

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

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 each bill to help cover increasing costs and in support of increased wages for all of our dedicated team members

- > **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

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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

4.28.17