

St. George Hotel

DINNER MENU

APPETIZERS & SPECIALTIES

BEER BATTERED ASPARAGUS – Fresh Asparagus hand dipped in our special beer batter - \$10

BEER BATTERED ONION RINGS – Onion Rings hand dipped in beer batter fried to perfection - \$7

BEER BATTERED PRAWNS – Five hand-dipped Prawns in beer batter fried to a golden brown served with Thai Chili dipping sauce - \$12

BBQ RIBS (while supplies last) – 5 slow-roasted, smoked barbecue ribs with BBQ sauce and coleslaw – \$11

CHILI CHEESE FRIES – Hand cut French fries loaded with home-made chili and cheese - \$8

FRIED MUSHROOMS – Seasoned breaded mushrooms fried to a golden brown - \$7

FISH TACOS – Three corn tortillas, grilled white fish topped with shredded cabbage, tomatoes, cilantro, Chipotle sour cream served with limes and salsa - \$10

FISH & CHIPS – Beer battered cod fried to a golden brown served hand cut French fries - \$15

QUESO FUNDIDO – Mexican Cheese Dip with Chorizo and Pepper Jack served with chips - \$10

SALADS AND SOUPS

(Add to any salad: Chicken \$6, Steak \$8, Fish \$8)

CAESAR SALAD – Romaine hearts, Caesar dressing, Crostini, Parmesan cheese - \$8

CRISPY CHICKEN SALAD – A mix of spring mix and iceberg lettuce, cheese, bell pepper and onion with your choice of dressing - \$12

CRAB LOUIE & PRAWNS – Iceberg lettuce, tomato, crab, prawns, hard-boiled egg, with Louie dressing - \$13

HOUSE SALAD – Spring Mix, tomatoes, carrots, red onion, Crostini, with your choice of dressing - \$8

WEDGE SALAD – Baby Iceberg lettuce, Heirloom tomatoes, bacon, pickled shallots, with Crumbled Bleu cheese dressing - \$9

SOUP OF THE DAY – Made right here!! Check with your server for today's special **CUP - \$4 BOWL - \$7**

STEAK CHILI – Made right here!! **CUP - \$4 BOWL - \$7**

STEW OF THE DAY – Made right here!! - \$12

PASTA

PASTA OF THE DAY – Ask for today's specialty - \$18

PASTA PRIMAVERA – Noodles and seasonal vegetables with Pesto sauce - \$18

LASAGNA – Layers of ground beef, three cheeses, marinara, and pasta - \$16

SANDWICHES & BURGERS

(Served with your choice of Fries, Soup or Side Salad)

** Garden Burger or Chicken (grilled/fried) may be substituted*

Substitute Onion Rings or Garlic Fries - \$2

B.L.T. – The classic served on your choice of Bread with mayonnaise, bacon, lettuce and tomato - \$11

FRENCH DIP – Prime rib sliced thin served on a French Roll with Au Jus - \$14

TURKEY CLUB SANDWICH – Turkey breast, Swiss cheese, Cheddar cheese, bacon, lettuce and tomato stacked between sour dough bread - \$14

REUBEN – Corned Beef, Swiss cheese, Sauerkraut, and Thousand Island dressing stacked between grilled marbled Rye bread - \$14

B.F. GEORGE BURGER* – 8 oz. burger served with lettuce, tomato, onion, Thousand Island dressing - \$12

BISON BURGER* – 8 oz. burger served with Swiss cheese, Mayonnaise, mushrooms, lettuce, tomato, and onion - \$14

ITALIAN BURGER* – 8 oz. burger served with pepperoni, Mozzarella, Marinara sauce, and onion - \$14

WHISKEY FLAT BURGER* – 8 oz. burger served with bacon, cheese, 2 onion rings and BBQ sauce - \$15

ENTREES

(Served with seasonal vegetables and choice of starch)

SMOKY BBQ RIBS – Slow roasted, smoked barbecue ribs – **HALF - \$14, FULL - \$20**

CHICKEN MARSALA – Chicken medallions, garlic, mushrooms, onions, shallots, Marsala Wine sauce - \$22

CHICKEN POT PIE – Old-fashioned homemade - \$16

CRAB STUFFED PETRALE SOLE – with crab cranberry hollandaise sauce - \$22

FRIED CHICKEN – 4-piece dinner - \$19

MEATLOAF – Homemade meatloaf served with mashed potatoes and mushroom gravy - \$16

PEAR GLAZED PORK CHOP – served with pear stuffing topped with a pear demi-glaze - \$18

RIB EYE – 12 ounce cut, grilled with red wine sautéed and mushrooms - \$30

PRIME RIB (Friday and Saturday) – 12 ounce cut, slow-roasted with herb crust - \$30

18% gratuity included for parties of 6 or more.
\$5 charge for split plates