

a few words:

“ The cream of La Jolla dining...fresh seafood, imaginatively prepared”

/ Hollywood Reporter

“ George’s is successful because it offers an authentic experience of fine food, without games being played with the food which is creatively presented. The presentation of the selection is not an end in itself but to direct attention to the selection’s taste as its most important reason to be.”

/ Bob Koczor, Golf Today Magazine

“ That rarity, a Seaside showplace that also serves superb food”

/ Bon Appetit

“ San Diego’s food scene, where the taco stand once reigned supreme, has been elevated by the arrival of chefs who understand the power of ingredients. Trey Foshee moved here to brush up on his surfing. Whether you sit inside or on the terrace, the ocean views will make clear why the seafood tastes so fresh.”

/ Ann Shields, Travel & Leisure

“ His dish is fresh....reflective of the subtle, sophisticated and harmonious food (Executive Chef Trey) Foshee is known for.”

/ Judi Strada, San Diego Magazine

accolades:

U.S. Top 100 Restaurants

/ Opinionated About Dining

San Diego’s “10 Best Foodie Spots”

/ USA Today

Best of the Best

Best Service

Best Proposal Spot

Best Dining With A View

Most Romantic

Best Outdoor Dining

/ San Diego Magazine

/ California Restaurant Association

One of the World’s Top 10

Restaurants 2006

/ Fodor’s Choice

Chef of the Year

/ California Restaurant Association

America’s Ten Best New Chef

/ Food & Wine Magazine

San Diego’s Most Popular Restaurant

/ Zagat Guide to San Diego

Fine Dining Hall of Fame Award

/ Nation’s Restaurant News

Top Restaurants USA

/ DiRoNA Award

Award of Excellence

/ Wine Spectator Magazine

AAA Four Diamond Award Rating

/ Automobile Club of California

Best Place to Take Out of Town Guests

/ San Diego Home & Garden

Golden Dish Award

/ GQ Magazine

“Where to Eat Right Now”

/ Gourmet Magazine

Best Chef/ Trey Foshee

/ San Diego Magazine Editors Pick

appetizers

group lunch menu

**Any party over 20 people must pre-select a menu.
All menu items are subject to change and availability.**

/ to be **shared**

* **Grilled Octopus** / 20
salsa verde, potatoes, crispy shallots,
chipotle aioli

Chips & Roasted Tomato Salsa / 8
with Guacamole / 16

* **Shrimp Louie** / 18
butter lettuce, celery, egg, fines herbes,
Meyer lemon

Seasonal Vegetable Crudité / 18
green goddess dressing

* **Mussels** / 19
with fries / 24
parsley, white wine, butter,
grilled sourdough

Burrata / 21
sungold tomato, basil pesto, grilled bread

/ please select **one**

soup & salad

Summer Garden Salad / 18
cucumber, tomato, radish, carrot, almonds,
fines herbes, white wine vinaigrette

Classic Caesar Salad / 15
garlic croutons

George's Famous Soup / 12
smoked chicken, broccoli and black beans

Chilled Corn Soup / 12
corn, cherry tomato, avocado

group lunch menu (cont.)

**Any party over 20 people must pre-select a menu.
All menu items are subject to change and availability.**

/ please select **three**

Avocado Toast / 18

soft boiled egg, sungold tomatoes, pepitas, grilled sourdough, side salad

Crispy Halibut Sandwich / 19

shredded lettuce, tomato, tartar sauce, lemon, side salad

BLT & Soup / 24

bacon, lettuce, tomato, house made focaccia, herb aioli, served with chilled corn soup

Indian Red Lentils Dal / 28

warm spices, yogurt, ginger marinated cherry tomatoes, herb salad

Quesadilla / 18

roasted oyster mushrooms, squash blossom, Oaxaca cheese, tomatillo salsa, side salad

Steak Frites / 34

option to add 1/2 lobster / market price
hanger steak, garlic butter, red wine demi glace, pommes frites, spinach

Indian Red Lentils Dal / 28

warm spices, yogurt, ginger marinated cherry tomatoes, herb salad

Grilled Salmon / 32

roasted carrot salad, herbed yogurt, cilantro, parsley, chive, seeds

salads as entrees

grilled salmon +14 | pulled roasted chicken +12 |
grilled hanger steak +16 | grilled shrimp +13

* **Classic Caesar Salad / 15**

garlic croutons

Summer Garden Salad / 18

cucumber, tomato, radish, carrot, almonds, fines herbs, white wine vinaigrette

Roasted Carrot Salad / 16

herbed yogurt, cilantro, parsley, chive, seeds

/ please select **one**

Warm Chocolate Cake / 12

cacao nib, brown butter caramel, vanilla bean ice cream

Coconut Layer Cake / 12

strawberry, guava-lime

Sticky Toffee Pudding Cake / 12

toffee sauce, salted almonds, vanilla bean ice cream

Vanilla Bean Crème Brûlée / 12

French macaron