

# ST GEORGE HOTEL

## & RESTAURANT

### DINNER MENU

#### APPETIZERS

##### BRUSCHETTA

Ask your server about tonight's specialty, as our bruschetta changes often! **10**

##### CAPRESE SKEWERS

Fresh mozzarella, heirloom cherry tomatoes, basil, sweet balsamic reduction **8**

##### SALMON CAKES

Panko crusted salmon cakes, lettuce, avocado mash, sweet chili sauce **10**

##### ASIAN MEATBALLS

Pork Sausage, ginger, green onion, bell peppers, hoisin sauce, zucchini slaw **9**

#### SOUPS AND SALADS

Add to any salad: Chicken **\$6** Salmon **\$10**

##### WEDGE SALAD

Baby Iceberg Lettuce, heirloom tomatoes, candied bacon, pickled shallots, crumbled bleu cheese, ranch dressing **\$9**

##### HOUSE SALAD

Spring mix, heirloom tomatoes, onion, crostini, your choice of ranch, bleu cheese, thousand island, or balsamic vinaigrette **\$8**

##### CAESAR SALAD

Romaine hearts, anchovy Caesar dressing, crostini, Parmesan cheese **\$8**

##### SOUP OF THE DAY

Made right here! Check with your server for today's special **Cup \$4 Bowl \$7**

#### PASTA

##### LINGUINI AND CLAMS

Littleneck clams, creamy pesto sauce, grilled bread, Parmesan, parsley **\$16**

##### JALAPEÑO AND BACON MAC

Jalapeño infused cheese sauce, shell noodles, bacon cheddar, pepperjack **\$18**

##### CHICKEN FETTUCCHINE ALFREDO

Fettuccine noodles, grilled chicken breast, house made alfredo, Parmesan cheese **\$18**

#### ENTREES

Served with fresh daily vegetables and starch accompaniment

##### HOISIN SALMON

Grilled salmon, Asian spice rub, hoisin BBQ sauce, pearl onions, sweet chili rice **\$27**

##### RIB EYE

12 ounce cut, grilled, with herb compound butter **\$30**

##### CHICKEN MARSALA

Chicken medallions, mushrooms, onions, shallots, garlic, Marsala wine sauce **\$22**

##### GRILLED PORTABELLA

Portabella mushroom, roasted red bell peppers, caramelized onions, drizzled with balsamic glaze, pesto Parmesan **\$21**

##### PRIME RIB (FRIDAY AND SATURDAY)

12 ounce cut, slow roasted with herb crust **\$30**

#### SMALL PLATES

##### FRENCH DIP

Prime rib sliced thin, French roll, au jus **\$13**

##### CHICKEN PESTO SANDWICH

Chicken breast, mozzarella, caramelized onions, roasted red peppers, spinach, pesto **\$14**

##### WHISKEY FLAT BURGER

Cheddar, onion strings, bacon, BBQ **\$15**

##### B.F. GEORGE BURGER

Lettuce, tomato, onion, thousand island **\$12**

##### POTATO SKINS

Cheese blend, bacon, onion, sweet chili sauce, bell pepper aioli **\$8**

##### VOLCANO BLUES BURGER

Bleu cheese crumble, lettuce, tomato, onion, BBQ, ranch dressing **\$14**

##### PORTABELLA SANDWICH

Portabella mushroom, balsamic glaze, bell pepper aioli, spinach, garden veggies **\$12**

[www.stgeorgevolcano.com](http://www.stgeorgevolcano.com)

**209-296-4458**



18% gratuity added for parties of 6 or more

# ST GEORGE HOTEL

## & RESTAURANT

### BEER, WINE & SPIRITS

#### DRAFT BEER

DRAFT BEER SUBJECT TO CHANGE – ASK YOUR SERVER FOR OUR NEWEST ADDITIONS!

PROHIBITION SPEAKEASY ALE, HARP LAGER, AMADOR IPA, GUINNESS STOUT, AMADOR DIRTY BLONDE, ALASKAN AMBER

\$5

#### BOTTLED BEER

BUDWEISER, BUD LIGHT, REDD'S APPLE ALE, COORS BANQUET, COORS LIGHT, MILLER LITE, MGD, SIERRA NEVADA PALE ALE, ST. PAULI N.A.

\$3.50

#### PREMIUM

#### BOTTLED BEER

ANCHOR STEAM, BLUE MOON, CORONA, CORONA LIGHT, FIRESTONE 805, HEINEKEN, NEWCASTLE BROWN ALE, STELLA ARTOIS

\$4

#### SPECIALTY DRINKS

##### RAMOS FIZZ

GIN, CREAM, LEMON/LIME JUICE \$8

##### MOOSE MILK

INVENTED AT THE WHISKEY FLAT IN 1940!  
SUGAR, BOURBON, HALF AND HALF,  
BACARDI 151 \$7

#### RED WINES

SCOTT HARVEY'S "ONE LAST KISS" 5/20

IRON HUB WINERY GRENACHE 7/26

FIDDLETOWN OLD VINE ZINFANDEL 10/36

SOBON ESTATES BARBERA 6/24

SOBON ESTATES CABERNET SAUVIGNON 7/28

BIANCHINI CABERNET SAUVIGNON 7/26

COOPER BARBERA 8/32

#### RED WINES CONT'D

BIANCHINI MERLOT 7/26

VINO NOCETO ROSSO 6/22

SCOTT HARVEY SYRAH 9/36

PAUL DOLAN PINOT NOIR 10/40

#### WHITE WINES

SCOTT HARVEY'S "ONE LAST KISS" 5/20

MONTEVINA PINOT GRIGIO 6/24

VINO NOCETO PINOT GRIGIO 7/26

BIANCHINI CHARDONNAY 7/26

FATE WINES VIOGNIER 6/24

WILDEROTTER SAUVIGNON BLANC 7/26

#### BUBBLES / ROSE

MONTEVINA WHITE ZINFANDEL 5/20

J ROGET BRUT 5/20

GLORIA FERRER BLANC DE BLANC 8/36

GLORIA FERRER BLANC DE NOIR 7/28

VEUVE CLIQUOT BRUT 95 BTL

#### SWEET

TERRA D'ORO MOSCATO 5/20

DOW'S FINE RUBY PORTO 8 GL

SANDEMANN TAWNY PORT 6 GL

COOPER DICEMBRE DESSERT WINE 8 GL

#### SODAS, ETC.

HOT TEA \$2

COFFEE, ICED TEA, LEMONADE, JUICE,  
\$2.50

PEPSI, DIET PEPSI, SIERRA MIST, DR.  
PEPPER, ROOT BEER \$2.50

HOT CHOCOLATE \$3

\$10 CORKAGE FEE  
ASK ABOUT OUR FANTASTIC MIXED  
DRINKS!