

# restaurant week

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

alternative menu items may be ordered with a supplemental charge



## starters

**George's Famous Soup** / +2  
smoked chicken, broccoli and black beans

**Roasted Beet Salad**   
frisee, dried currants, toasted almonds, goat cheese, orange-citrus vinaigrette, toasted bread crumbs

**Arugula Salad**   
Asian pear, fennel, pomegranate seeds, goat cheese, citrus vinaigrette,

**Caesar Salad**   
shaved Parmesan-Reggiano, croutons

**Hummus**   
grilled vegetables, tzatziki, house made pita

**Chips and Salsa**   
house made roasted tomato salsa, guacamole

**Stuffed Dates**   
goat cheese, almonds, bacon, piquillo-tomato sauce

**PEI Mussels** / +5  
smokey corn sofrito, lemon, parsley, cilantro, grilled focaccia

**Seasonal Fish Ceviche** / +5.5  
cilantro, pico de gallo, California avocado, tortilla chips

**Crispy Calamari** / +4  
fennel, Meyer lemon aioli

**Grilled Local Octopus** / +4  
baby potato salad, radish, red onion, celery, parsley, salsa verde, lemon vinaigrette

**Marinated and Grilled Fresh Fish Tacos** / +3.5  
jalapeño-lime mayonnaise, California avocado, cilantro, shredded cabbage

**Hamachi** / +6  
soy-ginger dressing, radish, cucumber, sea beans, California avocado, cilantro, spice roasted peanuts

## entrees

**Achiote Rubbed Yellowtail** / +5  
fingerling potatoes, grilled onion, arugula, jalapeno pineapple sauce, avocado aioli

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

**Grilled Faroe Island Salmon** / +5  
Anson Mills farro salad, grapes, kale, roasted baby carrots, radish, citrus vinaigrette, spicy orange aioli

**Sesame Crusted Tombo** / +5  
baby bok choy, oyster mushrooms, leek fondue, miso-soy vinaigrette

**Potato Gnocchi** / +2  
Mexican shrimp, roasted squash, fennel, spinach, Parmesan Reggiano

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

**Asian Marinated Skirt Steak** / +6

**Grilled Filet Mignon** 8 oz. / +18  
garlic spinach and buttermilk onion rings

**Roasted Pork Tacos**   
roasted pineapple-tomatillo salsa, cilantro, quinoa salad

**Linguine**   
butternut squash sauce, shiitake mushrooms, arugula, sage, Parmesan Reggiano, roasted pepitas

## desserts

**Warm Chocolate Cake**   
toasted marshmallow, chocolate fudge, graham cracker crumbs, vanilla bean ice cream

**Mocha Butterscotch Parfait**   
mocha mousse, butterscotch pudding, almond-espresso bean clusters, coffee jelly

**Sticky Toffee Layer Cake**   
salted toffee buttercream, toasted coconut, coconut ice cream

**Vanilla Crème Brûlée**   
cinammon biscotti, vanilla poached pears, pomegranate

- > A 3% **surcharge** added in support of local and state mandates
- > Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk foodborne illnesses
- > 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 + level 2 deck.

#georgesoceanterrace #georgeslevel2 1.16.17

## apparel

georges at the cove  
t-shirts: 17

[georgesatthecove.com](http://georgesatthecove.com)