



GEORGE'S AT THE SWOPE

Casual Fine Dining and Take Out

STARTERS AND SALADS

Shrimp Cocktail	14
6 Jumbo Shrimp with our house-made Cocktail Sauce	
Beet and Goat Cheese Salad	12
Maggie's Farm red beets and goat cheese salad with our house dressing	
Caprese Salad	8
Fresh mozzarella, Campari Tomato's, fresh basil from our garden with extra virgin olive oil and aged balsamic vinegar	

ENTRÉES

All Entrées are served with George's house salad with Champagne vinaigrette and your choice of two sides

Bistro Crab Cakes	29
Chef Held's famous Blue Parrot Bistro Crab Cakes (2 per order) with Lime Beurre Blanc Sauce, Cole Slaw	
Lobster Ravioli with our House Made Vodka Blush Sauce, Fresh Basil, topped with grated Parmesan, Asiago	22
cheeses~served with House Salad, Champagne Vinaigrette	
Atlantic Salmon	26
marinated in a miso, sake, ginger glaze	
Pan Seared Fresh Ahi Tuna Steak	31
8 oz Fresh Ahi Tuna Steaks, Pan Seared and served with our signature Miso, Sake, Ginger glaze	
Rob's Smoked Baby Back Ribs	23
6 generous Ribs, slow smoked on our house smoker, served with Carolina Red BBQ Sauce ~ (check for availability)	
New Zealand Lamb Chops	35
T-Bone hand cut lamb chops pan seared with balsamic fig mint Madeira pan sauce	
Grilled and Chilled Lemon Herb Chicken	16
Lemon, garlic, fresh oregano, thyme and parsley marinated chicken breast, slow cooked over our charcoal grill. Served chilled.	
Our Hand Cut New York Strip	35
Hand cut 16oz New York Strip grilled to perfection with Mushroom demi glaze	
Fillet Mignon with Wild Mushroom Demi Glace	38
8 oz Choice Filet with Wild Mushroom demi glaze ~ Surf and Turf Combo~Add 4 Jumbo Shrimp Pan Seared in Garlic Butter \$8	

SIDES

- Calico Beans
Slow cooked baked beans with maple smoked thick cut bacon in a savory sauce
- Sautéed Snap Peas
Sautéed with brown butter and fresh garlic
- Chef's baked potatoes with fresh chive sour cream
- Red Bliss Potato Salad
- Green Beans Almondine
Farm Fresh Green Beans sautéed in butter with red onion and sliced almonds
- Bistro Slaw

DESSERTS

Mr. G's Old Fashioned Ice Cream	8
Gettysburg's Mr. G's craft made ice cream~ Salted Caramel, Coffee Oreo, topped with oatmeal raisin granola	
Death By Chocolate Cake	8
New York Style Cheese Cake	8
an assortment of Cheese Cake. Please ask your server for	
Seasonal Mixed Berries with Amaretto DiSaronno	9

NEW~PRIVATE CHEF Market Price
 Craving something you haven't had in a while? Call us 24 Hrs in advance to ask our Chef Karl Held to make a special favorite dish for you, your family and friends. Cooked to order fresh or in advance to be frozen for Future meals~Its Like having your own Private Chef! Cheers and Bon Appetit!!!

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Proprietors Lori and John Jumba ~Executive Chef, Karl E. Held

www.theswope Manor/dining~717-398-2655