

T H E
G E O R G E

LUNCH MENU

STARTERS

- SOURDOUGH BOULE** Whipped Butter 7
- AUTUMN BISQUE** Toasted Hazelnuts, Carrot Chips 13 GF, DF
- FRENCH ONION SOUP** Sourdough, Smoked Scamorza 15
- SALMON CRUDO*** Orange, Cucumber, Calabrian Chili Chips, Lemon Oil 19 GF, DF, LS
- ROASTED BEETS** Burrata, Sherry, Arugula, Saba 18 GF
- WARM CRAB & ARTICHOKE DIP** House Made Potato Chips, Beechers Cheese Curds 19
- GRAZING PLATTER** Hummus, Olives, Tzatziki, Endive Leaves, House Made Chips 18
- HOUSE SMOKY FRIES** Chimichurri Aioli 12 DF

SALADS &
SANDWICHES

Sandwiches Served with Fries or a Green Salad

Enhance any Salad:

Chicken 10 | Shrimp 12 | Salmon 18

- GEORGE ARTISAN MIXED GREENS** Cucumber, Grape Tomato, Champagne Vinaigrette 15 V, GF
- QUINOA SALAD** Red Quinoa, Seedless Grape, Cucumber, Candied Walnut, Chèvre 21 GF
- THE GEORGE NIÇOISE SALAD** Poached Tuna, Olive, Green Bean, Cherry Tomato, Warm New Potato
Hardboiled Egg, Persian Cucumber, Radish, Green Goddess Dressing 21 GF
- LOBSTER SALAD** Tender Greens, Watercress, Campari Tomato, Avocado 28 DF
- OPEN-FACE CRISPY CHICKEN SANDWICH** Jalapeño Slaw, Cabernet Tomatoes, Arugula, Spicy Mayo 20
- CHICAGO STYLE BEEF SANDWICH** Sweet and Hot Peppers, Red Wine Jus 25
Add Beecher's Local Cheese 6 | Wild Mushrooms 6
- OLYMPIC SMASH BURGER** Beecher's Local Cheese, Bacon Jalapeño Jam, Lettuce, Onion, Secret Sauce 25
- LOBSTER ROLL** Brioche, Old Bay Mayo, Giardiniera 27
- GRILLED CHEESE SANDWICH** Beecher's Local Just Jack and Cheese Curds, Basil Leaves, Tomato, Basil Butter 21

MAINS

- BRAISED HEIRLOOM LENTILS** Cabbage, Asparagus, Grilled Broccolini, Pistachio Vinaigrette 18 V, GF AVAIL
Add Chicken 10 | Shrimp 12 | Salmon 18
- BUTTERNUT SQUASH RAVIOLI** Beurre Noisette, Sage and Pine Nut Remoulade, Parmesan 26
- ROASTED KING SALMON** Hazelnut Romesco, Puy Lentils, Brassicas 38 GF, LS
- STEAK FRITES** Cippolini Agrodolce, Chimichurri Aioli 38 DF
- MANILA GLAMS** Chorizo, Garlic Butter, White Wine, Grilled Bread 38

DESSERT

- CRÈME BRÛLÉE** Berries 14
- CHOCOLATE FUDGE CAKE** Caramel Ganache, Salted Dulce de Leche 14
- CAFÉ GOURMAND** Coffee, Macaron, Chocolate, Honey-Soaked Madeleine 8



V = Vegan, GF = Gluten Free, DF = Dairy Free, LS = Locally Sourced

**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.

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T H E G E O R G E

COCKTAILS

THE FRENCH ROSE *Grey Goose, Brut Rosé, Bada Bing Cherry, Lemon* 19

SUGAR PLUM *Empress Gin, Crème de Violet, Lavender, Lime* 22

LA HACIENDA *Patrón Silver Tequila, Martini Fiero Vermouth, Grapefruit, Lemon, Agave, Habanero, Tajín* 20

ARBITRAGE *Michter's Bourbon & Rye, Sweet Vermouth, Campari, Sour Cherry, Apricot, Peaty Scotch* 21

GEORGE ESPRESSO MARTINI *Vodka, Selva Rey Chocolate Rum, Frangelico, Espresso* 22

BABY BLUE *Bombay Premier Cru Gin, St. Germain, Blue Curacao, Lillet Blanc, Lemon, White Cranberry* 19

MAPLE SMASH *Woodinville Rye, Pure Maple Syrup, Lemon Juice, Mint* 19

WINE BY THE GLASS

SPARKLING

Brut Cava <i>Caves Naveran, Penedés ES</i>	14 / 70
Brut Rosé <i>Albert Bichot Cremant de Bourgogne, FR</i>	17 / 85
Brut Champagne <i>Perrier-Jouët FR</i>	32 / 135
Brut Champagne <i>Veuve Clicquot 'La Grande Dame' FR</i>	42 / 195

WHITE

Assyrtiko <i>Gai'a 'Monograph', Nemea GR</i>	16 / 58
Chardonnay <i>Chalk Hill, Russian River Valley CA</i>	17 / 60
Chardonnay <i>Albert Bichot, Chablis, Burgundy FR</i>	25 / 92
Pinot Gris <i>Kind Stranger, Lawrence Vineyard, Royal Slope WA</i>	17 / 60
Sauvignon Blanc <i>Paul Chrier 'Canail', Sancerre FR</i>	25 / 115

ROSÉ & SUCH

Rosé <i>Dossier, Weinbau Vineyard, Columbia Valley WA</i>	16 / 55
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RED

Cabernet Sauvignon <i>Andrew Will, Horse H. Hills WA</i>	20 / 80
Cabernet Sauvignon <i>Faust, Napa Valley CA</i>	29 / 110
Nebbiolo <i>Enzo Bartoli, Barolo, Piedmont IT</i>	26 / 104
Pinot Noir <i>Holocene 'Memorialis', Willamette Valley OR</i>	32 / 155
Tempranillo <i>Marques de Murrieta 'Reserva', Rioja DOCa ES</i>	18 / 90

BEER

DRAFT

Seapine <i>Citra IPA</i>	9
Fort George <i>City of Dreams Pale Ale</i>	9
Reuben's <i>Pilsner</i>	9
Diamond Knot <i>Brown Ale</i>	9

BOTTLES & CANS

Scuttlebutt <i>Amber Ale</i>	8
Avery <i>El Gose Sour Session Ale</i>	9

CIDER

Aval <i>Cidre Artisanal, Brittany FR</i>	12
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SANS ALCOHOL

SKY GARDEN

Seedlip <i>Garden, Lime, Grapefruit Juice, Agave</i>	14
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TEMPERANCE COLLINS

Seedlip, <i>Pineapple, Cinnamon, Soda</i>	14
Bottled Coke Products <i>Coca Cola, Diet Coke, Sprite</i>	6
Fever Tree Soda <i>Grapefruit, Ginger Ale or Beer, Lemon</i>	6
French Press <i>HC Valentine</i>	14
Fairmont <i>Lot 35 Tea Sustainably Sourced</i>	6
Espresso <i>HC Valentine</i>	5
Latte, Cappuccino, Mocha <i>HC Valentine</i>	7

A 3% service charge is included on the guest check. 100% of this service charge is given to the hourly culinary team members who helped create this meal.

A service charge of 20% will be automatically added to guest checks for parties of 6 or more. Fairmont distributes 100% of this added service charge to our staff.

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