

starters

George's Famous Soup / 11.5

smoked chicken, broccoli and black beans

Pear and Endive Salad / 16

Bibb lettuce, grapes, toasted walnuts, quinoa, buttermilk dressing, blue cheese crumbles

* **Caesar Salad / 13**

shaved Parmigiano-Reggiano, bread crumbs

Roasted Beet Salad / 15

kumquat, California almonds, frisee, prosciutto, pineapple vinaigrette

Hummus / 15

house made pita, marinated olives, roasted carrots, portobello mushrooms, tzatziki, za'atar

Chips and Salsa / 8

house made roasted tomato salsa, guacamole

Burrata Cheese / 17

slow roasted tomatoes, walnut-raisin pesto, balsamic, chervil, grilled sourdough

Roasted Carrot Salad / 14

cilantro yogurt, radish, snap peas, tangerine gastrique, pepita seed granola

* **Mussels / 16**

cioppino broth, fregola, tomatoes, blistered shishito peppers, salsa verde

* **Seasonal Fish Ceviche / 16.5**

cilantro, pico de gallo, California avocado, tortilla chips

Chili Calamari / 15

fresh herbs, Fresno chiles, sweet chili sauce

* **Grilled Octopus / 17**

warm baby potato salad, chorizo, piquillo peppers, fennel-celery salad, lemon-paprika aioli

* **Blackened-Achiote Marinated Grilled Fish Tacos / 14.5**

crema, cabbage-onion relish, cilantro, chipotle salsa

* **Tuna Tartare / 16**

horseradish aioli, whole grain mustard, radish, cucumber, jalapeño, yuzu-orange vinaigrette, rice cracker

> Tacos are served on heirloom corn tortillas, prepared daily by [Galaxy Taco](#), La Jolla



apparel

georges at the cove
t-shirts : 20

entrees

Grilled Faroe Islands Salmon / 31

butternut squash risotto, wild mushrooms, roasted delicata squash, turnips, pomegranate

* **Seaweed-Sesame Crusted Tombo / 31**

ramen noodle salad, bok choy, shiitake mushrooms, snap peas, charred green onion, miso vinaigrette, crispy rice

Day Boat U-10 Scallops / 35

spaghetti squash, pear, cipollini onions, mustards

Spaghetti with Clams / 27

clam bolognese, white wine, toasted garlic, parmesan, basil, parsley

Potato Gnocchi / 26

Baja shrimp, Andouille sausage, spinach, tomato, corn, snap peas, parmesan, toasted bread crumbs, basil

* **Roasted Organic Chicken Breast / 28**

cauliflower couscous, grilled broccolini, roasted cauliflower, garlic aioli, curry chimichurri

Red Wine Braised Short Rib / 32

parmesan polenta, Swiss chard, bacon, fried Brussels sprouts, tomato marmalade

* **Kalbi Marinated Skirt Steak / 31**

smoked potato puree, cilantro chimichurri, garlic spinach, crispy nori onion rings

Grilled Filet Mignon / 41

smashed sour cream and onion parsnips, roasted carrots, sautéed kale, charred pearl onions, roasted garlic demi-glace

Crispy Duck Leg Confit / 27

salsify puree, apple, watercress, grilled broccoli, radish

Fettuccine Pasta / 24

sunchoke cream, roasted sunchokes, wild mushrooms, kale, cauliflower, parmesan, lemon

> A **3% surcharge** will be added to each bill to help cover increasing costs and in support of increased wages for all of our dedicated team members

> *These items are served raw or undercooked or may contain raw or undercooked ingredients

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

desserts

Warm Chocolate Cake / 12
bourbon caramel, chai-coconut-cold brew ice cream, chocolate-coconut magic shell topping, candied cocoa-nut chip

Caramelized Honey & Orange Panna Cotta / 12
pomegranate-hibiscus gelée, pistachio florentine, pomegranate seeds, toasted pistachios, navel orange

Dutch Apple Pie Crumble / 12
brown butter streusel, vanilla bean ice cream

Sticky Toffee Pudding Cake / 12
maple toffee sauce, butter pecans, toffee chips, vanilla bean ice cream

Vanilla Bean Crème Brûlée / 12
snickerdoodle cookie

S'more Mousse / 12
toasted smoked marshmallow cream, chocolate mousse, graham streusel, toasted white chocolate crémeux

coffee

Espresso / 3.5

Cafe Latte / 4.5

Cappuccino / 4.5

Mocha / 5

House Cold Brew / 6

night cap

La Jolla Coffee / 12
Bushmills Irish whiskey, Licor 43, coffee, fresh whipped cream

Irish Steamer / 12
Cassis Liqueur, Bailey's Irish Cream, Bushmills Irish Whiskey, steamed milk, cinnamon

Cold Brew Martini / 12
vanilla infused vodka, Kahlúa coffee liqueur, Frangelico, house cold brew

fine scotch

Monkey Shoulder Blend / 9

Johnnie Walker Black Blend / 13

Toki Japanese Whisky / 14

Macallan 12 year Single Malt / 19

Macallan 18 year Single Malt / 80

gifts

ask your server about Georges apparel and gift cards

wine refreshers

/ non-alcoholic

Summer Soda / 7
watermelon, cucumber, ginger, rosemary, lemon, soda

Ocean Terrace Limeade / 5
lime, honey, cinnamon, soda

Pink Mule / 7
raspberry, lime, gingerbeer

/ fortified wine

Lustau / 11
'Escuadrilla' Rare Amontillado

Taylor Fladgate / 12
late bottle vintage port

Taylor Fladgate / 20
20 year tawny port

/ dessert wine

Banfi Rosa Regale / 8
Brachetto D'Acqui, Italy 2010

Far Niente 'Dolce' / 14 per oz
Napa

Tokaji / 18
Royal Tokaji Co., Hungary 5 Puttonyos

spirits

Wild Turkey Longbranch Bourbon 15

Russell's 10 year Bourbon / 17

Fortaleza Reposado / 15

Fortaleza Anejo / 28

Don Julio 1942 Extra Anejo / 48

Grand Marnier / 19

Grand Marnier/ 100 Centennial / 65

Lustau Brandy / 9

Hine VSOP / 19

Remy Martin VSOP / 16