



King George II Inn

Circa 1681

Appetizers

Broiled Stuffed Mushrooms Imperial
Gourmet Caps Overstuffed
With the Chef's Maryland Crabmeat Imperial
\$10.95

Crab Martini Cocktail
Crabmeat Cocktail
with a Tequila Lime Dressing
\$11.00

Hot Maryland Crab Dip
With Soft Pretzels
\$9.95

Chilled Jumbo Shrimp Cocktail
With Traditional Horseradish Sauce
\$10.95

Wild Mushroom Ravioli
Handmade Ravioli
With Asparagus & Pine Nuts
\$7.95

Fried Calamari
Tender Calamari
With Creole Olive Salad & Herbed Tomato Sauce
\$7.50

Lollipop Lamb Chops
Char Grilled & Drizzled with Reduced Balsamic
With Béarnaise Sauce
\$10.95

Bourbon BBQ Shrimp
Bacon Wrapped Shrimp
With Cool Cucumber Salad
\$9.95

Crispy Spring Rolls
Vegetarian Spring Rolls
With a Hoisin & Red Pepper Drizzle
\$6.95

Soup

lobster Bisque
Rich & Velvety
\$5.50 cup ... \$6.95 bowl

Soup du Jour
Freshly Prepared each Day
\$3.95 cup ... \$5.95 bowl

French Onion Soup
With a Blend of Three Cheeses
\$6.95

Tomato, Basil & Roasted Garlic
\$3.95 cup ... \$5.95 bowl

Salad

King George House Salad
Seasonal Greens, Crisp Vegetables, Dried Fruits,
Sunflower Seeds & Choice of Dressing
\$5.50

Georgia Peach Salad
Romaine & Spinach, Crumbled Maytag Blue
Cheese, Strawberries, Peaches, Candied Almonds
With White Balsamic
\$7.95

Tomato & Arugula Salad
Tomato, Arugula, Fresh Mozzarella
With a Black Olive Vinaigrette
\$6.95

Cesar Salad
Tossed with Oven-Crisp Croutons &
Chef's Egg-free Caesar Dressing
\$6.95





Entrees

Tournedos of Filet Mignon

With Roasted Wild Mushrooms, Smoked Bacon, Crumbled Maytag Blue Cheese & Cabernet Demi
\$24.95

Harbour Master

6 oz Filet Mignon Crowned with Crabmeat Imperial, Jarlsburg Cheese & Served with a Cabernet Demi
\$32.95

King & Queen

6 oz Filet Mignon & 4 oz Lobster Tail with Garlic Mashed Potatoes, Vegetable Medley and Drawn Butter
\$34.95 Filet Mignon (only) \$27.95

Roast Duck

Presented with Vegetarian Spring Roll and a Plum Ginger Demiglaze, Served with Sautéed Sugar Snap Peas
\$22.95

Roasted Double Cut Pork Chop

Served with Zucchini & Sweet Potato Hash, Citrus Barbecue Glaze and Sugar Snap Peas
\$22.95

Grilled Rack of Lamb

Mint & Rosemary Mustard Crusted, Asparagus, Yukon Gold Mashed Potatoes & Reduced Balsamic
\$29.95

Sautéed Veal Medallions

With Eggplant, Buffalo Mozzarella Cheese and Andouille Tomato Sauce
\$24.95

Chicken Oscar

Sautéed Breast of Chicken, Topped with Asparagus, Jumbo Lump Crabmeat & Béarnaise Sauce
\$23.95

Grilled Marinated Breast of Chicken

Grilled Breast of Chicken with Roasted Sausage & Potatoes on a Bed of Braised Escarole with a Cabernet Demi
\$22.95

Pan Roasted Salmon

With Caramelized Peaches, Vidalia Onions & Melon Couli, Served with Wilted Spinach and Potato Cake
\$23.95

Striped Bass

Presented over a Fennel Potato Gratin with a Blackberry Port Sauce and Sautéed Asparagus
\$24.95

Lobster Ravioli

With Jumbo Lump Crabmeat, Artichoke & Fresh Herbs in a White Wine Butter Sauce
\$23.95

Searced Jumbo Sea Scallops

Served with a Coconut Yogurt Sauce over Toasted Shallot & Jasmine Rice with Sautéed Carrot Batons and Mango
\$23.95

Jumbo Lump Crab Cakes

Chef's Special Crab Cakes with a Red Pepper Sauce, Roasted Corn Relish and House Vegetables
\$28.95



King George III Inn

Luncheon Menu

Appetizers & Starters

Chilled Jumbo Shrimp Cocktail
with the Traditional Horseradish Sauce \$10.95

Hot Maryland Crab Dip
with Soft Pretzels for Dipping \$9.95

Fried Calamari
Creole Olive Salad, Herbed Tomato Sauce \$7.50

Bourbon BBQ Shrimp
Bacon Wrapped, Cool Cucumber Salad \$9.95

Broiled Stuffed Mushrooms Imperial
Large Gourmet Caps Overstuffed with the Chef's
Authentic Maryland Crabmeat Imperial \$10.95

