

lunch restaurant week

choice of appetizer & entree OR entree & dessert from items with  : 25

alternative menu items may be ordered with a supplemental charge

appetizers

Chips and Salsa

seasoned tortilla chips, salsa, guacamole

* **Grilled Artichoke**

Meyer lemon-herb dipping sauce

Shrimp Coctel / +6

avocado, lime, plantain chips

Hummus

roasted and marinated cauliflower, sesame carrots, mint feta, olives, house made flatbread

George's Famous Soup

smoked chicken, broccoli and black beans

* **Fried Calamari**

grilled lemon, parsley, garlic aioli

Portuguese-Style Mussels / +8

option to add fries / +13

tomato-chorizo stew, grilled levain

entrees

Little Gem Salad

avocado, blood orange, fennel, toasted almonds

* **Classic Caesar Salad**

garlic croutons

Healthy Chicken Salad

poached chicken, lentils, raw carrots, celery, baby beets, little gem, arugula

Spaghetti & Clams / +4

option to add 1/2 lobster / market

Manila clams, pan roasted cherry tomatoes, garlic, white wine, chopped parsley

Penne

option to add seared shrimp / +6

leeks, mushrooms, asparagus, parmesan cream, Meyer lemon bread crumbs

* **Steak Frites** / +10

option to add 1/2 lobster / market

hanger steak, garlic butter, red wine demi glace, pommes frites, spinach

Indian Red Lentils Dal

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

* **Grilled Salmon** / +8

farro, spring vegetables, smoked shrimp butter

entrees

> all sandwiches served with french fries

> substitute mixed greens salad +2

* **O.T. Cheeseburger**

Grass Run Farms beef burger, cheddar cheese Bibb lettuce, tomato, grilled onion, pickles, house spread

* **Beyond Burger™**

plant based burger, Bibb lettuce, tomato, grilled onion, pickles, house spread

* **Fish Sandwich** / +4

nori crusted salmon, cucumber, radish sprouts, avocado, pickled red onion, spicy sesame aioli

* **Crispy Chicken Sandwich**

chipotle aioli, avocado, cabbage, pickled red onion, Oaxaca cheese

* **The Lobster Roll** / +8

Maine lobster salad, toasted brioche, served with Old Bay kettle chips

* **Fish Tacos**

local yellowtail, cabbage, cilantro, onion, jalapeño-lime crema, pico de gallo

/ served on heirloom corn tortillas,



prepared daily by [Galaxy Cantina & Grill](#), La Jolla

desserts

Warm Chocolate Cake

cacao nib, brown butter caramel, vanilla bean ice cream

Citrus Layer Cake

poppyseed buttercream, lemon curd

Vanilla Bean Crème Brûlée

lavender shortbread

> A **4% surcharge** will be added to each bill to help cover increasing operations and labor costs

> *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.

> A \$4 per person charge will be applied for any dessert brought into the restaurant and consumed.

#georgesoceanterrace #georgeslevel2 4.11.21