

GEORGE'S AT THE SWOPE

FIRST COURSE

Rob's Famous Chili	6
Chuck Steak with beans and our special blend of spices, side of sour cream	
Roasted Brussel Sprouts	8
Oven roasted Brussel Spouts with locally sourced Hickory Smoked Bacon, Onions, Garlic, Carrots, Maple Syrup with aged Balsamic Vinegar	
Oyster Pie	12
A Holiday Tradition-Oysters, Caramelized Onions, Maple Smoked Bacon	

SECOND COURSE

All Entrées are served with George's house salad with Champagne vinaigrette

Pan Seared Scallops	30
5 Jumbo Scallops Sautéed in butter and served with our lemon caper sauce	
Pan Seared Atlantic Salmon	26
Served with a Miso Sake Glaze	
Flounder, Haddock, or Cod with a lemon caper butter sauce	22
prepared in the French Traditional Meuniere style	
Lobster Ravioli with our House Made Vodka Blush Sauce, Fresh Basil, topped with grated Parmesan, . . . 22*	
Asiago cheeses~served with House Salad, Champagne Vinaigrette	
~ Add Maryland Lump Crab Meat to Blush Sauce~ \$8.00	
Filet Mignon	38
With Mushroom Demi Glace	
Delmonico Steak	40
Our Hand Cut Choice New York Style Prime Delmonico, Pan Seared and finished off with Hotel Butter and Sautéed Garlic and herb wild mushroom Demi Glace	
Roasted Turkey Breast	15
Celebrating The Holidays all December, enjoy our Slow Roasted Free Range Turkey Breast, sliced and served with house gravy and your choice of 2 sides	

SIDES

Chef's baked potatoes with fresh chive sour cream	
Decadent Mashed Potatoes with Fresh Chives	
Fresh Sautéed Spinach and Swiss Chard	
Sautéed Fresh Spinach and Swiss Chard with Garlic and Extra Virgin Olive Oil	
Green Beans Almondine	
Fresh Green Beans sautéed in butter with red onion and sliced almonds	
Steamed Fresh Broccoli with garlic and butter	
*All Pasta dishes are served with House Salad only	

DESSERTS

Please ask your server for today's selections

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, Rob Thomas, Sous Chef