

T H E

GEORGE

LUNCH MENU

STARTERS

- SOURDOUGH BOULE** Whipped Butter 8
- ENGLISH PEA BISQUE** Asparagus Sauce Vierge, Watermelon Radish 15 DF, GF, NF
- FRENCH ONION SOUP** Sourdough, Smoked Scamorza 16 NF
- SALMON CRUDO*** Pickled Strawberry, Watermelon Radish, Citrus Vinegar, Mirin 22 DF, GF, NF, LS
- BURRATA SALAD** Charred Spring Onion, Asparagus, Peas, Agrumato, Sunflower Seeds 20 GF, NF, LS
- WARM CRAB & ARTICHOKE DIP** Housemade Potato Chips, Beecher's Cheese Curds 19 NF, LS
- FRIED CAULIFLOWER** Romesco, Fermented Rooftop Honey, Caper Remoulade 18 DF
- HOUSE SMOKY FRIES** Chimichurri Aioli 12 DF, NF

SALADS & SANDWICHES

- Sandwiches Served with Fries or a Green Salad*
Salad Enhancements: Cage-Free Chicken 12 | Shrimp 14 | Salmon 20
- GEORGE ARTISAN MIXED GREENS** Cucumber, Grape Tomato, Champagne Vinaigrette 15 V, GF, NF
- QUINOA SALAD** Red Quinoa, Seedless Grape, Cucumber, Candied Walnut, Chèvre 21 GF
- THE GEORGE NIÇOISE SALAD** House Confit Tuna, Olive, Green Bean, Cherry Tomato, Warm New Potato Hardboiled Egg, Persian Cucumber, Radish, Green Goddess Dressing 23 GF, NF
- LOBSTER SALAD** Tender Greens, Watercress, Campari Tomato, Avocado 31 DF, GF, NF
- OPEN-FACE CRISPY CHICKEN SANDWICH** Jalapeño Slaw, Cabernet Tomatoes, Arugula, Spicy Mayo 24 NF
- CHICAGO STYLE BEEF SANDWICH** Sweet and Hot Peppers, Red Wine Jus 26 NF
Add Beecher's Local Cheese 6 | Wild Mushrooms 6
- OLYMPIC SMASH BURGER** Beecher's Local Cheese, Bacon Jalapeño Jam, Tomato, Lettuce, Onion, Secret Sauce 26 NF, LS
- LOBSTER ROLL** Brioche, Old Bay Mayo, Giardineria 29 NF
- GRILLED CHEESE** Beecher's Local Just Jack and Cheese Curds, Basil Leaves, Tomato, Basil Butter 22 NF, LS

MAINS

- BRAISED HEIRLOOM LENTILS** Cabbage, Asparagus, Grilled Broccolini, Pistachio Vinaigrette 18 V, GF Avail
Add Cage-Free Chicken 12 | Shrimp 14 | Salmon 20
- RICOTTA GNUDI** Wild Mushroom, Green Chickpea, Fava Bean, Green Garlic 29 NF
- ROASTED KING SALMON** Hazelnut Romesco, Puy Lentils, Brassicas 38 GF, LS
- STEAK FRITES*** Cippolini Agrodolce, French Fries, Chimichurri Aioli 38 DF, NF
- MANILA CLAMS** Chorizo, Garlic Butter, White Wine, Grilled Bread 28 NF

DESSERT

- CRÈME BRÛLÉE**
Fresh Berries 15 GF, NF
- CHOCOLATE FUDGE CAKE**
Caramel Peanut Popcorn, Salted Dulce de Leche 15
- CAFÉ GOURMAND**
Coffee, Macaron, Chocolate, Honey-Soaked Madeleine 8

GEORGE POWER LUNCH

*Inquire about our Weekly George Power Lunch
Choice of Starter, Main
and Small Sweet Treat to Take Away*

39 Per Guest



V = Vegan | DF = Dairy Free | GF = Gluten Free | NF = Nut 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.

T H E

GEORGE

COCKTAILS

- HUGO SPRITZ** *St. Germain, Prosecco, Soda, Mint, Lime* **24**
- LAVENDER MARTINI** *Grey Goose, Crème de Violette, Lime, White and Red Cranberry* **22**
- THE FRENCH ROSE** *Bombay Sapphire, Brut Rosé, Cherry, Lemon* **22**
- LA HACIENDA** *Patrón Reposado, Aperol, Grapefruit, Lemon, Agave, Habanero, Tajín Rim* **32**
- COSMIC COSMO** *Patrón Silver, Cointreau, Blue Curaçao, White Cranberry, Lime, Fire Tincture* **28**
- SPRING FLING** *Bacardi Silver, Bacardi 8 Dark Rum, Pineapple, Orange, Coconut, Lime* **21**
- THE COPPER OLD FASHIONED** *Jack Daniels, Caramel, Maple, Frangelico* **21**
- OLYMPIC ICED CAFE** *Bailey's, Frangelico, Kahlua, Ron Zacapa 23 Rum, Espresso* **27**

WINE BY THE GLASS

SPARKLING

Brut Cava <i>Caves Naveran, Penedés ES</i>	18 / 85
Brut Rosé <i>Albert Bichot Cremant de Bourgogne FR</i>	20 / 95
Brut Champagne <i>Perrier-Jouët FR</i>	38 / 185

WHITE

Assyrtiko <i>Gai'a 'Monograph', Nemea GR</i>	18 / 67
Chardonnay <i>Chalk Hill, Russian River Valley CA</i>	18 / 67
Chardonnay <i>William Fevre Champs Royaux, Chablis FR</i>	55 / 135
Pinot Gris <i>Kind Stranger, Lawrence Vineyard, Royal Slope WA</i>	17 / 65
Sauvignon Blanc <i>Roger Neveu, Sancerre FR</i>	26 / 99

ROSÉ

Rosé <i>Dossier, Weinbau Vineyard, Columbia Valley WA</i>	18 / 67
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RED

Cabernet Sauvignon <i>Andrew Will, Horse H. Hills WA</i>	22 / 85
Cabernet Sauvignon <i>Robert Craig Affinity, Napa Valley CA</i>	55 / 135
Merlot <i>Long Shadows 'Pedestal', Walla Walla WA</i>	58 / 185
Pinot Noir <i>Holocene 'Memorialis', Willamette Valley OR</i>	55 / 135
Nebbiolo <i>Enzo Bartoli, Barolo, Piedmont IT</i>	28 / 107
Tempranillo <i>áster, Ribera del Duero ES</i>	20 / 75

BEER

DRAFT

Fremont <i>Lush IPA</i>	10
Fort George <i>City of Dreams Pale Ale</i>	10
Dru Bru <i>Pilsner</i>	9
Diamond Knot <i>Stout</i>	10

BOTTLES & CANS

Scuttlebutt <i>Amber Ale</i>	8
Avery El Gose <i>Sour Session Ale</i>	9
Aval Cider <i>Cidre Artisanal, Brittany FR</i>	12

SPIRIT FREE

SKY GARDEN

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

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

A 3% kitchen surcharge is included on the guest check. 100% of this charge is distributed 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.