

## sandwiches

### Grilled Niman Ranch

**Beef Burger** : 12.50

served with lettuce, tomato, onion and fries

with maytag blue cheese, sweet onion

marmalade : add 2.50

with pepperjack and roasted

anaheim chile : add 2.50

with aged cheddar and bacon : add 2.50

**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 gruyere cheese

**Grilled Open Faced Pita** : 11

assorted vegetable salads, cucumber tzatsiki, garlic oil

**Blackened Seasonal Fish**

**Sandwich** : 13.5

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 Steak Salad** : 17.5

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** : 15.5

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

**Penne with Lamb Sugo** : 16

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** : 13

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** : 14

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

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