

San Diego Restaurant Week

January 15th – January 20th

Make Reservations Today!



-First Course-

choice of one of the following

Sauteed Bay Scallops | fried garlic, chili flakes, shaved green onion

Potato, Brie and Red Onion Quesadilla | chipotle honey

House Salad | petite whole leaf lettuce, candied pecans, dried cranberries, gorgonzola cheese, honey-walnut vinaigrette

Roasted Pumpkin Bisque | toasted pecans, cinnamon oil

-Second-

choice of one of the following

Grilled Local Fish | ginger-soy glaze, stir fried vegetables, ginger-wasabi aioli, organic brown rice

Karl Strauss Lager Braised Pot Roast | Yukon potato mash, farm fresh local vegetables, truffle oil drizzle

Lobster Macaroni 'n Cheese | Maine lobster, mini penne pasta, asiago, brie and jack cheeses, farm fresh local vegetable

Bone-In Pork Chop | caramelized sweet potato, smoked apple sauce, farm fresh local vegetables

Toasted Quinoa Stuffed Acorn Squash | caramelized onion, kalamata olives and golden raisins

Filet Mignon | port wine sauce, cambazola cheese, roasted garlic potato mash (\$5 upcharge)

-Dessert-

choice of one of the following

Cinnamon-Star Anise Budino (Italian Pudding) | cinnamon whipped cream, burnt orange chile caramel, amaretto croquant

Flourless Chipotle Chocolate Cake | salted caramel, biscotti, basil crème fraiche

Banana Bread Pudding | toasted pecan, Maker's Mark bourbon butterscotch, whipped cream

\$30 per person

Tax and gratuity not included

Discounted Wine Flights Will Be Offered...

No split plates and no substitutions. Not valid with any other offer.

One check presented per table. An 18% gratuity will be added for parties of 6 or more.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical problems.