

GEORGE WASHINGTON'S  
**MOUNT ★ VERNON**

## *Dinner Menu*

Please inform your server of all allergies before placing your order.

### Appetizers

**Colonial Hoecake . . . \$8**

Corn cake topped with country ham, sautéed crabmeat, and hollandaise

**Fried Green Tomato . . . \$8**

Served with a rich tomato sauce and Parmesan cheese

**Mornay Chips . . . \$8**

Topped with Mornay sauce, bacon, tomatoes, and chives

**Spinach & Artichoke Dip . . . \$9**

A blend of spinach, artichokes, garlic, and spices, with Asiago and Cheddar cheese, topped with diced tomatoes and served with flatbread points

**Fried Brie . . . \$8**

Lightly battered French Brie with homemade strawberry jam and crackers

**Buffalo Wings . . . \$10**

Traditional buffalo wings served with a side of bleu cheese dressing and celery sticks

**Fried Calamari . . . \$10**

With sambal and remoulade sauce

**Jumbo Lump Crab Cake . . . \$13**

All lump crab cake with mango salsa and remoulade sauce

### Soups & Salads

**Virginia Peanut & Chestnut Soup . . . \$6**

Topped with roasted peanuts and water chestnuts

**Homemade Soup of the Day . . . \$6**

Ask your server for today's chef-inspired soup special

#### Homemade Dressings

*Bleu Cheese, Ranch, Caesar, Honey Mustard, Balsamic Vinaigrette, or Oil & Vinegar*

**+Garden Salad . . . Small \$5 | Regular \$8**

Crisp romaine, shredded carrots, diced tomatoes, Parmesan croutons, and homemade ranch dressing

**Caesar Salad . . . Small \$6 | Regular \$10**

Crisp romaine, shaved Parmesan, homemade garlic Parmesan croutons, and homemade Caesar dressing

**+Classic Wedge Salad . . . \$10**

With bacon, bleu cheese crumbles, diced tomatoes, and bleu cheese dressing

**+Spinach & Strawberry Salad . . . \$10**

A mixture of spinach and strawberries over crème fraîche, topped with candied pecans, and balsamic glaze

**Tomato Basil & Buffalo Mozzarella Salad . . . \$10**

Tomatoes, fresh mozzarella, and basil topped with balsamic glaze and onion straws

**Mixed Green Salad . . . \$11**

Marinated artichokes, Kalamata olives, aged Feta cheese, tomatoes, cucumbers and homemade honey mustard dressing

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## Entrées & Seafood

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All dishes accompanied by choice of one starch and one vegetable side.  
Add side Garden of Caesar Salad to any Entrée for \$3

**Bacon and Cheddar Burger . . . \$16**

8 oz Angus burger with lettuce, tomato, bacon, and cheese

**Vegetable Lasagna . . . \$19**

Seven layers of fresh garden vegetables, cheese and herbs

**Southern Fried Chicken . . . \$20**

Lightly dusted with herbs and spices and served with chef's choice of potato and vegetable

**Shrimp & Grits . . . \$21**

Jumbo shrimp sautéed in white wine, shallots, garlic, tomato, and basil, served with George Washington's Gristmill Grits

**+Grilled Salmon . . . \$21**

8 oz fresh grilled salmon with sambal sauce

**+\*Pork Chop . . . \$22**

10 oz French-cut chop, spice-rubbed, and topped with apple bourbon glaze

**+Shellfish Duo . . . \$22**

Grilled sea scallops and jumbo shrimp served with sautéed peppers and red onions, and lemon butter

**Roast Duck . . . \$23**

One half Long Island duckling marinated for 24 hours, then slow roasted and finished with Apricot glaze

**\*Lamb Duo . . . \$25**

Seared Colorado lamb chops and lamb sausage topped with garlic rosemary sauce

**Jumbo Lump Crab Cakes . . . \$26**

Pan seared all lump crab cakes topped with hollandaise and mango salsa

**Lobster Mac & Cheese . . . Market Price**

1 1/4lb Steamed whole Maine lobster tossed with orecchiette pasta, smoke Gouda, Asiago, and Cheddar cheese, topped with herb breadcrumbs

**+Fish of the Day . . . Market Price**

Grilled or Blackened with your choice of hollandaise, lemon butter, chimichurri, or creole sauce

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## Steaks

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All steaks are aged a minimum of 21 days for maximum tenderness and peak flavor  
Steak entrees are accompanied by choice of one sauce, one starch, and one vegetable side.

Add side Garden of Caesar Salad to any Entrée for \$3

**+\* 8 oz Top Sirloin Center Cut Steak . . . \$25**

The most tender sirloin cut, lean and full of flavor

**+\*12 oz New York Strip Center Cut Steak . . . \$28**

Firm and full body in texture

**+\*14 oz Boneless Angus Ribeye . . . \$30**

Tender, juicy, and flavorful

**+\*8 oz Center Cut Filet Mignon . . . \$32**

Traditional and the most tender cut

◇Oscar Style sauce can be added for an additional charge

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## Sides

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**Grilled Asparagus . . . \$5**

**French Green Beans . . . \$5**

**Sautéed Garlic Spinach . . . \$5**

**Collard Greens . . . \$5**

**Jasmine Rice Pilaf . . . \$5**

**Garlic Mashed Potatoes . . . \$5**

**Sweet Mashed Potatoes . . . \$5**

**Baked Mac & Cheese . . . \$8**

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## Sauces

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**+Maître d' butter . . . \$2**

**+Chimichurri . . . \$2**

**Blue Cheese Encrusted . . . \$3**

**Peppercorn Demi . . . \$3**

**+◇Oscar Style . . . \$6**

Lump Crab meat, béarnaise sauce and asparagus tips

\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

+Gluten Free | Major Credit Cards Accepted

