

starters

**George's Famous Soup** / 11.5 **NF**  
smoked chicken, broccoli and black beans

**Roasted Beet Salad** / 12 **VEG/V/GF/DF/NF**  
frisée, dried currants, toasted almonds, goat cheese, orange-citrus vinaigrette, toasted bread crumbs

**Stone Fruit Salad** / 13 **VEG/V/DF/GF/NF**  
seasonal stone fruit, berries, quinoa, arugula, almond, honey, white balsamic vinaigrette

**Caesar Salad** / 12 **GF/DF/NF**  
shaved Parmesan-Reggiano, croutons

**Hummus** / 12 **VEG/V/GF/DF/NF**  
marinated olives, roasted peperonata, charred eggplant puree, za'atar, tzatziki, house made pita

**Chips and Salsa** / 8 **VEG/V/GF/DF/NF**  
house-made roasted tomato salsa, guacamole

**Stuffed Dates** / 9 **GF**  
goat cheese, almonds, bacon, piquillo-tomato sauce

**Mussels** / 15 **GF/DF/NF**  
cioppino broth, blistered cherry tomatoes, corn, basil, focaccia

**Seasonal Fish Ceviche** / 15.5 **GF/DF/NF**  
cilantro, pico de gallo, California avocado, tortilla chips

**Chili Calamari** / 14 **NF**  
fresh herbs, Fresno chiles, sweet chili sauce

**Grilled Octopus** / 15 **GF/DF/NF**  
baby potato salad, radish, red onion, celery, parsley, salsa verde, lemon vinaigrette

**Marinated and Grilled Fresh Fish Tacos** / 14 **GF/DF/NF**  
jalapeño cream, guacamole, cilantro, shredded cabbage

**Ahi Tostadas** / 15 **DF/NF**  
slaw, gochujang, sesame, Fresno chile, avocado-wasabi spread, micro cilantro, citrus-soy marinade



>Tacos are served on heirloom corn tortillas, prepared daily by [Galaxy Taco](#), La Jolla

apparel

george's at the cove  
t-shirts and hats : 17 / 17.5

entrees

**Chef's Nightly Special**  
market price

**Herbed Alaskan Halibut** / 39.5 **GF/DF/NF**  
sweet white corn, sugar snap peas, cherry tomato vinaigrette

**Spaghetti with Clams** / 23.5 **VEG/V/DF/NF**  
toasted garlic, roasted tomatoes, white wine, and extra virgin olive oil

**Grilled Faroe Island Salmon** / 29.5 **DF/NF**  
vegetable Anson Mills farro grain salad, watercress, chermoula

**Sesame Crusted Tombo** / 29 **GF/DF/NF**  
baby bok choy, oyster mushrooms, leek fondue, miso-soy vinaigrette, carrot kimchi

**Potato Gnocchi** / 24.5 **VEG/DF/NF**  
Mexican shrimp, fava beans, cherry tomato, fennel, spinach, Parmesan Reggiano

**Roasted Organic Chicken Breast** / 25.5 **GF/DF/NF**  
fingerling potatoes, broccolini, salsa verde

**Asian Marinated Skirt Steak** / 27.5 **DF/NF**  
garlic spinach and buttermilk onion rings

**Grilled Filet Mignon** 8 oz. / 40.5 **GF/DF/NF**  
smoked mashed potato, asparagus, pearl onion, shiitake mushrooms, red wine reduction, garlic-herb butter

**Roasted Pork Tacos** / 16 **GF/DF/NF**  
adobada marinade, pineapple relish, salsa verde

**Fettucine Pasta** / 20 **VEG/V**  
broccoli pesto, salsa fresca, arugula, chili mozzarella

> A **3% surcharge** will be added to all guest checks

- > **V** Can be prepared Vegan
- > **VEG** Can be made Vegetarian
- > **GF** Gluten Free or can be prepared Gluten Free
- > **DF** Dairy Free or can be prepared Dairy Free
- > **NF** Nut Free or can be prepared Nut Free

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

#georgesoceanterrace #georgeslevel2 4.28.17

## desserts

**Warm Chocolate Cake** / 12 **GF/NF**  
toasted marshmallow, chocolate fudge, graham cracker crumbs, vanilla bean ice cream

**Vanilla Crème Brûlée** / 12 **GF/NF**  
lime bar

**Cherry Crumble** / 12 **GF/NF**  
rosemary oat streusel, vanilla bean ice cream

**Chino Farms Summer Fruit Salad** / 12  
**V/GF/DF/NF**  
strawberry-coconut sherbet

**Sticky Toffee Layer Cake** / 12 **NF**  
salted almonds, caramel, coconut sorbet

**Profiterole** / 12 **NF**  
tarragon-peach jam, raspberry

## coffee

**Espresso** / 3.5

**Cafe Latte** / 4.5

**Cappuccino** / 4.5

**Macchiato** / 4

**Mocha** / 5

## night cap

**Cafe La Jolla** / 10  
french roasted coffee, Hershey's chocolate, Baileys Irish Cream, Kahlua and fresh whipped cream

**La Jolla Winter** / 12  
White Godiva, Chambord, Frangelico, steamed milk, dash of cinnamon, served in a brandy snifter

**George's Steamer** / 12  
Bushmills Irish Whiskey, Frangelico, Kahlua, Baileys Irish Cream and steamed milk

**Baileys Macchiato** / 10  
Baileys, espresso and foam

## fine scotch

**Laphroaig** single islay malt / 18

**Lagavulin 16 yr** single islay malt / 28

**Johnnie Walker Black** blend / 13

**Johnnie Walker Blue** blend / 65

**Highland Park 12 yr** single malt / 19

**Oban 14 yr** single malt / 28

## gifts

ask your server about George's apparel and gift cards

## wine

/ fortified wine

**Lustau** / 16  
'Murillo' Pedro Ximenez Sherry

**Lustau** / 11  
'Escuadrilla' Rare Amontillado

**Taylor Fladgate** / 11  
late bottle vintage port

**Taylor Fladgate** / 20  
20 year tawny port

/ dessert wine

**Banfi Rosa Regale** / 8  
Brachetto D'Acqui, Italy 2010

**Far Niente 'Dolce'** / 14 per oz  
Napa

**Tokaji** / 18  
Royal Tokaji Co., Hungary 5 Puttonyos

## spirits

**Pierde Almas Mezcal** Dobadaan / 36

**Pierde Almas Mezcal** Conejo / 98

**Sassicaia Grappa** Italy / 30

**Germain Robin Brandy** Mendocino / 17

**Grand Marnier** 100 Centennial / 65

**Hennessy VSOP** / 19

**Hennessy XO** / 48

**Hennessy Paradis Imperial** / 150 1oz, 300 2oz

**Courvoisier VSOP** / 16

**Remy Martin VSOP** / 16

**Remy Martin XO** / 36

**Remy Martin Louis XIII**

/ 86 0.5oz, 165 1oz, 325 2oz

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