Soups

Soup du Jour	Lobster Bisque	French Onion	Tomato, Basil & Garlic
\$3.95 cup \$5.95 bowl	\$5.50 cup \$6.95 bowl	\$6.95	\$3.95 cup \$5.95 bowl

Salads

Caesar Salad
Egg Free Caesar Dressing, Pecorino Cheese & Oven-Crisp Croutons \$6.95
with Chilled Jumbo Shrimp add \$4.00 Grilled Chicken or Steak \$3.00

KG Cobb
Julienne Breast of Turkey, Fresh Avocado, Hard-Cooked Egg, Crisp Bacon, Diced Tomato and
Crumbled Bleu Cheese over Chopped Romaine with Thousand Island Dressing \$9.95

Inn Chopped Salad
Chopped Romaine Lettuce, Croutons, Red Onion, Mushrooms, Egg, Fresh Mozzarella,
Roasted Red Pepper, Proscuitto Ham Tossed with a Red Wine Vinaigrette \$8.95

Skillet Crisp Salmon Cakes
Served Warm over a bed of Lightly Dressed Mixed Greens, with Tomatoes
Cucumbers and Remoulade Sauce \$8.95

Louisiana Blackened Chicken
Cajun Grilled Breast of Chicken, Over Crisp Greens with Gruyère Cheese,
Toasted Pecans, Smoked Bacon, Chopped Eggs & Croutons; with Ranch Dressing \$8.95

Pastas

Seafood Cannelloni
Pasta Crepes Stuffed with Crabmeat, Shrimp and Lobster
and Presented in a Sherry Wine Blush Sauce \$10.95

Wild Mushroom Ravioli
Asparagus, Toasted Pinenuts, Shittake Mushrooms
Parsley, Butter & Grated Parmesan Cheese \$8.50

Chicken & Sausage Pasta
Chicken & Sausage with Sautéed Escarole & Herbs over Penne Pasta \$8.95

Entrees

The following include your choice of house salad or soup du jour.
All entrees will be plated with the chef's choice of accompaniments.

Applewood Bacon Wrapped Petite Filet Mignon

Portabello Mushroom, Grilled Asparagus & Cabernet Demiglace \$14.95

Grilled Center Cut Pork Chop

Grilled Boneless Pork Chop, Served with Sautéed Snap Peas
and Garlic Mashed Potatoes \$12.95

Maryland Style Jumbo Lump Crabcake

With a Red Pepper Sauce, Roasted Corn Relish and House Vegetables \$14.95

Grilled Salmon with Ginger-Orange Glaze

Fillet of Salmon Presented with Steamed Rice & Vegetable Medley \$14.95

Chicken Teriyaki Stir-Fry

Chicken Sautéed with Snap Peas, Pineapple, Red Pepper
and Crisp Mixed Vegetables over a Bed of Steamed Rice \$12.95

Veal Marsala

Veal Medallions Sautéed with Mushrooms, Shallots, Sun Dried
Tomatoes & Fresh Thyme in a Marsala Wine Sauce \$14.50

Sandwiches

Soup du Jour & Sandwich of the Day

\$8.00

Tuesday

Wednesday

Thursday

Friday

Roast Beef Corned Beef Special Smoked Salmon Tuna Fish

The Following Accompanied by French Fries or Small Green Salad

Char-Broiled Sirloin Cheeseburger

Served on a Soft Kaiser Roll, with Your Choice of any of the following Toppings:
White Cheddar, Swiss, Aged Provolone, Onions, Mushrooms or Bacon \$7.95

Turkey Sandwich

House Roast Breast of Turkey, Smoked Bacon, Crisp Lettuce,
Sliced Tomato & Mayonnaise on Pullman Toast \$7.50

Open Faced Hot Roast Turkey Sandwich

House Roast Breast of Turkey, Thinly Sliced with Your Choice of French Fries or
Mashed Potatoes and Gravy \$8.50

Cuban Sandwich

Carved Roast Pork and Ham, Swiss Cheese, Chopped Pickle
and Creole Mustard on Pressed Bread \$7.95

New York Rueben

Grilled Open Faced Sandwich of Thinly Sliced Corned Beef Brisket,
Sauerkraut, Russian Dressing and Swiss Cheese on Rye \$8.50

Chicken Panini

Marinated Grilled Herb Chicken Breast with Roasted Red Pepper
Wilted Spinach, Fresh Mozzarella and Pinenut Basil Pesto \$7.95

Grilled Chicken Caesar Wrap

Grilled Chicken, Romaine Lettuce, Caesar Dressing in a Flour Tortilla \$7.95

Prime Rib Sandwich

Thinly Sliced Prime Rib of Beef with Caramelized Onions and Melted Provolone
Cheese on a Toasted Sandwich Roll, side of Horseradish Sauce & Au Jus \$8.95

18% gratuity added for groups of 6 or more

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs increases your risk of foodborne illness.