

## starters

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

**Baby Green Salad** : 9  
shaved vegetables, citrus-shallot vinaigrette

**Caesar Salad** : 10  
romaine lettuce with traditional caesar dressing

**Marinated Roasted Beets** : 12  
watercress, grilled onions, goats cheese-walnut crostini

**Mexican Style Shrimp Cocktail** : 15  
spicy tomato sauce with cucumber, onion, lime, cilantro, avocado

**Fresh Mussels** : 13.5  
baked in natural juice with stock and butter, served with grilled country bread

**Butternut Squash Bruschetta** : 10  
ricotta, goats cheese, toasted almonds

**Asian Style Chicken Wings** : 11  
cilantro and crushed peanuts

**Crispy Calamari** : 12  
fennel, Meyer lemon aioli

**Seared Rare Tuna** : 14  
served cold on a bed of soba noodle salad with wasabi-soy vinaigrette

**La Quercia Prosciutto** : 12  
pecorino crotonese, fig mustard, grilled country bread

**Marinated Grilled Fresh Fish Tacos** : 12  
mango salsa, jalapeno-lime creme fraiche, guacamole and shredded cabbage

## entrees

**Chef's Nightly Special**  
market price

**Spaghetti with Clams** : 19  
toasted garlic, roasted tomatoes, white wine, and extra virgin olive oil

**Grilled Loch Duart Salmon** : 25.5  
pesto, farro salad, cucumber, carrots, radish, asparagus, lemon vinaigrette

**Garlic Roasted Shrimp** : 25  
chorizo and piquillo pepper risotto, roasted fennel, lemon and almonds (*contains pork*)

**Sesame Crusted Tombo** : 25.5  
baby bok choy, oyster mushrooms, leek fondue, miso-soy vinaigrette

**Mahi Mahi** : 26  
potato gnocchi, pancetta, artichoke, shiitake mushrooms, red wine-grape vinaigrette

**Grilled Vegetable Skewer with Tabbouleh Salad** : 18  
hearts of romaine, crisp pita strips, yogurt-mint-pomegranate sauce

**Penne with Lamb Sugo**: 20  
roasted tomatoes, black olives, artichokes, mint ricotta

**Roasted Organic Chicken Breast** : 22  
fingerling potatoes, rapini, salsa verde

**Asian Marinated Skirt Steak** : 26  
garlic spinach and buttermilk onion rings

**Steak Frites** : 25.5  
hanger steak, red wine onions, blue cheese butter, french fries

**Niman Ranch Pork Milanese** : 26.5  
roasted local apples, arugula, onion, almonds, blue cheese

## 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 per person to dine on the ocean terrace + bar deck.

>A 20% service charge will be added to parties of 8 or more.