

# GEORGE'S AT THE SWOPE

## FIRST COURSE

- SHRIMP COCKTAIL *6 Jumbo Shrimp with our house-made Cocktail Sauce . . . . . 14*
- CHARCUTERIE *An assortment of French and Italian hand selected cheeses and . . 18*  
*cured meats, Olives, Cornichons, , Fig Jam and whole grain mustards*
- 5 CHEESE TORTELLINI *choice of Marinara or Wild Mushroom white wine . . . . 12*  
*garlic sauce*

## ENTRÉE

- NY STRIP WITH A WILD MUSHROOM DEMI GLACE . . . . . 38
- ATLANTIC SALMON PAN SEARED *Choice of Miso sake glaze or classic . . . 26*  
*Beurre Blanc Sauce*
- LINGUINI FINE WITH CLAM SAUCE *Classic white wine, garlic, butter . . . . 18*  
*sauce*
- LOBSTER RAVIOLI *with our House Made Vodka Blush Sauce . . . . . 23*
- LEMON GARLIC HERB CHICKEN *Pan seared boneless chicken breast . . . . 18*  
*with Italian herbs, lemon pepper, garlic and white wine sauce*
- CHICKEN MARSALA *Boneless Breast of Chicken with wild mushrooms in a . . . . 18*  
*Marsala wine sauce*

## CLASSIC HOUSE SIDES

### CHOICE OF TWO

- FRESH ASPARAGUS SAUTÉED WITH LEMON BUTTER
- ROASTED HERB POTATOES *with Horse Radish and sour cream with chives*
- CHEF'S BAKED POTATO WITH CHIVE SOUR CREAM
- WILD RICE WITH RAISINS, ALMONDS AND ONIONS
- NEW YORK STEAK HOUSE CREAMED SPINACH
- BROCCOLINI SAUTÉED WITH FRESH GARLIC AND EXTRA  
VIRGIN OLIVE OIL

## DESSERTS

PLEASE ASK YOUR SERVER FOR TONIGHT'S SELECTIONS

*Executive Chef Karl E. Held*  
*Dessert Chef Megan Milton*  
*Proprietors Lori and John Jumba*

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

*~Menu is subject to change~*