

# MENU

SERVED 11:00AM - 2:00PM AND 5:00PM - 10:00PM

## STARTERS

Bavarian Pretzel Sticks | 7

*Salt dusted and baked Bavarian Pretzels served with Green Chile Cheese Fondue*

Crispy Calamari | 9

*Buttermilk marinated Calamari tossed in Seasoned Flour, flash fried, and served with a side of Yum Yum Sauce and a Lemon Wedge*

House-Made Guacamole & Pico de Gallo with Corn Tortilla Chips (gf)(v) | 8

Buffalo Virginia Fried Oysters | 11

*Served with Bleu Cheese Crumbles and Ranch Dressing*

Cheese Board | 12

*Seasonal Goat Cheese, Aged Cheddar, Manchego Cheese, Candied Pecans, Fruit, Craisins and Crostinis*

George's Wings

6 Wings | 6      12 Wings | 12

*Tossed in your choice of George's Bourbon BBQ Sauce, Spicy Buffalo Butter, or Orange Thai Chili Sauce*

Hummus Platter (v) | 10

*Roasted Red Pepper Hummus served with Cucumbers, Tomatoes, Carrots, Kalamata Olives, Celery, and Crostinis*

George's Crab Dip | 10

*Served with Crostinis*

Burrata Salad (v) | 10

*Fresh Burrata with Baby Heirloom Tomatoes, Bibb Lettuce, Balsamic Reduction and Basil Oil*

## ENTREE SALADS

House Salad (gf)

Small | 3.5

Large | 6.5

*Mixed Greens with Bleu Cheese Crumbles, Grape Tomatoes, Cucumbers, Carrots, and Radishes*

*Add: Grilled Chicken, Seared Salmon, or Shrimp\* | 4*

Caesar Salad | 9

*Romaine lettuce tossed with Shaved Parmesan Cheese, Caesar Dressing, Anchovies, and a Lemon Wedge*

The George | 10

*Mixed Greens, Goat Cheese Croquettes, Spicy Maple Pecans, and Dried Cranberries*

Chopped Kale (gf)(v) | 13

*Chopped Kale with Seasonal Berries, Sunflower Seeds, Craisins, Carrots with a Honey Apple Cider Vinaigrette*

Bacon Spinach Salad (gf) | 12

*Baby Spinach, Bacon, Portabella Mushrooms, Red Onion, and sliced Boiled Egg with a House-Made Lemon Poppy Dressing*

The Grecian (v) | 11.5

*Romaine Lettuce, Goat Cheese, Kalamata Olives, Red Onion, Cucumber, Grape Tomatoes, and Crostini with House-Made Red Wine Vinaigrette*

Dressings

*Ranch, Bleu Cheese, Lemon Poppy Seed, Honey Mustard, Red Wine Vinaigrette, Raspberry Vinaigrette, Apple Cider Vinaigrette, and Balsamic Vinaigrette*

## VIRGINIA OYSTERS

Raw\* (gf)

Half Dozen | 10      Full Dozen | 20

*Served with Bloody Mary Cocktail Sauce and Raspberry Mignonette*

Grilled Oysters\* (gf)

Half Dozen | 13      Full Dozen | 21

*Roasted Garlic Butter and Parmesan Cheese*

The Virginia Oyster Trail

*We are a proud member of The Virginia Oyster Trail; serving oysters that are harvested in Virginia*

HAPPY HOUR MONDAY – FRIDAY 5PM – 7PM

Consuming raw or undercooked poultry, beef, eggs, pork, shellfish, or seafood may cause illness. Before placing your order, please inform your server of any food allergies.

\*Items are cooked to your preferred temperature | (gf) Gluten Free | (v) Vegetarian | For parties of 6 or more a 20% gratuity will be added.

