and extra virgin olive oil

Penne with Lamb Sugo : 15

roasted tomatoes, black olives, artichokes, mint ricotta

Seared Rare Ahi : 15

chilled Japanese soba noodle salad with wasabi-soy vinaigrette

baja

Marinated and Grilled Fresh Fish Tacos : 12

mango salsa, jalapeno-lime creme fraiche, guacamole and shredded cabbage

Ancho Chile Shrimp

Tacos : 13

mango salsa, jalapeno-lime creme fraiche, guacamole and shredded cabbage

Mexican Style Shrimp

Cocktail : 13

spicy tomato sauce with cucumber, onion, lime, cilantro and avocado

apparel

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

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.