

T H E  
G E O R G E  
LUNCH MENU

## STARTERS

**SOURDOUGH BOULE** 7

*Whipped Butter*

**BUTTERNUT SQUASH BISQUE** 14

*Golden Raisin Gremolata, Sage Beurre Noisette*

**AHI CRUDO\*** 19

*Grapefruit, Pickle Kohlrabi, Citrus Vinaigrette  
Arbequina XVOO*

**HOUSE SMOKY FRIES** 12

*Chimichurri Aioli, Fresh Herbs*

## SALADS & SANDWICHES

*Sandwiches Served with Fries or Snipped Local Greens*

**BURRATA SALAD** 18

*Roasted Beets, Sherry, Hazelnut  
Aged Pomegranate Molasses*

**SNIPPED LOCAL GREENS** 15

*Strawberry, Quinoa, Candied Walnut, Chèvre  
Add Chicken 10 | Add Shrimp 12 | Add Salmon 18*

**LOBSTER ROLL** 27

*Black Brioche, Bibb Lettuce  
Vegetable Giardiniera*

**CRISPY CHICKEN SANDWICH** 20

*Jalapeño Slaw, Cabernet Tomatoes, Arugula  
Brioche, Spicy Mayo*

**FRENCH DIP** 25

*Slow Roasted Prime Rib, Smoked Mustard  
Rosemary Salt, Red Wine Jus  
Add Beecher's Cheese 6 | Add Wild Mushrooms 6*

**OLYMPIC SMASH BURGER** 25

*Beecher's Cheese, Bacon Jalapeño Jam  
Lettuce, Onion, Secret Sauce*

## MAINS

**THE GEORGE NIÇOISE SALAD** 21

*Ahi Tuna, Olives, Green Beans, Cherry Tomatoes  
Warm New Potatoes, Hardboiled Egg, Persian Cucumbers  
Radish, Green Goddess Dressing*

**ASSORTED LENTILS AND GRAINS** 18

*Roasted Vegetables, Goat Cheese, Warm Vinaigrette, Mint  
Add Chicken 8 | Add Shrimp 12 | Add Salmon 18*

**BUTTERNUT SQUASH RAVIOLI** 26

*Hazelnut-Honey Butter, Pecorino Romano, Sage*

**PENN COVE MUSSELS** 22

*Orange Brodo, Fennel  
Calabrian Chili Butter, Grilled Bread*

**TEMPURA COD** 24

*Frites, House-Made Tartar Sauce*

**STEAK FRITES** 38

*Cipollini Agrodolce, Chimichurri Aioli*

## DESSERT

**PUMPKIN SPICED LATTE CAKE** 12

*Caramel Sauce, Maple Pecan Crunch*


**WHITE CHOCOLATE PASSIONFRUIT TART** 14

*Raspberry Coulis, Meringue*

**CAFÉ GOURMAND** 8

*Coffee, Macaron, Chocolate, Carrot Cake Slice*



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

We are dedicated to sourcing local, organic, and sustainable seafood, in order to promote environmental well-being and deliver a memorable dining experience to our guests.

# T H E G E O R G E

## COCKTAILS

- THE FRENCH ROSE** *Grey Goose, Brut Rosé, Bada Bing Cherry, Lemon* 19
- BIRD MAIL** *Los Siete Misterios Mezcal, Olympic Honey Vodka, Bacardi 8yr Rum, Aperol, Pineapple, Honey* 18
- LA HACIENDA** *Patrón Silver Tequila, Martini Fiero Vermouth, Grapefruit, Lemon, Agave, Habanero, Tajín* 20
- POM POM** *Bombay Premier Cru Gin, Pama Pomegranate Liqueur, Lemon Juice, Apple Juice* 19
- DAY TRADER** *Woodinville Rye, Aperol, Italicus Bergamot Liqueur, Yellow Chartreuse, Lime Juice, Guava* 21
- ARBITRAGE** *Michter's Bourbon & Rye, Sweet Vermouth, Campari, Sour Cherry, Apricot, Peaty Scotch* 21
- PUMPKIN SPICED ESPRESSO MARTINI** *Wheatley Vodka, Kahlua, Spice Blend, Espresso, Cacao* 22

## WINE BY THE GLASS

### SPARKLING

- Brut Cava Caves Naveran, Penedés ES 14 / 70
- Brut Rosé Albert Bichot Cremant de Bourgogne, FR 17 / 85
- 2005 NV Brut Champagne Baron-Fuenté, FR 28 / 140
- 2015 Veuve Clicquot 'La Grande Dame', Champagne FR 48 / 240

### WHITE

- Chardonnay J-M Brocard, Chablis 1er Cru, Burgundy FR 23 / 92
- Chardonnay Stags' Leap, Napa Valley, CA 21 / 84
- Muscadet Sevre-et-Maine Domaine de la Quilla, Loire FR 13 / 52
- Pinot Gris Iris Vineyards, Willamette Valley OR 16 / 64
- Riesling Rolly Gassmann, Alsace FR 18 / 72
- Sauvignon Blanc Langlois-Chateau, Sancerre FR 23 / 92

### ROSÉ & SUCH

- Rosé Chateau Routas, Provence FR 13 / 52

### RED

- Blend D2 by DeLille Cellars, Columbia Valley WA 22 / 88
- Cabernet Sauvignon Martin Ray "Synthesis", Napa Valley CA 26 / 104
- GSM Latta Wines, Columbia Valley WA 17 / 68
- Malbec Susana Balbo Signature, Mendoza AR 15 / 60
- Nebbiolo Barolo Enzo Bartoli, Piedmont IT 26 / 104
- Pinot Noir Cristom Mt. Jefferson Cuvée, Willamette Valley OR 23 / 92
- Syrah Kerloo Cellars, Columbia Valley WA 16 / 64

## BEER

### DRAFT

- Seapine Citra IPA 9
- Fort George City of Dreams Pale Ale 9
- Reuben's Pilsner 9
- Diamond Knot Brown Ale 9

### BOTTLES & CANS

- pFriem Hazy IPA 8
- Scuttlebutt Amber Ale 8
- Avery El Gose Sour Session Ale 9

### CIDER

- Aval Cidre Artisanal, Brittany FR 12

## SANS ALCOHOL

### SKY GARDEN

- Seedlip Garden, Lime, Grapefruit Juice, Agave 14

### TEMPERANCE COLLINS

- Seedlip, Pineapple, Cinnamon, Soda 14
- Bottled Coke Products Coca Cola, Diet Coke, Sprite 6
- Local Dry Soda Cucumber, Blood Orange 6
- French Press HC Valentine 14
- Hot Tea Lot 55 6
- Espresso HC Valentine 5
- Latte, Cappuccino, Mocha HC Valentine 7