# MENU

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## SOUPS & FRITTATA

Soup of the Day | 6

*Ask server for today's selection*

Crab Corn Chowder | 7.5

*Lump Crab with Corn, Potato, and Bacon*

House Made Frittata of the Day (gf) | 9.5

*Served with Fresh Fruit*

*Add a small House Salad (gf) | 3.5*

## SANDWICHES

*All Sandwiches served with French Fries or Creamy Coleslaw*

The All American Sandwich\* | 11

*Choice of 8oz Black Angus Burger or Marinated Chicken Breast topped with choice of Cheese and Applewood Smoked Bacon on a Brioche Bun*

*Add: Guacamole, Yum Yum Sauce, Chipotle Mayo, Green Chile Fondue, and Sautéed Mushrooms | 1*

Prime Rib Steakhouse Dip | 13

*Sliced Prime Rib, Gruyere Cheese, Sautéed Onions, and Mushrooms, on a Ciabatta Roll with a side of Au Jus*

Hot Pastrami Reuben | 11

*Thinly Sliced Pastrami, 1000 Island Dressing, Sauerkraut, and Swiss Cheese on Marbled Rye*

Open Faced Grilled Salmon Sandwich\* | 11

*Grilled North Atlantic Salmon served on Toasted Wheat Berry Bread with Mixed Greens, Tomatoes, Bacon, and Kalamata Tartar Sauce*

Roasted Vegetable Wrap (v) | 8

*Roasted Zucchini, Yellow Squash, Red and Green Peppers, Red Onion, Portabella Mushrooms, Lettuce, Tomato and Mozzarella in a Sun-Dried Tomato Wrap*

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George's Crab Cake Sandwich\* | 11

*George's Crab Cake on a Brioche Bun topped with Lettuce, Tomato, and Kalamata Tartar Sauce*

The GW Club | 10

*Bacon, Black Forest Ham, Smoked Turkey Breast, Cheddar Cheese, Tomato, and Lettuce on your choice of Bread*

Grilled Chicken Caesar Wrap\* | 8.5

*Chicken, Shaved Parmesan Cheese, Caesar Dressing, Heirloom Tomatoes, and Romaine Lettuce served in a Spinach Wrap*

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## ENTRÉES

House Brined Bone in Pork Chop (gf) | 23

*Topped with White House Apple Cider Dijon Reduction with Whipped Potatoes and Seasonal Vegetable*

George's Crab Cakes\*

Lunch | 11      Dinner | 22

*Crab Cakes with Kalamata Tartar Sauce with Whipped Potatoes and Seasonal Vegetable*

5 Spice Salmon\* (gf) | 18

*Served over Jasmine Rice with Sweet Chili Sautéed Vegetables*

Braised Short Ribs

Lunch | 10      Dinner | 20

*Served over Stone Ground Grits with Seasonal Vegetables*

Chicken Marbella (gf) | 20

*Braised Airline Chicken Breast with Spanish Olives, Capers and Figs over Jasmine Rice*

Mac n Cheese

Lunch | 9      Dinner | 16

*4 Cheese Mac and Cheese with Bacon and Exotic Mushrooms  
Add: Chicken, Salmon, or Shrimp\* | 4*

Stir Fried Vegetables (gf)(v)

Lunch | 9      Dinner | 16

*With a Spicy Thai Broth served over Jasmine Rice  
Add: Chicken, Salmon, or Shrimp\* | 4*

Beer Battered Fish\* and Chips | 14

*House-Made Beer Battered Cod served with Fries, Kalamata Tartar Sauce and Coleslaw*

George's Fried Oysters\* (12) | 22

*Breaded Virginia Oysters served with Fries, Kalamata Tartar Sauce and Coleslaw*

George's Tacos | 11

*Choose any three: Seared Cod, Grilled Seasoned Rib-Eye, Seared Shrimp, or Grilled Chicken*

*Each topped with Chipotle Remoulade, Asian Chili Slaw, Pico De Gallo, and House-Made Guacamole in a Flour Tortilla  
served with Cilantro Lime Rice topped with Seasoned Black Beans*

8oz Filet Mignon\* (gf) | 28

*Topped with Gorgonzola Butter with Whipped Potatoes and Seasonal Vegetables*

Ribeye\* (gf) | 26

*12 oz. Angus Ribeye Steak finished with a Bourbon Demi Glaze with Whipped Potatoes and Seasonal Vegetables*

## FRIDAY & SATURDAY FEATURE

12oz Dry Rubbed Slow Roasted Black Angus Prime Rib\* (gf) | 26

*Served with Whipped Potatoes and Seasonal Vegetables*

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