

restaurant week

3 course dinner: choice of appetizer, entree, & dessert from items with  : 30

alternative menu items may be ordered with a supplemental charge

georges
AT THE COVE

starters

George's Famous Soup / +3.5

smoked chicken, broccoli and black beans

Pear and Endive Salad 

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

Caesar Salad 

shaved Parmigiano-Reggiano, bread crumbs

Roasted Beet Salad 

kumquat, California avocado, frisee, prosciutto, pineapple vinaigrette

Hummus 

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

Chips and Salsa 

house made roasted tomato salsa, guacamole

Burrata Cheese 

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

Mussels / +6

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

Seasonal Fish Ceviche / +6.5

cilantro, pico de gallo, California avocado, tortilla chips

Chili Calamari / +5

fresh herbs, Fresno chiles, sweet chili sauce

Grilled Octopus / +5

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

Marinated and Grilled

Fresh Fish Tacos / +4

crema, cabbage-onion relish, cilantro, chipotle salsa

Tuna Tartare / +6

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

entrees

Grilled Faroe Island Salmon 

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

Seaweed-Sesame Crusted Tombo / +6

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

Spaghetti with Clams 

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

Potato Gnocchi / +3

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

Fettuccine Pasta 

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

Roasted Organic Chicken Breast 

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

Red Wine Braised Short Rib 

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

Kalbi Marinated Skirt Steak / +7

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

Grilled Filet Mignon / +19

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

Crispy Duck Leg Confit 

salsify puree, apple, watercress, grilled broccoli, radish

desserts

Warm Chocolate Cake 

bourbon caramel, chai-coconut-cold brew ice cream, chocolate-coconut magic shell topping, candied cocoa-nut chip

Vanilla Bean Crème Brûlée 

snickerdoodle cookie

Sticky Toffee Pudding Cake 

maple toffee sauce, butter pecans, toffee chips, vanilla bean ice cream

S'more Mousse 

toasted marshmallow cream, chocolate mousse, graham streusel, toasted white chocolate crémeux

apparel

georges at the cove
t-shirts : 20

> 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

> Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses

georgesatthecove.com